

HAPPY HOUR

FROM THE KITCHEN

OYSTERS*	1.75 EA
<i>house selected east coast oysters on the half shell</i>	
CLAM CHOWDER	6
HUSH PUPPIES	5
<i>andouille sausage, bacon-tomato jam</i>	
SALMON PASTRAMI TATER TOTS	7
<i>crème fraîche, scallion</i>	
CALAMARI	9
<i>mango-chile mojo, lime aioli</i>	
STEAMED MUSSELS	9
<i>chorizo tomato OR chardonnay garlic OR Thai coconut curry</i>	
CRAB FRIED RICE	11
<i>peas, carrots, egg, ginger</i>	
BACON FAT CHICKEN WINGS	6
<i>jax hot sauce, garlic butter, scallions</i>	
AHI TUNA POKE*	14.5
<i>sushi rice, fuji apple, serrano, avocado, black pepper ponzu, spiced cashews</i>	
PEEL N' EAT SHRIMP	7
SEAFOOD SAMPLER*	22
<i>3 east coast oysters, 1/4 lb peel n' eat shrimp, 1/4 lb snow crab</i>	
GOLDEN WHITEFISH ROE*	16
<i>crème fraîche, grilled bread</i>	
THE WEDGE	5
<i>iceberg lettuce, ranch dressing, bacon, bleu cheese</i>	
JAX FRIES	3
<i>maryland seasoning</i>	
FRUIT DE MER	6
<i>octopus, mussels, squid, shrimp, almonds, harissa, lavash cracker</i>	

*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

OYSTERS*	1.75 EA
<i>house selected east coast oysters on the half shell</i>	
CLAM CHOWDER	6
HUSH PUPPIES	5
<i>andouille sausage, bacon-tomato jam</i>	
SALMON PASTRAMI TATER TOTS	7
<i>crème fraîche, scallion</i>	
CALAMARI	9
<i>mango-chile mojo, lime aioli</i>	
STEAMED MUSSELS	9
<i>chorizo tomato OR chardonnay garlic OR Thai coconut curry</i>	
CRAB FRIED RICE	11
<i>peas, carrots, egg, ginger</i>	
BACON FAT CHICKEN WINGS	6
<i>jax hot sauce, garlic butter, scallions</i>	
AHI TUNA POKE*	14.5
<i>sushi rice, fuji apple, serrano, avocado, black pepper ponzu, spiced cashews</i>	
PEEL N' EAT SHRIMP	7
SEAFOOD SAMPLER*	22
<i>3 east coast oysters, 1/4 lb peel n' eat shrimp, 1/4 lb snow crab</i>	
GOLDEN WHITEFISH ROE*	16
<i>crème fraîche, grilled bread</i>	
THE WEDGE	5
<i>iceberg lettuce, ranch dressing, bacon, bleu cheese</i>	
JAX FRIES	3
<i>maryland seasoning</i>	
FRUIT DE MER	6
<i>octopus, mussels, squid, shrimp, almonds, harissa, lavash cracker</i>	

*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

OYSTERS*	1.75 EA
<i>house selected east coast oysters on the half shell</i>	
CLAM CHOWDER	6
HUSH PUPPIES	5
<i>andouille sausage, bacon-tomato jam</i>	
SALMON PASTRAMI TATER TOTS	7
<i>crème fraîche, scallion</i>	
CALAMARI	9
<i>mango-chile mojo, lime aioli</i>	
STEAMED MUSSELS	9
<i>chorizo tomato OR chardonnay garlic OR Thai coconut curry</i>	
CRAB FRIED RICE	11
<i>peas, carrots, egg, ginger</i>	
BACON FAT CHICKEN WINGS	6
<i>jax hot sauce, garlic butter, scallions</i>	
AHI TUNA POKE*	14.5
<i>sushi rice, fuji apple, serrano, avocado, black pepper ponzu, spiced cashews</i>	
PEEL N' EAT SHRIMP	7
SEAFOOD SAMPLER*	22
<i>3 east coast oysters, 1/4 lb peel n' eat shrimp, 1/4 lb snow crab</i>	
GOLDEN WHITEFISH ROE*	16
<i>crème fraîche, grilled bread</i>	
THE WEDGE	5
<i>iceberg lettuce, ranch dressing, bacon, bleu cheese</i>	
JAX FRIES	3
<i>maryland seasoning</i>	
FRUIT DE MER	6
<i>octopus, mussels, squid, shrimp, almonds, harissa, lavash cracker</i>	

*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



STRAWBERRY LEMONADE	5
<i>house infused strawberry vodka, lemonade</i>	
CUCUMBER LEMON PRESS	5
<i>cucumber infused vodka, lemonade, soda</i>	
WHISKEY TEA	5
<i>earl grey infused whiskey, simple, soda</i>	
ON-TAP COCKTAIL FEATURE	7
<i>seasonal selection will vary</i>	
OYSTER SHOOTERS*	3
<i>east coast oyster, vodka, bloody mary mix</i>	
WELL COCKTAILS	5
ALL DRAFTS	1
<i>off</i>	
THE POST 'HOWDY'	4
<i>western pilsner</i>	
SEASONAL SANGRIA	8
HESS CHARDONNAY	7
RED TREE PINOT NOIR	7
LA VIEILLE FERME ROSE	7
DOMAINE ST. MICHELLE BRUT	9
SAND POINT SAUVIGNON BLANC	8
CHILLED HAKUTSURU SAKE	6

ALL NIGHT MONDAY
3PM—6PM TUES-SUN

HAPPY HOUR

FROM THE BAR



STRAWBERRY LEMONADE	5
<i>house infused strawberry vodka, lemonade</i>	
CUCUMBER LEMON PRESS	5
<i>cucumber infused vodka, lemonade, soda</i>	
WHISKEY TEA	5
<i>earl grey infused whiskey, simple, soda</i>	
ON-TAP COCKTAIL FEATURE	7
<i>seasonal selection will vary</i>	
OYSTER SHOOTERS*	3
<i>east coast oyster, vodka, bloody mary mix</i>	
WELL COCKTAILS	5
ALL DRAFTS	1
<i>off</i>	
THE POST 'HOWDY'	4
<i>western pilsner</i>	
SEASONAL SANGRIA	8
HESS CHARDONNAY	7
RED TREE PINOT NOIR	7
LA VIEILLE FERME ROSE	7
DOMAINE ST. MICHELLE BRUT	9
SAND POINT SAUVIGNON BLANC	8
CHILLED HAKUTSURU SAKE	6

ALL NIGHT MONDAY
3PM—6PM TUES-SUN

HAPPY HOUR

FROM THE BAR



STRAWBERRY LEMONADE	5
<i>house infused strawberry vodka, lemonade</i>	
CUCUMBER LEMON PRESS	5
<i>cucumber infused vodka, lemonade, soda</i>	
WHISKEY TEA	5
<i>earl grey infused whiskey, simple, soda</i>	
ON-TAP COCKTAIL FEATURE	7
<i>seasonal selection will vary</i>	
OYSTER SHOOTERS*	3
<i>east coast oyster, vodka, bloody mary mix</i>	
WELL COCKTAILS	5
ALL DRAFTS	1
<i>off</i>	
THE POST 'HOWDY'	4
<i>western pilsner</i>	
SEASONAL SANGRIA	8
HESS CHARDONNAY	7
RED TREE PINOT NOIR	7
LA VIEILLE FERME ROSE	7
DOMAINE ST. MICHELLE BRUT	9
SAND POINT SAUVIGNON BLANC	8
CHILLED HAKUTSURU SAKE	6

ALL NIGHT MONDAY
3PM—6PM TUES-SUN