

HAPPY HOUR

FROM THE KITCHEN

OYSTERS* 1.25 EA

select oysters on the half shell,
flown in daily from the east coast

CHICKEN & CRAWFISH GUMBO 4

SUGAR ROLLED HUSH PUPPIES 3

pepper jelly

CALAMARI 7

mango-chile mojo, lime aioli

STEAMED MUSSELS 7

cider, pearl onions, bacon, rosemary
OR panang curry, peanuts, coconut milk

GUMBO FRIES 5

aged white cheddar, andouille

BACON FAT CHICKEN WINGS 9

guajillo chili sauce, cilantro crème fraiche

SMOKED MACKEREL RILLETTE 6

arugula, pickled red onions, crackers

SEAFOOD DYNAMITE SLIDER 2

pea shoots, pickled red onions

SOCKEYE SALMON POKE* 6

yuzu & hibiscus vinaigrette, salted cucumber,
sticky rice, cashews

SEA DOG 8

saags frankfurter, crab, andouille,
jax mustard sauce, split top bun

PEEL N' EAT SHRIMP 6

SHRIMP REMOULADE 12

rustic grilled bread, arugula, lemon oil

JAX BEEF BURGER* 9

house pickles, lettuce, mustard sauce

ADD dry aged white cheddar - 1 | bacon - 3

japanese green chile salsa - 1 | sunny up egg - 1

tomato bacon jam - 2 | double down meat - 6

*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.

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FROM THE BAR

STRAWBERRY LEMONADE	5
house infused strawberry vodka, lemonade	
GRAPE GATSBY	5
gin, vanilla, grape	
SEASONAL PALOMA	5
seasonal infused tequila, grapefruit, grapefruit soda	
CUCUMBER LEMON PRESS	5
cucumber infused vodka, lemonade, soda	
SEASONAL TAP SANGRIA	6
red, white, green, all flavors	
OYSTER SHOOTERS	3
east coast oyster, vodka, bloody mary mix	
WELL COCKTAILS	5
ALL DRAFTS	1 OFF
PABST BLUE RIBBON	3
SELECT RED, ROSE & WHITE WINE	6
CHILLED SAKE	6

4PM–6PM DAILY
