

HAPPY HOUR

FROM THE KITCHEN

OYSTERS* house selected east coast oysters on the half shell	1.5 EA
CHICKEN & CRAWFISH GUMBO	5
HUSH PUPPIES andouille sausage, preserved okra	5
CHICKEN FRIED BABY STREET CORN fresno-chipotle aioli, grilled lime, grana padano	6
CALAMARI mango-chile mojo, lime aioli	9
STEAMED MUSSELS red chorizo - tomato, oregano, basil OR panang curry - peanuts, coconut milk	9
CRAB FRIED RICE corn, peas, carrots, egg, ginger	11
BACON FAT CHICKEN THIGHS red pepper glaze, scallions	6
SPICY AHI TUNA POKE* sriracha mayo, scallion, wasabi tobiko, togarashi cracker	10
PEEL N' EAT SHRIMP	7
SEAFOOD SAMPLER* 3 east coast oysters, 1/4 lb peel n' eat shrimp, 1/4 lb snow crab	21
WHITE FISH CAVIAR* crème fraîche, chives, flax seed crostini	16
THE WEDGE iceberg lettuce, ranch dressing, bacon, bleu cheese	5
JAX KENNEBEC FRIES salt, maryland, garlic	3
FRUIT DE MER calamari, shrimp, octopus, mussels, basil, lemon	6

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FROM THE BAR

STRAWBERRY LEMONADE	5
house infused strawberry vodka, lemonade	
CUCUMBER LEMON PRESS	5
cucumber infused vodka, lemonade, soda	
WHISKEY TEA	5
earl grey infused whiskey, simple, soda	
ON-TAP COCKTAIL FEATURE	7
seasonal selection will vary	
OYSTER SHOOTERS*	3
east coast oyster, vodka, bloody mary mix	
WELL COCKTAILS	5
ALL DRAFTS	1 OFF
 THE POST BREWING [CAN]	3
townie pale ale, top rope mexican lager OR old zippy session ale	
SELECT RED, ROSE & WHITE WINE	7
POEMA CAVA SPARKLING	9
SAND POINT SAUVIGNON BLANC	8
EVODIA GRENACHE	8
CHILLED HAKUTSURU SAKE	6

4PM–6PM DAILY

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