

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 - 14

mussels, clams, fish, linguini

STEAMED PEI MUSSELS - 6.50

green curry, slaw

JAX GUMBO FRIES - 8.50

fries, housemade gumbo, cheese

SHRIMP FRIED RICE - 10

kimchi, peas, egg, furikake

SPICY TUNA* - 7

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

good river golden ale, the post townie ipa,
the post elkhorn dark lager, avery ipa, great divide yeti

CANS & BOTTLES - \$1 OFF

telluride 'face down' brown ale, anchor steam,
the post howdy western pilsner, glider cider,
telluride 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 - 8

habanero infused tequila, triple sec, grapefruit, lime

JAX MANHATTAN - 11

knob creek rye, carpano antica, angostura bitters

HOUSE MARTINIS - 7

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

WELL COCKTAILS - 6

HOUSE WINES - 7

UNOAKED CHARDONNAY / PINOT NOIR / ROSÉ

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

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