

HAPPY HOUR

FROM THE KITCHEN

Dynamite Fish Cake Slider	8
spicy kimchi, miso aioli	
Calamari	9
mango-chile mojo, lime aioli	
Steamed PEI Mussels	8
thai curry- fresno, candied coconut, cilantro -or- red chorizo-tomato, oregano, basil -or- chardonnay garlic- fine herbs ADD pasta or frites - 3 ea.	
Big Eye Tuna Bao Bun*	7
wasabi aioli, salted cucumbers, thai vinaigrette ADD pork belly - 1.50	
Shrimp & Grits	8
andouille sausage, trinity, fried okra	
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 & Crawfish Gumbo	5
andouille sausage, trinity, okra ADD pork fat cornbread - 3	
Baby Iceberg Wedge	5
crispy bacon, bleu cheese, tomato, ranch dressing	
Jax Caesar	5
garlic croutons, grana padano, whole 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	3. ⁰⁰ ea.
spinach, grana padano, bacon, pernod	
Peel & Eat Shrimp	6
Happy Hour Sampler	22
1/4 lb chilled 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 6.⁵⁰

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 7 / 22

spain

Oyster Shooter* 5

hot house infused vodka, house bloody, emersum oyster

3PM–6PM TUESDAY - SUNDAY
ALL NIGHT MONDAY

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