

HAPPY HOUR

SUNDAY to THURSDAY 3:30 PM to 5:00 PM

TO EAT

FRIED CALAMARI <i>mango-chile mojo, lime aioli</i>	9
CUP OF GUMBO <i>louisiana crawfish and local smoked andouille sausage</i>	5
GUMBO FRIES <i>house cut french fries, cheddar cheese, smothered with crawfish and andouille sausage gumbo</i>	6
1/2 LB. PEEL N' EAT SHRIMP <i>cocktail and jax mustard sauce</i>	10
ICE COLD RAW BAR SAMPLER <i>12 emersum oysters, 1lb. snow crab, 1/2 lb. peel n' eat shrimp, lemon and all the sauces</i>	60
1 LB. STEAMED PEI MUSSELS <i>classic & delicious ~ chardonnay, garlic & shallot confit, parsley, butter with grilled sourdough</i>	13
1 LB. SNOW CRAB <i>drawn butter</i>	40
JAX PO'BOY - SHRIMP OR OYSTER <i>crispy fried shrimp or oysters, lettuce, tomato, pickled mustard seed remoulade, french roll</i>	10
HUSHPUPIES	4
FARM VEGETABLE FRIED RICE	4
HOUSE CUT FRENCH FRIES	4

TO DRINK

COCKTAILS

JAX STAWBERRY LEMONADE <i>strawberry infused vodka, strawberry puree, lemon</i>	5
CUCUMBER LEMON PRESS <i>cucumber infused vodka, lemon, soda water</i>	5
ICE COLD INFUSION MARTINIS	6

WINE

RED TREE PINOT NOIR <i>california</i>	7
HESS CHARDONNAY <i>monterey, ca</i>	7
DARK HORSE ROSE PINOT NOIR, CHARDONNAY <i>california</i>	7
DOMAINE ST. MICHELLE BRUT <i>columbia valley, wa</i>	7

BEER

ALL DRAFT BEER	1.00 OFF
HOWDY WESTERN PILSNER CANS <i>the post brewing lafayette, co</i>	3

