

# HAPPY HOUR

## FROM THE KITCHEN

### CALAMARI - 9

mango-chile mojo, lime aioli

### PEEL N' EAT SHRIMP - 7

maryland seasoning, mustard sauce

### JAX OLD SCHOOL GUMBO - 5

andouille sausage, crawfish, chicken

### PUTTANESCA - 12

mussels, clams, fish, linguini

### STEAMED PEI MUSSELS - 5

green curry, slaw

### JAX GUMBO FRIES - 7

fries, housemade gumbo, cheese

### SPICY TUNA\* - 6

crispy rice, ponzu, sriracha aioli, tobiko

### FRUIT DE MER - 6

octopus, calamari, mussels, shrimp

### THE ROD & REEL\* - 21

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

### OYSTERS\* - 1.50 EA.

select oysters on the half shell flown  
in daily from the east coast

**HAPPY HOUR All Night Monday**  
4–6pm Tuesday-Sunday

\*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 KITCHEN

### CALAMARI - 9

mango-chile mojo, lime aioli

### PEEL N' EAT SHRIMP - 7

maryland seasoning, mustard sauce

### JAX OLD SCHOOL GUMBO - 5

andouille sausage, crawfish, chicken

### PUTTANESCA - 12

mussels, clams, fish, linguini

### STEAMED PEI MUSSELS - 5

green curry, slaw

### JAX GUMBO FRIES - 7

fries, housemade gumbo, cheese

### SPICY TUNA\* - 6

crispy rice, ponzu, sriracha aioli, tobiko

### FRUIT DE MER - 6

octopus, calamari, mussels, shrimp

### THE ROD & REEL\* - 21

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

### OYSTERS\* - 1.50 EA.

select oysters on the half shell flown  
in daily from the east coast

**HAPPY HOUR All Night Monday**  
4–6pm Tuesday-Sunday

\*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 KITCHEN

### CALAMARI - 9

mango-chile mojo, lime aioli

### PEEL N' EAT SHRIMP - 7

maryland seasoning, mustard sauce

### JAX OLD SCHOOL GUMBO - 5

andouille sausage, crawfish, chicken

### PUTTANESCA - 12

mussels, clams, fish, linguini

### STEAMED PEI MUSSELS - 5

green curry, slaw

### JAX GUMBO FRIES - 7

fries, housemade gumbo, cheese

### SPICY TUNA\* - 6

crispy rice, ponzu, sriracha aioli, tobiko

### FRUIT DE MER - 6

octopus, calamari, mussels, shrimp

### THE ROD & REEL\* - 21

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

### OYSTERS\* - 1.50 EA.

select oysters on the half shell flown  
in daily from the east coast

**HAPPY HOUR All Night Monday**  
4–6pm Tuesday-Sunday

\*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

### DRAFT BEERS - \$1 OFF

funkwerks imperial saison, the post howdy pilsener,  
the post townie ipa, avery ipa,  
the post 'town tart', rotating tap

### CANS & BOTTLES - \$1 OFF

ol' zippy american ale, anchor steam,  
glider cider, whacked out wheat, stella artois

### OYSTER SHOOTERS - 2.25

east coast oyster, vodka, bloody mary mix

### INFUSION LEMONADE - 5

strawberry, cucumber or pineapple infused vodka

### JAX MULE - 7

vodka, housemade ginger soda, lime

### COIN MARGARITA - 7

milagro silver, triple sec, lime, salt

### HABANERO PALOMA - 7

habanero infused tequila, triple sec, grapefruit, lime

### JAX MANHATTAN - 10

knob creek rye, carpano antica, angostura bitters

### HOUSE MARTINIS - 7

vodka, gin or any house vodka infusion:  
cucumber, strawberry, pineapple

### WELL COCKTAILS - 5

### HOUSE WINES - 6

UNOAKED CHARDONNAY / PINOT NOIR / ROSE

**FEATURED RED WINE** ask your server - MKT

**FEATURED WHITE WINE** ask your server - MKT

# HAPPY HOUR



## FROM THE BAR

### DRAFT BEERS - \$1 OFF

funkwerks imperial saison, the post howdy pilsener,  
the post townie ipa, avery ipa,  
the post 'town tart', rotating tap

### CANS & BOTTLES - \$1 OFF

ol' zippy american ale, anchor steam,  
glider cider, whacked out wheat, stella artois

### OYSTER SHOOTERS - 2.25

east coast oyster, vodka, bloody mary mix

### INFUSION LEMONADE - 5

strawberry, cucumber or pineapple infused vodka

### JAX MULE - 7

vodka, housemade ginger soda, lime

### COIN MARGARITA - 7

milagro silver, triple sec, lime, salt

### HABANERO PALOMA - 7

habanero infused tequila, triple sec, grapefruit, lime

### JAX MANHATTAN - 10

knob creek rye, carpano antica, angostura bitters

### HOUSE MARTINIS - 7

vodka, gin or any house vodka infusion:  
cucumber, strawberry, pineapple

### WELL COCKTAILS - 5

### HOUSE WINES - 6

UNOAKED CHARDONNAY / PINOT NOIR / ROSE

**FEATURED RED WINE** ask your server - MKT

**FEATURED WHITE WINE** ask your server - MKT

# HAPPY HOUR



## FROM THE BAR

### DRAFT BEERS - \$1 OFF

funkwerks imperial saison, the post howdy pilsener,  
the post townie ipa, avery ipa,  
the post 'town tart', rotating tap

### CANS & BOTTLES - \$1 OFF

ol' zippy american ale, anchor steam,  
glider cider, whacked out wheat, stella artois

### OYSTER SHOOTERS - 2.25

east coast oyster, vodka, bloody mary mix

### INFUSION LEMONADE - 5

strawberry, cucumber or pineapple infused vodka

### JAX MULE - 7

vodka, housemade ginger soda, lime

### COIN MARGARITA - 7

milagro silver, triple sec, lime, salt

### HABANERO PALOMA - 7

habanero infused tequila, triple sec, grapefruit, lime

### JAX MANHATTAN - 10

knob creek rye, carpano antica, angostura bitters

### HOUSE MARTINIS - 7

vodka, gin or any house vodka infusion:  
cucumber, strawberry, pineapple

### WELL COCKTAILS - 5

### HOUSE WINES - 6

UNOAKED CHARDONNAY / PINOT NOIR / ROSE

**FEATURED RED WINE** ask your server - MKT

**FEATURED WHITE WINE** ask your server - MKT