



FISH HOUSE & OYSTER BAR

HAPPY HOUR

DAILY 3:30 PM TO 5:00 PM

TO EAT

OYSTERS*	2 EA
HOUSE SELECTED EAST COAST OYSTERS ON THE HALF SHELL	
FRIED TOWN DOCK CALAMARI	10
MANGO-CHILE MOJO, LIME AIOLI	
CUP OF GUMBO	5
LOUISIANA CRAWFISH AND LOCAL SMOKED ANDOUILLE SAUSAGE	
GUMBO FRIES	7
HOUSE CUT FRENCH FRIES, CHEDDAR CHEESE, SMOTHERED WITH CRAWFISH AND ANDOUILLE SAUSAGE GUMBO	
1/2 LB. PEEL N' EAT SHRIMP	11
COCKTAIL AND JAX MUSTARD SAUCE	
HH SAMPLER*	55
1/2# PEEL N' EAT SHRIMP, 6 EMERSUM OYSTERS, 1/2# SNOW CRAB	
1 LB. STEAMED PEI MUSSELS	14
CLASSIC & DELICIOUS - CHARDONNAY, GARLIC & SHALLOT CONFIT, PARSLEY, BUTTER WITH GRILLED SOURDOUGH	
GRILLED SHISHITOS	11
GOCHUJANG AIOLI, FRIED SCALLIONS, PONZU	
JAX PO'BOY - SHRIMP OR OYSTER	14
CRISPY FRIED SHRIMP OR OYSTERS, LETTUCE, TOMATO, PICKLED MUSTARD SEED REMOULADE, FRENCH ROLL	
HUSHPUPIES	5
HOUSE CUT FRENCH FRIES	5

TO DRINK

COCKTAILS	
WHISKEY TEA	6
EARL GREY INFUSED WHISKEY, CREAM SODA SIMPLE SYRUP, SODA	
CUCUMBER LEMON PRESS	6
CUCUMBER INFUSED VODKA, LEMON, SODA WATER	
STRAWBERRY LEMONADE	6
STRAWBERRY INFUSED VODKA, HOUSE MADE LEMONADE	
WINE	
DARK HORSE ROSE GRENACHE, CA	8
HESS 'SHIRTTAIL' CHARDONNAY, CA	8
ALIAS PINOT NOIR, CA	8
DOMAINE ST. MICHELLE BRUT COLUMBIA VALLEY, WA	8
BEER	
ALL DRAFT BEER	1.00 OFF
ODELL LAGER TALL BOY CAN	4

*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. All menu items are made fresh daily and some ingredients may not be listed. Please inform your server if you are allergic to or intolerant of specific foods and we are happy to make adjustments.



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DESSERT

KEY LIME TART 7

BLUEBERRIES AND MINT CANDIES

PEAR AND FLOURLESS CHOCOLATE CAKE 8

POACHED PEAR, TOASTED HAZELNUT

BUTTERSCOTCH PUDDING 8

CHANTILLY, CHOCOLATE HAZELNUT COOKIE

APPLE AND BOURBON CRISP 9

ALMOND CRISP, VANILLA GELATO

SCOOPS OF GELATO BOY 3

DARK CHOCOLATE, VANILLA, SALTED COOKIES & CREAM

DESSERT COCKTAILS

CHOCOLATE MARTINI 13

ESPRESSO VODKA, TEMPUS FUGIT CREME DE CACAO, BAILEYS

ESPRESSO MARTINI 14

ESPRESSO VODKA, TEMPUS FUGIT CREME
DE CACAO, SHOT OF ESPRESSO

THIN MINT TINI 14

BRECKENRIDGE ESPRESSO VODKA, SONORA RUM LIQUEUR,
FERNET MENTA

IRISH COFFEE 12

JAMESON, COFFEE, BAILEYS WHIPPED CREAM



socialize with us.



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