

HAPPY HOUR

FROM THE KITCHEN

CALAMARI - 8

mango-chile mojo, lime aioli

OYSTERS* - 1.5 EA.

select oysters flown in daily from the east coast

PEEL N' EAT SHRIMP - 6

jax mustard sauce, cocktail sauce

CHICKEN & CRAWFISH GUMBO - 4

andouille sausage, chicken, crawfish, long grain rice

THE WEDGE - 5

iceberg lettuce, ranch dressing, bacon, bleu cheese

STEAMED MUSSELS - 9

roasted tomato & chorizo OR caramelized onion & sherry
ADD PASTA OR FRITES - 3

KIMCHI FISH CAKE SLIDER - 2.5 EACH

sriracha mayo, house kimchi, pickled cucumber

SPICY TUNA* - 6

puffed rice, ponzu, nori

FRUIT DE MER - 6

calamari, shrimp, octopus, tarragon vinaigrette

SEA DOG - 8

saag's frankfurter, andouille, lump crab,
jax mustard, split top bun

BRUSSELS SPROUTS - 4

nam pla, crispy shallots, roasted peanuts

HAPPY HOUR SAMPLER* - 20

3 oysters, ¼ lb snow crab, ¼ lb peel n' eat shrimp,
butter, cocktail sauce, jax mustard

*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,

HAPPY HOUR

FROM THE BAR

COCKTAILS

CUCUMBER LEMON PRESS - 5

JAX STRAWBERRY LEMONADE - 5

GIN DAISY - 6

BANGKOK FIZZ - 5

SANGRIA - 5

OLD FASHIONED - 7

PALOMA - 7

WELL COCKTAILS - 5

WINE

RED TREE PINOT NOIR - 6

HESS SELECT CHARDONNAY - 6

CANTINE POVERO ITALIAN RED 7

CANTINE POVERO ITALIAN WHITE 7

BEER



THE POST HOWDY BEER - 3 [draft]



THE POST TOWNIE ALE - 3 [can]

\$1 OFF ALL DRAFTS

ALL NIGHT MONDAY
4PM-6PM TUES-SUN