

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

Emersum Oysters [raw]*	1. ⁵⁰ ea.
select oystersn 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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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
mango margarita +1	
Well Cocktail	5
Well Martini	7
Post Brewing Co. Howdy Western Pilsner	5
Melanie Brewing 'Montucky Cold Snacks' Lager	5
Le Vieille Ferme Rosé	7 / 22
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*	4.50
hot house infused vodka, house bloody, emersum oyster	

4PM–6PM TUESDAY - SUNDAY
ALL NIGHT MONDAY

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