

HAPPY HOUR

FROM THE KITCHEN

Fried Calamari	9
mango-chile mojo, lime aioli	
Chicken & Crawfish Gumbo	5
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 FRIES - 3	
Kimchi Fish Cake Slider	2.50 ea.
sriracha mayo, house kimchi, pickled cucumber	
Spicy Tuna*	7
ponzu, sriracha mayo, nori, rice chips	
Brussels Sprouts	4
nam pla, crispy shallots, roasted peanuts	
Blackened Fish Tostada	4 ea.
shaved cabbage, lime aioli, smoky tomatillo vinaigrette	
Shrimp & Grits	8
tomato- okra jam, mustard greens	

FROM THE RAW BAR

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

HAPPY HOUR

FROM THE BAR

Cucumber Lemon Press	6
cucumber infused vodka, house-made lemonade, soda	
Jax Strawberry Lemonade	6
strawberry infused vodka, house-made lemonade, strawberry purée	
Gin Daisy	6
lemon infused gin, pomegranate syrup, lemon, lemon peel	
Bangkok Fizz	6
thai chile infused vodka, pineapple syrup, lime, ginger beer	
White Sangria	6
white wine, orange vodka, sugar, blood orange, soda	
Old Fashioned	8
old forester bourbon, angostura, sugar, cherry, orange peel	
Rosemary Paloma	7
rosemary infused tequila, grapefruit juice, fresca, pinch of salt	
Oyster Shooter	4
east coast oyster, vodka, bloody mary mix	
Red Tree Pinot Noir	7
fruit forward with a hint of oak and soft tannins	
Hess Chardonnay	7
medium bodied with a rich buttery finish	
Tiamo Italian Red	8
dark red fruit, earthy, firm acidity	
Tiamo Italian White	8
crisp, lean, good minerality	
La Vielle Ferme Rosé	7
fresh, aromatic, delicate	
Well Cocktails	6
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 Emersum Stout	[draft] 5
rich and robust with a mineral finish	

ALL NIGHT MONDAY

4PM-6PM TUESDAY - SATURDAY

2PM-6PM SUNDAY

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andouille sausage, chicken, crawfish, long grain rice	
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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	2.50 ea.
sriracha mayo, house kimchi, pickled cucumber	
Spicy Tuna*	7
puffed rice, ponzu, nori	
Brussels Sprouts	4
nam pla, crispy shallots, roasted peanuts	
Blackened Fish Tostada	4 ea.
shaved cabbage, pickled radish, lime aioli, chimichurri	
Shrimp & Grits	8
preserved okra, kale	

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Peel N' Eat Shrimp	7
jax mustard sauce, cocktail sauce	
Fruit de Mer	6
calamari, shrimp, octopus, potato, olive, tarragon vinaigrette	

ALL NIGHT MONDAY

4PM-6PM TUESDAY - SUNDAY

9PM-10PM THURSDAY - SATURDAY

HAPPY HOUR

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Cucumber Lemon Press	5
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Well Cocktails	5

 **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

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9PM-10PM THURSDAY - SATURDAY