

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

CHIMICHURRI FRIES - 4

haystack mountain chèvre

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

SEA DOG - 8

andouille, lump crab, jax mustard, split top bun

BRUSSELS SPROUTS - 4

nam pla, crispy shallots, roasted peanuts

CONFIT CHICKEN WINGS - 8

green curry salsa verde

HAPPY HOUR SAMPLER - 18

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, shellfish, or eggs may increase your risk for foodborne illness.

HAPPY HOUR

FROM THE BAR

CUCUMBER LEMON PRESS - 5

cucumber infused vodka,
housemade lemonade, soda

JAX STRAWBERRY LEMONADE - 5

strawberry infused vodka,
housemade lemonade

RICKY RICARDO - 5

raspberry infused bourbon, lime, simple, soda

BANGKOK FIZZ - 5

thai chile infused vodka,
pineapple syrup, lime, ginger beer

SANGRIA ON TAP - 5

white wine, pineapple syrup, orange vodka,
blood orange juice, fresh citrus

OLD FASHIONED - 7

bourbon, bitters, sugar, cherry, orange peel

DAILY COCKTAIL FEATURE - 6

ask your bartender

WELL COCKTAILS - 5

RED TREE PINOT NOIR OR HESS SELECT CHARDONNAY - 6

THE POST HOWDY BEER AMERICAN PILSNER - 3

\$1 OFF ALL DRAFTS

ALL NIGHT MONDAY

11AM-6PM SUNDAY

4PM-6PM TUES-SAT