



FISH HOUSE & OYSTER BAR

# HAPPY HOUR

daily 3:30 pm to 5:00 pm

## TO EAT

<b>EMERSUM OYSTER *</b>	<b>2 EA</b>
house selected east coast oysters on the half shell	
<b>FRIED TOWN DOCK CALAMARI</b>	<b>11</b>
mango-chile mojo, lime aioli	
<b>CUP OF GUMBO</b>	<b>5</b>
louisiana crawfish and local smoked andouille sausage, shrimp	
<b>GUMBO FRIES</b>	<b>6</b>
french fries, cheddar cheese, smothered with crawfish and andouille sausage gumbo	
<b>1/2 LB. PEEL N' EAT SHRIMP</b>	<b>10</b>
cocktail and jax mustard sauce	
<b>HOOK SAMPLER*</b>	<b>65</b>
½# peel n' eat shrimp, 6 emersum oysters, ½# snow crab, ½ # dungeness crab	
<b>1 LB. STEAMED PEI MUSSELS</b>	<b>13</b>
classic & delicious - chardonnay, garlic & shallot confit, parsley, butter with grilled sourdough	
<b>JAX PO'BOY - SHRIMP OR OYSTER</b>	<b>12</b>
crispy fried shrimp or oysters, lettuce, tomato, pickled mustard seed remoulade, french roll	
<b>BAKED LOBSTER MAC</b>	<b>12</b>
<b>FRENCH FRIES</b>	<b>5</b>

## TO DRINK

<b>JAX STRAWBERRY LEMONADE</b>	<b>5</b>
strawberry infused vodka, strawberry purée, lemon	
<b>CUCUMBER LEMON PRESS</b>	<b>5</b>
cucumber infused vodka, lemon, soda water	
<b>ICE COLD INFUSION MARTINIS</b>	<b>6</b>
<b>OLD FASHIONED</b>	<b>8</b>
bourbon, angostura, sugar, cherry, orange peel wine	
<b>RED TREE</b> pinot noir, ca	<b>7</b>
<b>LA VIELLE FERME</b> grenache, syrah, fr	<b>7</b>
<b>HESS 'SHIRTTAIL'</b> chardonnay, ca	<b>7</b>
<b>DOMAINE ST. MICHELLE BRUT</b> columbia valley, wa	<b>7</b>
beer	
<b>ALL DRAFT BEER</b>	<b>1.00 OFF</b>

\*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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## DESSERTS

<b>KEY LIME TART</b> blueberries and mint candies	7
<b>BUTTERSCOTCH PUDDING</b> chantilly cream, chocolate hazelnut cookie	8
<b>SCOOPS OF ICE CREAM</b> ask your server for our daily flavors!	3
<b>STRAWBERRY RHUBARB SHORTCAKE</b> olive oil shortcake, buttermilk ice cream, mint	8
<b>CHOCOLATE TART</b> warm salty caramel, hazelnut lace, smoked sea salt	8

## DESSERTS IN THE GLASS

<b>ESPRESSO MARTINI</b> van gogh double espresso vodka, kahlua, dark chocolate	12
<b>NOLA NIGHTCAP</b> rye whiskey, benedictine & brandy, angostura, cherry	12
<b>CHOCOLATE MARTINI</b> tito's vodka, creme de cacao, godiva dark chocolate liqueur	12

## FINISH AT HOME KITS

Make your take out next level when you include our decadent finish-at-home Lobster Mac & Cheese, or a Jumbo Gulf Shrimp Boil Kit. Feeling fancy? Add on from our uber-fresh raw bar and make your takeout something worth celebrating.

<b>PAN OF LOBSTER MAC</b> serves 4	70
<b>LOUISIANA CRAWFISH GUMBO</b> serves 2	25
<b>STEAMED PEI MUSSELS KIT</b> serves 2	28
<b>JUMBO GULF SHRIMP BOIL KIT</b> serves 2	49
<b>JUMBO LUMP BLUE CRAB CAKE</b> serves 2	21
<b>GRILLED MAINE LOBSTER</b> serves 2	65
<b>SHRIMP AND TROFIE PASTA KIT</b> serves 2	60
<b>SEAFOOD CHOWDER &amp; GIANT CAESAR SALAD KIT</b> serves 2	60
<b>GRILLED SALMON ENTREE WITH SPRING SALAD KIT*</b> serves 2	60



*socialize with us.*

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