

HAPPY HOUR

FROM THE KITCHEN

Dynamite Fish Cake Slider	8
spicy kimchi, miso aioli	
Calamari	9
mango-chile mojo, lime aioli	
Steamed PEI Mussels	7
garlic, lemon, chardonnay -or- mirin, sake, gochujang, fresnos, spiced peanuts ADD pasta or frites - 3 ea.	
Big Eye Tuna Tostada*	8
miso aioli, pickled cabbage, cucumber mango salsa, avocado	
Shrimp & Grits	8
Gumbo Fries	6
white cheddar, andouille sausage	
Lobster Mac'n Cheese	11
cavatappi, white cheddar, lobster meat, truffled bread crumbs ADD pork belly - 3	
Fruit de Mer	6
shrimp, mussels, octopus, squid, pickled red onion, basil	
Chicken & Shrimp Gumbo	5
andouille sausage, trinity, okra ADD pork fat cornbread - 2	
New England Clam Chowder	5
ham hock, russet potato, cream ADD pork fat cornbread - 2	
Baby Iceberg Wedge	5
ranch, bacon, bleu cheese	
Jax Caesar	4
grana padano, crouton, lemon, grain mustard dressing ADD white anchovy - 1. ⁵⁰	

FROM THE RAW BAR

East Coast Oysters [raw]*	1. ⁵⁰ ea.
select oysters on the half shell	
Oyster Rockefeller	2. ⁷⁵ ea.
spinach, grana padano, bacon	
Peel & Eat Shrimp	6
Happy Hour Sampler	21
1/4 lb snow crab, 1/4 lb peel n' eat shrimp, 3 happy hour oysters	

* 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.

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FROM THE BAR

Jax Strawberry Lemonade 5.50
infused strawberry vodka, house lemonade

Cucumber Lemon Press 5.50
cucumber infused vodka, house lemonade, splash of soda

Grapefruit Ginger Sling 5.50
ginger infused vodka, peychaud's aperitivo, grapefruit

Cherry Sour 5.50
red cherry infused bourbon, house sour

Jax Moscow Mule 7
house infused ginger vodka, fresh lime juice, ginger beer

Coin Style Margarita 5.50

Well Cocktail 5

Well Martini 7

 **The Post 'Howdy' Pilsener** 4

 **The Post 'Townie' Easy Drinking IPA** 4

Le Vielle Ferme Rosé 7
vin de France

Hess Select Chardonnay 7 / 22
monterey county, california

Red Tree Pinot Noir 7 / 22
california

Freixenet Sparkling Cava 6 / 20
spain

Oyster Shooter* 4
hot house infused vodka, house bloody, emersum oyster

4PM–6PM TUESDAY - SUNDAY
ALL NIGHT MONDAY

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