

HAPPY HOUR

FROM THE KITCHEN

Fried Calamari	9
mango-chile mojo, lime aioli	
The Wedge	5
house ranch, bleu cheese, tomato, bacon	
Crawfish Gumbo	5
green peppers, shellfish stock, jasmine rice, okra	
Gumbo Fries	7
cheddar, green onion	
Hushpuppies	5
tomato confit	
Tuna Poke Nachos	13
soy caramel, wasabi aioli, mango salsa	
Steamed PEI Mussels	8
red chorizo, chardonnay-garlic OR thai curry	
Salmon Rilette Melt	10
lime aioli, cilantro, white cheddar, pickled mustard seeds	
Shrimp Tostada	9
avocado crème fraîche, smoked salsa	
Fish & Chips	9
beer battered, house fries, tartar	
Sea Dog	11
nathan's hot dog, split top bun, jumbo lump crab, sausage, jax mustard	
Cooked Oysters	2.50 ea.
chargrilled - creole butter, romano cheese OR rockefeller - spinach, grana padano, bacon, pernod	

FROM THE RAW BAR

East Coast CHESAPEAKE Oysters [raw]*	1.50 ea.
cocktail, mignonette	
Happy Hour Sampler*	21
1/4 lb snow crab, 1/4 lb peel n' eat shrimp, 3 happy hour oysters	
Peel N' Eat Shrimp	7
mustard sauce, maryland seasoning	
Golden Whitefish Caviar (1/2oz)	16
blini, crème fraîche	
Fruit de Mer	6
octopus, squid, shrimp, mussels, olives, almonds, potato, harissa	

* 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 KITCHEN

Fried Calamari	9
mango-chile mojo, lime aioli	
The Wedge	5
house ranch, bleu cheese, tomato, bacon	
Crawfish Gumbo	5
green peppers, shellfish stock, jasmine rice, okra	
Gumbo Fries	7
cheddar, green onion	
Hushpuppies	5
tomato confit	
Tuna Poke Nachos	13
soy caramel, wasabi aioli, mango salsa	
Steamed PEI Mussels	8
red chorizo, chardonnay-garlic OR thai curry	
Salmon Rilette Melt	10
lime aioli, cilantro, white cheddar, pickled mustard seeds	
Shrimp Tostada	9
avocado crème fraîche, smoked salsa	
Fish & Chips	9
beer battered, house fries, tartar	
Sea Dog	11
nathan's hot dog, split top bun, jumbo lump crab, sausage, jax mustard	
Cooked Oysters	2.50 ea.
chargrilled - creole butter, romano cheese OR rockefeller - spinach, grana padano, bacon, pernod	

FROM THE RAW BAR

East Coast CHESAPEAKE Oysters [raw]*	1.50 ea.
cocktail, mignonette	
Happy Hour Sampler*	21
1/4 lb snow crab, 1/4 lb peel n' eat shrimp, 3 happy hour oysters	
Peel N' Eat Shrimp	7
mustard sauce, maryland seasoning	
Golden Whitefish Caviar (1/2oz)	16
blini, crème fraîche	
Fruit de Mer	6
octopus, squid, shrimp, mussels, olives, almonds, potato, harissa	

* 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

Jax Strawberry Lemonade	6
strawberry infused vodka, strawberry purée, lemonade	
Cucumber Lemon Press	6
cucumber infused vodka, lemonade, soda	
Bangkok Fizz	6
spicy thai chile infused vodka, pineapple syrup, lime, ginger beer	
Cherry Fitzgerald	6
tart cherry infused gin, lemon juice, simple syrup, angostura bitters	
Tropicana	6
lemon-berry infused rum, lime juice, pineapple, coconut	
Spiced Apple White Wine Sangria	7
cranberry, orange, lemon, lime, ginger	
Oyster Shooter*	4
cucumber vodka, house bloody, emersum east coast oyster	
Single Shot Well Cocktail	5
All Draft Beers	\$1 OFF
Tall Boy Cans	3
miller high life OR pabst blue ribbon	
Chateau Ste. Michelle Chardonnay COLUMBIA VALLEY, WA	7
Domaine de la Patience Rosé [Certified Organic] PROVENCE, FR	7
Erath Pinot Noir OREGON	7
Torre Oria Brut OR Brut Rose Cava SPAIN	7

SOMETHING SWEET

Chocolate Chip Cookies	3
baked fresh daily, enjoy them here or to go	
Chocolate Martini	8
new amsterdam vodka, tempus fugit creme de cocoa, hershey's cocoa powder	

ALL NIGHT MONDAY

4PM–6PM TUESDAY - SUNDAY

HAPPY HOUR

FROM THE BAR

Jax Strawberry Lemonade	6
strawberry infused vodka, strawberry purée, lemonade	
Cucumber Lemon Press	6
cucumber infused vodka, lemonade, soda	
Bangkok Fizz	6
spicy thai chile infused vodka, pineapple syrup, lime, ginger beer	
Cherry Fitzgerald	6
tart cherry infused gin, lemon juice, simple syrup, angostura bitters	
Tropicana	6
lemon-berry infused rum, lime juice, pineapple, coconut	
Spiced Apple White Wine Sangria	7
cranberry, orange, lemon, lime, ginger	
Oyster Shooter*	4
cucumber vodka, house bloody, emersum east coast oyster	
Single Shot Well Cocktail	5
All Draft Beers	\$1 OFF
Tall Boy Cans	3
miller high life OR pabst blue ribbon	
Chateau Ste. Michelle Chardonnay COLUMBIA VALLEY, WA	7
Domaine de la Patience Rosé [Certified Organic] PROVENCE, FR	7
Erath Pinot Noir OREGON	7
Torre Oria Brut OR Brut Rose Cava SPAIN	7

SOMETHING SWEET

Chocolate Chip Cookies	3
baked fresh daily, enjoy them here or to go	
Chocolate Martini	8
new amsterdam vodka, tempus fugit creme de cocoa, hershey's cocoa powder	

ALL NIGHT MONDAY

4PM–6PM TUESDAY - SUNDAY