

# HAPPY HOUR

## FROM THE KITCHEN

<b>CALAMARI</b> <i>mango-chile mojo, lime aioli</i>	9.5
<b>PEEL N' EAT SHRIMP</b> <i>maryland seasoning, mustard sauce</i>	8
<b>NEW ENGLAND CLAM CHOWDER</b> <i>braised ham hock, russet potato, garlic cream, fried saltine</i>	5
<b>THE WEDGE</b> <i>iceberg lettuce, ranch dressing, bacon, bleu cheese</i>	5.5
<b>SHRIMP &amp; GRITS</b> <i>carolina bbq, collard greens</i>	9
<b>STEAMED PEI MUSSELS</b> <i>thai curry or chardonnay-garlic or tomato-chorizo</i>	6.50
<b>FRIED EGG &amp; AVOCADO RICE*</b> <i>kimchi, pickled mustard seeds</i>	6
<b>HUSH PUPPIES [3]</b> <i>cayenne sugar, mustard sauce</i>	3
<b>AHI TUNA POKE*</b> <i>sushi rice, fuji apple, black pepper ponzu, jalapeno, avocado, spiced cashew</i>	14
<b>FISH TOSTADA</b> <i>kimchi, avocado, cilantro, tomato-miso glaze</i>	5
<b>FRUIT DE MER</b> <i>octopus, mussels, calamari, almonds, shrimp, harissa</i>	7
<b>CHARGRILLED OYSTER</b> <i>creole butter, grana padano</i>	3EA
<b>OYSTER ROCKEFELLER</b> <i>spinach, grana padano, bacon, pernod</i>	3EA
<b>THE ROD &amp; REEL*</b> <i>3 oysters, 1/4 lb peel n'eat shrimp, 1/4 lb snow crab</i>	22

**OYSTERS\* - 1.75 EA.**  
*select oysters on the half shell flown  
in daily from the east coast*

\*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

<b>DRAFT BEERS</b>	<b>\$1 OFF</b>
<i>the post el corn mexican lager, avery ipa, upslope craft lager, the post GSD ale</i>	
<b>THE POST HOWDY BEER CANS</b>	<b>3</b>
<i>western pilsner</i>	
<b>CANS &amp; BOTTLES</b>	<b>\$1 OFF</b>
<i>telluride 'face down' brown ale, glider cider, o'dells easy st. wheat, stella artois</i>	
<b>OYSTER SHOOTERS</b>	<b>2.25</b>
<i>east coast oyster, vodka, bloody mary mix</i>	
<b>INFUSION LEMONADE</b>	<b>5</b>
<i>strawberry, cucumber or ginger infused vodka</i>	
<b>JAX MULE</b>	<b>7</b>
<i>ginger-infused vodka, housemade ginger soda, lime</i>	
<b>COIN MARGARITA</b>	<b>7</b>
<i>blanco tequila, triple sec, lime, salt</i>	
<b>HABANERO PALOMA</b>	<b>8</b>
<i>habanero infused tequila, triple sec, grapefruit, lime</i>	
<b>JAX MANHATTAN</b>	<b>11</b>
<i>old forester rye, carpano antica, angostura bitters</i>	
<b>HOUSE MARTINIS</b>	<b>8</b>
<i>vodka, gin or any house vodka infusion: cucumber, strawberry, ginger</i>	
<b>WELL COCKTAILS</b>	<b>6</b>
<b>HOUSE WINES</b>	<b>7</b>
<i>unoaked chardonnay / pinot noir / rosé</i>	

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**ALL NIGHT MONDAY  
4PM—6PM TUES-SUN**

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