

HAPPY HOUR

FROM THE KITCHEN

OYSTERS* 1.50 EA.

HAPPY HOUR SAMPLER* 20

3 east coast oysters, 1/4 lb peel n' eat shrimp, 1/4 lb snow crab

CHICKEN & CRAWFISH GUMBO 4

FRIED CALAMARI 8

THE WEDGE 5

PEEL N' EAT SHRIMP 6

BLISTERED SHISHITO PEPPERS 5

GUMBO CHEESE FRIES 6

FRUIT DE MER 6

KIM CHI FISH CAKE SLIDER 2.5

STEAMED MUSSELS 6

tomato & chorizo OR green curry

MOZZARELLA PEARLS 7

seasonal preparation

SPICY TUNA 9

fried rice cake, nam pla, avocado purée

SHRIMP PANCAKE 9

molasses butter, braised pork

TUNA MELT 7

shaved onion, piquillo tapenade, cheddar

BRANDADE FRITTERS 5

grilled lemon tartar sauce

FRIED PICKLES 5

horseradish crème fraîche

HOUSE SALMON

cured lox 6 | mesquite smoked 6 | rilette 6 | trio 16

CATFISH PO'BOY 15

BLACKENED OR FRIED

trinity slaw, cajun remoulade, charred onion 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.

HAPPY HOUR

FROM THE BAR

JAX STRAWBERRY LEMONADE 6

strawberry infused vodka, strawberry purée, lemonade

CUCUMBER LEMON PRESS 6

cucumber infused vodka, lemonade, soda

AFFIRMED 7

cherry infused bourbon, cinnamon syrup, ginger ale, lemon

BANGKOK FIZZ 6

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

WELL COCKTAILS 5

ALL DRAFTS 1 OFF

'STEAM BEER' Anchor - 4.9%

'TWO-HEARTED IPA' Bell's - 7.0%

'TROPICAL PALE ALE' Boulevard - 5.9%

'WHEAT' Boulevard - 4.4%

'PINEAPPLE HULA' Ciderboys - 5.0%

'NORTHTOWN NATIVE' Cinder Block - 5.0%

'BANQUET' Coors - 5.0%

'DUNKEL' KC Bier Co. - 5.0%

'PINEAPPLE SCULPIN' Ballast Point - 7.0%

'MYRCENARY DOUBLE IPA' Odell - 9.3%

'MAMA'S LITTLE YELLA PILS' Oskar Blues - 5.3%

'8-BIT PALE ALE' Tallgrass - 5.2%

ROSÉ 7

Laudun Chusclan, Côtes Du Rhone, France

WHITE 6

Protocolo, Cuenca, Spain

RED 6

Chevalier De Dyonis, Ceptura, Romania

**HAPPY HOUR 4–6PM DAILY
ALL NIGHT ON MONDAYS**