

# HAPPY HOUR

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

## TO EAT

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

## TO DRINK

### COCKTAILS

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

### WINE

<b>RED TREE PINOT NOIR</b> <i>california</i>	7
<b>HESS CHARDONNAY</b> <i>monterey, ca</i>	7
<b>VIELLE FERME ROSE PINOT NOIR, CHARDONNAY,</b> <i>france</i>	7
<b>FREIXENET BRUT CAVA</b> <i>catalunya, spain</i>	7

### BEER

<b>ALL DRAFT BEER</b>	1.00 OFF
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**FISH HOUSE & OYSTER BAR**