

HAPPY HOUR

FROM THE KITCHEN

DYNAMITE FISH CAKE SLIDER <i>spicy kimchi, miso aioli</i>	8
CALAMARI <i>mango-chile mojo, lime aioli</i>	9. ⁵⁰
STEAMED PEI MUSSELS <i>thai curry- fresno, candied coconut, cilantro</i> <i>-or- red chorizo-tomato, oregano, basil</i> <i>-or-chardonnay garlic- fine herbs</i> ADD pasta or frites or rice- 3 ea.	8
BEST RICE EVER* <i>kim chi, rice, avocado, jodar farm egg</i>	8. ⁵⁰
CUP NEW ENGLAND CLAM CHOWDER <i>ham hock, clams, potato, roasted garlic cream, fried zesta</i>	6
FRUIT DE MER <i>shrimp, mussels, octopus, squid, almonds, harissa</i>	13
BABY ICEBERG WEDGE <i>crispy bacon, bleu cheese, tomato, ranch dressing</i>	5. ⁵⁰
JAX CAESAR <i>garlic croutons, grana padano, whole grain mustard dressing</i> add white anchovy - 1.50	5
TRUFFLED POTATOES <i>truffled, smashed, sea salt</i>	4. ⁵⁰
SHRIMP & GRITS 9 <i>cornmeal fried shrimp, anson mills cheddar poblano grits, bacon braised collard greens, carolina BBQ</i>	
FISH TOSTADA <i>corn tortilla, seasonal fish, kimchi, avocado, miso aioli</i>	5 ^{EA}
HUSH PUPPIES	3

FROM THE RAW BAR

EMERSUM OYSTERS [RAW]* <i>select oyster on the half shell</i>	1. ⁷⁵ EA
OYSTER ROCKEFELLER <i>spinach, grana padano, bacon, pernod</i>	3 EA
PEEL & EAT SHRIMP	7
HAPPY HOUR SAMPLER* <i>1/4 lb chilled snow crab, 1/4 lb peel n' eat shrimp, 3 happy hour oysters</i>	22

* 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 <i>infused strawberry vodka, house lemonade</i>	5. ⁵⁰
CUCUMBER LEMON PRESS <i>cucumber infused vodka, house lemonade, splash of soda</i>	5. ⁵⁰
GRAPEFRUIT GINGER SLING <i>ginger infused vodka, peychaud's aperitivo, grapefruit</i>	5. ⁵⁰
CHERRY SOUR <i>red cherry infused bourbon, house sour</i>	5. ⁵⁰
JAX MOSCOW MULE <i>house infused ginger vodka, fresh lime juice, ginger beer</i>	7
COIN STYLE MARGARITA <i>mango margarita +1</i>	6. ⁵⁰
WELL COCKTAIL	5
WELL MARTINI	7
POST BREWING CO. 'HOWDY' WESTERN PILSNER	5
MELANIE BREWING 'MONTUCKY COLD SNACKS' LAGER	5
LE VIELLE FERME ROSÉ <i>vin de France</i>	7 / 22
HESS SELECT CHARDONNAY <i>monterey county, california</i>	7 / 22
RED TREE PINOT NOIR <i>california</i>	7 / 22
FREIXENET SPARKLING CAVA <i>spain</i>	7 / 22
OYSTER SHOOTER* <i>hot house infused vodka, house bloody, emersum oyster</i>	5

3PM—6PM TUESDAY - SUNDAY
ALL NIGHT MONDAY

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