



FISH HOUSE & OYSTER BAR

HAPPY HOUR

daily 3:30 pm to 5:00 pm

TO EAT

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| EMERSUM OYSTER * | 2 EA |
| house selected east coast oysters on the half shell | |
| FRIED TOWN DOCK CALAMARI | 9 |
| mango-chile mojo, lime aioli | |
| CUP OF GUMBO | 5 |
| louisiana crawfish and local smoked andouille sausage | |
| GUMBO FRIES | 6 |
| house cut french fries, cheddar cheese, smothered with crawfish and andouille sausage gumbo | |
| 1/2 LB. PEEL N' EAT SHRIMP | 10 |
| cocktail and jax mustard sauce | |
| HOOK SAMPLER * | 45 |
| ½# peel n' eat shrimp, 6 emersum oysters, ½# snow crab | |
| 1 LB. STEAMED PEI MUSSELS | 13 |
| classic & delicious ~ chardonnay, garlic & shallot confit, parsley, butter with grilled sourdough | |
| JAX PO'BOY - SHRIMP OR OYSTER | 12 |
| crispy fried shrimp or oysters, lettuce, tomato, pickled mustard seed remoulade, french roll | |
| BAKED LOBSTER MAC | 12 |
| HUSHPUPIES | 4 |
| HOUSE CUT FRENCH FRIES | 4 |

TO DRINK

cocktails

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| JAX STRAWBERRY LEMONADE | 5 |
| strawberry infused vodka, strawberry purée, lemon | |
| CUCUMBER LEMON PRESS | 5 |
| cucumber infused vodka, lemon, soda water | |

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| ICE COLD INFUSION MARTINIS | 6 |
| cucumber, ginger, or strawberry | |

wine

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| RED TREE pinot noir, ca | 7 |
| VIEILLE FERME ROSE pinot noir, chardonnay, fr | 7 |
| HESS chardonnay, ca | 7 |
| SEGURA VIUDAS BRUT CAVA penedes, esp | 8 |

beer

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| ALL DRAFT BEER | 1.00 OFF |
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**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.*