

# HAPPY HOUR

## FROM THE KITCHEN

<b>Fried Calamari</b> .....	9
mango-chile mojo, lime aioli	
<b>Chicken &amp; Crawfish Gumbo</b> .....	5
andouille sausage, chicken, crawfish, long grain rice	
<b>The Wedge</b> .....	5
iceberg lettuce, ranch dressing, bacon, bleu cheese	
<b>Steamed Mussels</b> .....	9
roasted tomato & chorizo OR caramelized onion & sherry ADD PASTA OR FRITES - 3	
<b>Kimchi Fish Cake Slider</b> .....	2.50 ea.
sriracha mayo, house kimchi, pickled cucumber	
<b>Spicy Tuna*</b> .....	7
puffed rice, ponzu, nori	
<b>Brussels Sprouts</b> .....	4
nam pla, crispy shallots, roasted peanuts	
<b>Blackened Halibut Tostada</b> .....	4 ea.
shaved cabbage, pickled radish, lime aioli, chimichurri	
<b>Shrimp &amp; Grits</b> .....	8
preserved okra, kale	

## FROM THE RAW BAR

<b>East Coast Oysters [ raw ]*</b> .....	1.50 ea.
select oysters on the half shell	
<b>Happy Hour Sampler*</b> .....	20
1/4 lb snow crab, 1/4 lb peel n' eat shrimp, 3 oysters, butter, cocktail sauce, jax mustard	
<b>Peel N' Eat Shrimp</b> .....	7
jax mustard sauce, cocktail sauce	
<b>Fruit de Mer</b> .....	6
calamari, shrimp, octopus, potato, olive, tarragon vinaigrette	



\* 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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<b>Cucumber Lemon Press</b> .....	5
cucumber infused vodka, housemade lemonade, soda	
<b>Jax Strawberry Lemonade</b> .....	5
strawberry infused vodka, housemade lemonade, strawberry puree	
<b>Gin Daisy</b> .....	6
lemon infused gin, pomegranate syrup, lemon, lemon peel	
<b>Bangkok Fizz</b> .....	6
thai chile infused vodka, pineapple syrup, lime, ginger beer	
<b>White Sangria</b> .....	5
white wine, orange vodka, sugar, blood orange, soda	
<b>Old Fashioned</b> .....	8
old forester bourbon, angostura, sugar, cherry, orange peel	
<b>Rosemary Paloma</b> .....	7
rosemary infused tequila, grapefruit juice, fresca, pinch of salt	
<b>Well Cocktails</b> .....	5
<b>Red Tree Pinot Noir</b> .....	7
fruit forward with a hint of oak and soft tannins	
<b>Hess Select Chardonnay</b> .....	7
medium bodied with a balanced oak finish	
<b>Cantine Povero Italian Red</b> .....	8
dark red fruit, earthy, firm acidity	
<b>Cantine Povero Italian White</b> .....	8
crisp, lean, good minerality	

 **The Post Howdy Pilsener** ..... [draft] 4  
light and crisp with a clean hop finish

 **The Post Townie Ale** ..... [draft] 4  
responsibly hopped pale ale

 **The Post Ol' Zippy American Ale** ..... [can] 3  
crisp, malty american ale

**\$1 OFF All Draft Beers**

**ALL NIGHT MONDAY**

**4PM–6PM TUESDAY - SUNDAY**

**9PM-10PM THURSDAY - SATURDAY**

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