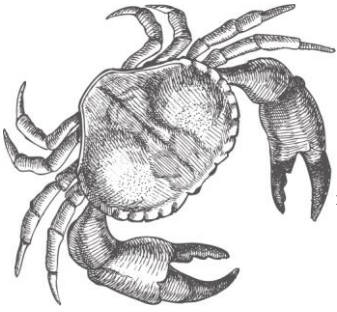


DINNER



SMALL PLATES

Soup Du Jour

5 cup / 8 bowl

Spicy Seafood Gumbo

Fresh Fish,
and Shrimp

6 cup / 9 bowl

Blackened Shishito Peppers 9 GFV

Sautéed with Garlic, Avocado
Ranch

Florida Greens 9 GF, V

Mixed Greens, Avocado,
Mango, Julienne Red Onion,
Sweet Peppers, Candied Almonds,
Orange Supremes,
Mango Thai Dressing

Caesar Salad 9

Romaine, Shaved
Parmesan, Toasted Baguette,
Classic Caesar Dressing

The Wedge 10 GF

Baby Iceberg, Crispy Pork Belly,
Blistered Tomato, Pickled Red
Onion, Blue Cheese Crumbles,
Avocado Ranch Dressing

Add Grilled Chicken or
Three Jumbo Shrimp 6

Crispy Brussels 9 GF

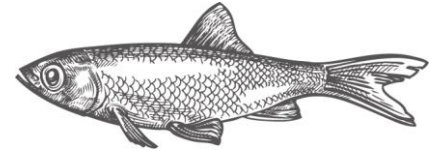
Pork Belly Lardons, Shaved
Parmesan, Garlic Aioli

Fried Green Tomato 10

Pimento Cheese Spread,
Lemon Zest, Arugula,
Meyer Lemon Olive Oil,
Balsamic Glaze

Mussels 14

Sautéed Mussels in Tomato Garlic
Sauce Served with Grilled Flat
Bread Points



MAINS

Shrimp and Grits 23

Sautéed Shrimp, Creamy Congaree
and Penn Rice Grits, Slow Roasted
Tomato, White Wine, and Garlic
Reduction

N.Y Strip Steak* 28

Grilled 10oz Strip with Herb
Bourbon Butter, Potato Au Gratin,
Asparagus

Fried Chicken Sandwich 16

Buttermilk Fried Chicken Breast,
Pepperjack, Spicy Buffalo Aioli,
Hawaiian Roll, Waffle Fries

Catch of the Day*

Ask Server for Details
Market Price

Double Stack Burger* 16

Two Strauss Beef Patties,
Cheddar, Shredded Lettuce,
Remoulade, Brioche Bun, Waffle
Fries

Beyond Burger 16 V

Plant Based Patty, Shredded
Lettuce, Tomato Onion Jam,
Ciabatta Roll, Waffle Fries

Fish and Chips 18 DF

Intuition Beer Battered Cod,
Cabbage Slaw, Tartar,
Waffle Fries

Roasted Chicken 26 GF

½ Roasted Chicken Tri-Colored
Potato and Corn Hash,
Peach BBQ Sauce

Mac N' Cheese 12 V

Gemelli Pasta, Roasted Tomato,
Creamy Cheddar, Parmesan and Jack
Cheese Sauce
Add Grilled Chicken or
Three Jumbo Shrimp 6

SWEETS

Pecan Pie 6

Cheese Cake 6

Served with Strawberry or Chocolate Sauce

Key Lime Pie 6

Jar of Hyatt JAX Signature Peanut Butter Balls 6

GF=Gluten Free DF=Dairy Free V=Vegetarian

Please inform your server should you have any dietary requirements or allergies.

*The consumption of raw or undercooked foods may increase your risk of foodborne illness.

Parties of 6 or more include a 20% service charge.