

FRIED GREEN TOMATO STACK \$11

## Herb Brie - Pepper Jelly

## BEACHHOUSE PRETZELS

Beer Cheese - Sweet Hot Mustard Roasted Red Pepper sauce
BBQ SPRING ROLLS \$12
BBQ Pork Shoulder - Crispy Cabbage Smoked Ketchup
CHICKEN AND WAFFLES \$14
(4) Chicken Tenders - Mini Waffles - Pecan Maple Syrup

* DENOTES GLUTEN FREE OPTIONS
SHARABLES

FRIED CALAMARI
\$15
Lightly breaded and fried golden crisp Roasted Red Pepper Marinara
*SESAME CRUSTED AHI TUNA \$15
Pickled Ginger - Wasabi - Seaweed Salad Ponzu Sauce
*WILD GEORGIA SHRIMP \$MKT
Local Caught Shrimp - Steamed - Old Bay Cocktail Sauce

* OYSTERS ON HALF SHELL

1/2 Dozen: \$MKT; Dozen: \$MKT
House Made Cocktail Sauce, Horseradish, Hot Sauce \& Saltines

## EXTRAS \$5

BAY FRIES
ONION RINGS
*ROASTED VEGETABLES
*SAUTEED SPINACH

* COLLARD GREENS

FRIED MAC \& CHEESE
*BRUSSEL SPROUTS
*BABY BOK CHOY
*BAKED POTATO

## SALADS + HANDHELDS

*BEACHHOUSE SALAD
Spring Mix-Heirloom Tomatoes-Cucumber-Red Onion-Cheddar
*WEDGE SALAD
Baby Iceberg Lettuce-Bacon-Blue Cheese-Tomato-Red Onion CLASSIC CAESAR SALAD
Romaine Lettuce-Caesar Vinaigrette-Parmesan-Croutons

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\text { *HOT BACON \& SPINACH SALAD } \$ 12
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Spinach-Hot Bacon Dressing-Craisins-Spiced Pecans-Apples
*BEACHHOUSE CHEF SALAD
Spring Mix-Ham-Turkey-Cucumber-Tomato-Hard Boiled egg-Cheddar
SALAD ADD ON: CHICKEN \$7 SHRIMP \$7

16" BEACH HOUSE CHEESE PIZZA \$14
Add toppings for \$2 each: Pepperoni, Sausage ,Ham, Onion, Peppers, Mushrooms

Extra Cheese \$4

## CHICKEN TENDER BASKET \$14

(5) Hand Breaded Tenders-Honey Mustard

BBQ PORK SANDWICH \$12
House Rubbed Pork Shoulder-Cole Slaw-BBQ Sauce CLUB WRAP
Ham-Turkey-Bacon-Swiss-Cheddar-Lettuce-Tomato-Wheat Wrap THE "GUY" SANDWICH
Grilled Chicken Breast-Ham-Bacon-Cheddar-BBQ Sauce-Jalapenos TAPROOM BURGER
\$16
$80 z$ Angus Burger-Bacon-Caramelized Onions-Fried Egg-Pepper jack
B.Y.O.B (Build your own Burger) \$14

8 oz Angus Burger-Lettuce-Tomato-Pickle-Red Onion

ALL SANDWICHES SERVED ON A TOASTED BRIOCHE BUN AND A SIDE OF BAY FRIES

GLUTEN FREE BUNS AVAILABLE UPON REQUEST

## M A INS - Substitute your side $\$ 2.50$

 GNOCCHI BOLOGNESE \$22Potato Dumplings - Portabella Mushroom Meat Sauce - Grilled Bread - Shaved Parmesan FISH \& CHIPS \$20
Beer Battered Cod - Bay Fries - Cole Slaw - Tartar
TORTELLINI FRESCA \$27
Tri-Colored Cheese Filled Tortellini - Wild Georgia Shrimp - Mussels - Onions - Peppers - Spinach - Heirloom Tomato - Lemon Crème Sauce - Grilled Bread FRIED WILD GEORGIA SHRIMP OR FRIED OYSTER PLATTER \$MKT Bay Fries - Cole Slaw - Cocktail Sauce - Lemon

MS PAT'S FRIED CHICKEN \$28
Two pieces of fried chicken - Fried Mac \& Cheese - Collard Greens
SHRIMP AND GRITS \$MKT
Wild Georgia Shrimp - Southern Gravy - Smoked Gouda Stone Ground Grits GULF GROUPER \$29
Grilled, Blackened, or Fried Grouper - Vegetable Cous Cous - Garlic Baby Bok Choy ISLAND RIBEYE \$MKT
*Hand Cut 16 oz. Grilled Choice Ribeye - Baked Potato - Rainbow Baby Carrot DON'T FORGET TO ASK YOUR SERVER ABOUT OUR SPECIALS AND OUR HOMEMADE DESSERTS
Parties of 6 or More will have a gratuity of $20 \%$ added. $18 \%$ service charge on togo orders for disposables Cooked to order. Consuming Raw or undercooked Meats, Poultry, Seafood or Shellfish may increase your risk of Foodborne Illness

## HOTEL FAVORITES

## INNJOYABLE BREAKFAST

12.00

Two eggs any style served with breakfast potatoes choice of meat and toast. 870 CAL
13.00

One of each bacon-sausage-ham slider, topped with fluffy scrambled eggs and Cheddar cheese served with breakfast potatoes 1180 CAL

TAILOR MADE 3 EGG OMLET*
13.00

Made with your choice of sausage ham, or bacon. Cheddar or Swiss cheese, and peppers. onions.
tomatoes. mushrooms, spinach served with breakfast potatoes and toast $640+$ CAL

STARTERESH WRAP*
11.00

Egg whites scrambled with mushrooms, spinach, onions and provolone cheese. wrapped in a whole wheat tortilla and served with breakfast potatoes or fruit 820 CAL

MALTED MINI WAFFLES
11.00

Crispy waffles served with berries. whipped cream, and warm syrup. 1010 CAL

## BREAKFAST MENU

## SERVED DAILY 7:00-10:30AM

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| FRUIT |  |
| BACON* | 5.00 |
| SAUSAGE* | 4.00 |
| TOAST | 3.00 |
| BREAKFAST POTATOES | 4.00 |
| YOGURT | 3.75 |
| OATMEAL | 5.00 |
| EXTRA EGG* | 3.00 |
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## DRINKS

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COFFEE
4.00
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JUICE
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JUICE
4 . 7 5
4 . 7 5
TEA 5.00
MIL K
3.75
SOFT DRINKS 4.00

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& \\
& 4.00 \\
COFFEE & 4.75 \\
JUICE & 5.00 \\
TEA & 3.75 \\
MILK & 4.00
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BUILD YOUR PERFECT BREAKFAST*
Choose your eggs, meat, and a side. Perfect! \(560+\) CAL

\section*{SPECIALS}

\section*{ALL AMERICAN SKILLET*}

Two eggs any style, breakfast potatoes with bits of bacon. sausage, ham, peppers and onion. 1010 CAL

MORNINGBREAKFASTBURRITO*
Two eggs scrambled with onion, peppers, bacon crisp potatoes, and shredded cheese stuffed into a warm four tortilla. 1280 CAL

VEGGIE SKILLET*

Two eggs any style, broccoli, mushrooms peppers, onion, and tomato combined with breakfast potatoes and topped with shredded Cheddar. 850 CAL

Two eggs any style. grilled ham, onion, and peppers combined with breakfast potatoes and topped with shredded Cheddar. 860 CAL
12.00

SUNRISESANDWICH*
One egg any style, Cheddar cheese and choice of meat on English muffin served with breakfast potatoes. 840 CAL
11.00
10.00

WESTERN SKILLET
PANCAKES
Griddled pancakes topped with butter and served with warm syrup. 1300 CAL

12,00
10.00

\section*{BEACH HOUSE DRINK MENU}

\section*{COCKTAILS}

JEKYLL ISLAND ICED TEA
Vodka, Gin, Rum, Tequila, Triple Sec,

HURRICANE EVACUATION
Light Rum, Dark Rum, Coconut Rum,\$12

OJ, Pineapple Juice, Splash of Grenadine
BANANA NANA
Tequila, Creme de Banana, Pineapple Juice,
Splash Lime Juice, Sugar Rim
LIME CUCUMBER MOJITO
Rum, Craft mix with a refreshing burst of mint and cucumber.
PEACH PALMER
Fruitland Peach Tea Vodka, Sweet \(\mathcal{E}\) Sour, \$11 Splash of Sprite

COASTAL OLD FASHION
Fiddlers Bourbon, Simple Syrup
TRANSFUSION
229 Vodka, Ginger Ale, Grape Juice

\section*{WINE}

PROVERB
\(\$ 8 / \$ 28\)
We proudly serve Proverb as our House Wine. Chardonnay, Pinot Grigio, Sauvignon Blanc, Sauvignon Cabernet, Merlot, Pinot Noir

Canyon Road Moscato
Californa
\$8/\$28
Kendall Jackson Chardonnay ..... \$10/\$32
California
California
\$10/\$32
Harken Barrel Chardonnay
Chateau Ste. Michelle Riesling Columbia Valley ..... \$10/\$32
Rob Stuart Big Fire Pinot Gris Oregon ..... \$10/\$32
Apothic Blend
California ..... \$9/\$35
Robert Hall ..... \$11/\$39
Paso Robles
\$8/ \$28
Wycliff Brut ..... +
Lamarca Prosecco Mini Split ..... Italy
FROZEN
MARGARITA or DAIQUIRIStrawberry, Pina Colada, Peach,\$12
Banana, or Lime
BEACH HOUSE VICE
Coconut Rum, Pina Colada overStrawberry Mix
PEACHES \(\mathcal{E}\) CREAM
Peach Schnapps, Vanilla Vodka ..... \$13
Peach \(\mathcal{E}\) Ice Cream Mixer
STRAWBERRY SHORTCAKEAmaretto, Vanilla Vodka, Strawberry\$13
and Ice Cream Mixer
SPECIALTY MARTINIS \$13.
CHOCOLATE
ESPRESSOJEKYLL SUNSET229 Vodka, Chambord, CranberryJuice
HOME STATEFLAVORS 8
Old 4th Distillery Gin
Bustletown Vodka
Winterville Botanical Vodka
Savannah Bourbon ©゚ Honey
Fiddlers Bourbon
Fruitland Augusta GA Peach Vodka
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