



FISH HOUSE & OYSTER BAR

HAPPY HOUR

daily 3:30 pm to 5:30 pm

TO EAT

- EMERSUM OYSTER*** house selected east coast oysters on the half shell 2 EA
- FRIED TOWN DOCK CALAMARI** mango-chile mojo, lime aioli 10
- CUP OF GUMBO** louisiana crawfish, and local smoked andouille sausage 5
- GUMBO FRIES** house cut french fries, cheddar cheese, smothered with crawfish and andouille sausage gumbo 8
- 1/2 LB. PEEL N' EAT SHRIMP*** cocktail and jax mustard sauce 10
- HOOK SAMPLER*** 1/2# peel n' eat shrimp, 6 emersum oysters, 1/2# snow crab 45
- 1 LB. STEAMED PEI MUSSELS** classic & delicious - chardonnay, garlic & shallot confit, parsley, butter with grilled sourdough 15
- JAX PO'BOY - SHRIMP OR OYSTER** crispy fried shrimp or oysters, lettuce, tomato, pickled mustard seed remoulade, french roll 12
- FISH AND CHIPS** fries, slaw, tartar sauce 16
- BAKED LOBSTER MAC** 15
- HUSHPUPIES** 4
- HOUSE CUT FRENCH FRIES** 4

TO DRINK

beer

- BOTTLE/CAN** miller lite (12oz can) 3
- DRAFT BEER** pbr, blvd wheat, goose island shandy 3

cocktails

- OYSTER SHOOTER*** cucumber vodka, house bloody, emersum east coast oyster 3
- JAX STRAWBERRY LEMONADE** strawberry infused vodka, lemonade 6
- CUCUMBER LEMON PRESS** cucumber infused vodka, lemonade, soda 6
- BANGKOK FIZZ** spicy thai chile infused vodka, pineapple syrup, lime, ginger beer 6
- DIRTY VODKA MARTINI** vodka, olive juice, olives, served up 5
- OLD FASHIONED** four roses bourbon, rich simple, angostura bitters 6
- MARGARITA** salt rim, blue agave tequila, triple sec, agave, lime juice 5
- FALL SANGRIA** chablis,cranberries, oranges,thyme,fall spice blend 7

wine

- HESS 'SHIRTAIL'** chardonnay, ca 7
- HESS** sauvignon blanc, ca 7
- HESS 'SHIRTAIL'** rose,ca 7
- HESS 'SHIRTAIL'** cabernet sauvignon, ca 7
- DOMAINE STE. MICHELLE BRUT** sparkling wine,wa 7

**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.*