

HAPPY HOUR

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

TO EAT

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

TO DRINK

COCKTAILS

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

WINE

CHARDONNAY	7
SAUVIGNON BLANC	7
PINOT NOIR	7
ROSÉ	7
DOMAINE ST. MICHELLE BRUT <i>columbia valley, wa</i>	7

BEER

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



FISH HOUSE & OYSTER BAR