

SHARABLES

\$12

\$12

\$14

FRIED GREEN TOMATO STACK \$11

Herb Brie - Pepper Jelly

BEACHHOUSE PRETZELS

Beer Cheese - Sweet Hot Mustard -Roasted Red Pepper sauce

BBQ SPRING ROLLS

BBQ Pork Shoulder - Crispy Cabbage -Smoked Ketchup

CHICKEN AND WAFFLES

- Chicken Tenders Mini Waffles Pecan Maple Syrup
- * DENOTES GLUTEN FREE OPTIONS

FRIFD 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 SMKT

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

\$12

Spring Mix-Heirloom Tomatoes-Cucumber-Red Onion-Cheddar

*WEDGE SALAD

\$12

Baby Iceberg Lettuce-Bacon-Blue Cheese-Tomato-Red Onion

CLASSIC CAESAR SALAD

\$11

Romaine Lettuce-Caesar Vinaigrette-Parmesan-Croutons

*HOT BACON & SPINACH SALAD

Spinach-Hot Bacon Dressing-Craisins-Spiced Pecans-Apples

*BEACHHOUSE CHEF SALAD

\$14

Spring Mix-Ham-Turkey-Cucumber-Tomato-Hard Boiled egg-Cheddar

SALAD ADD ON: CHICKEN \$7 SHRIMP

16" BEACH HOUSE CHEESE PIZZA \$14

Add toppings for \$2 each: Pepperoni, Sausage, Ham, Onion, Peppers, Mushrooms Extra Cheese \$4

CHICKEN TENDER BASKET

(5) Hand Breaded Tenders-Honey Mustard

BBO PORK SANDWICH

\$12

House Rubbed Pork Shoulder-Cole Slaw-BBQ Sauce

CLUB WRAP

\$13

Ham-Turkey-Bacon-Swiss-Cheddar-Lettuce-Tomato-Wheat Wrap

THE "GUY" SANDWICH

\$14

Grilled Chicken Breast-Ham-Bacon-Cheddar-BBQ Sauce-Jalapenos TAPROOM BURGER \$16

8oz Angus Burger-Bacon-Caramelized Onions-Fried Egg-Pepper jack

B.Y.O.B (Build your own Burger)

8oz 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

MAINS - Substitute your Side \$2.50

GNOCCHI BOLOGNESE \$22

Potato 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 **SMKT**

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 3% Convenience fee for Credit Card transactions, no fee for Debit Card transactions.



HOTEL FAVORITES

INNJOYABLE BREAKFAST 12.00

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

SLIDER TRIO* 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

START FRESH 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

BUILD YOUR PERFECT BREAKFAST*

Choose your eggs, meat, and a side. Perfect! 560+ CAL

BREAKFAST MENU

SERVED DAILY 7:00 - 10:30AM

SIDES	
FRUIT	5
BACON*	5
SAUSAGE*	4
TOAST	3

BREAKFAST POTATOES 4.00
YOGURT 3.75
OATMEAL 5.00
EXTRA EGG* 3.00

00

DRINKS

COFFEE	4.00
JUICE	4.75
TEA	5.00
MILK	3.75
SOFT DRINKS	4.00

SPECIALS

ALL AMERICAN SKILLET* 12.00 SUNRISE SANDWICH* 11.00 Two eggs any style, breakfast potatoes with bits of bacon, sausage, ham, peppers and onion. 1010 CAL One egg any style, Cheddar cheese and choice of meat on English muffin served with breakfast potatoes. 840 CAL

MORNING BREAKFAST BURRITO* 11.00 PANCAKES 10.00

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

VEGGIE SKILLET* 10.00 WESTERN SKILLET 12,00

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

Griddled pancakes topped with butter and

served with warm syrup. 1300 CAL

2,000 calories a day isused for general nutritional advice, but calorie needs vary. Additional nutritional information available upon request.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

BEACH HOUSE DRINK MENU

\$12

COCKTAILS

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

Sweet & Sour, Splash of Cranberry Juice

HURRICANE EVACUATION Light Rum, Dark Rum, Coconut Rum, \$12 OJ, Pineapple Juice, Splash of Grenadine **BANANA NANA** Tequila, Creme de Banana, Pineapple \$11 Juice, Splash Lime Juice, Sugar Rim LIME CUCUMBER MOJITO Rum, Craft mix with a refreshing burst of \$11 mint and cucumber. PEACH PALMER Fruitland Peach Tea Vodka, Sweet & Sour, \$11 Splash of Sprite COASTAL OLD FASHION \$14 Fiddlers Bourbon, Simple Syrup **TRANSFUSION** \$10 229 Vodka, Ginger Ale, Grape Juice WINE \$8/\$28 **PROVERB** We proudly serve Proverb as our House Wine. Chardonnay, Pinot Grigio, Sauvignon Blanc, Sauvignon Cabernet, Merlot, Pinot Noir Canyon Road Moscato \$8/\$28 Californa Kendall Jackson Chardonnay \$10/\$32 California Harken Barrel Chardonnay \$10/\$32 California Chateau Ste. Michelle Riesling \$10/\$32 Columbia Valley **Rob Stuart Big Fire Pinot Gris** \$10/\$32 Oregon **Apothic Blend** \$9/\$35 California Robert Hall \$11/\$39 Paso Robles **Wycliff Brut** \$8/ \$28 California Lamarca Prosecco Mini Split

Italy

FROZEN

MARGARITA or DAIQUIRI Strawberry, Pina Colada, Peach, Banana, or Lime	\$12
BEACH HOUSE VICE Coconut Rum, Pina Colada over Strawberry Mix	\$13
PEACHES & CREAM Peach Schnapps, Vanilla Vodka Peach & Ice Cream Mixer	\$1 3
STRAWBERRY SHORTCAKE Amaretto, Vanilla Vodka, Strawberry and Ice Cream Mixer	\$1 3

SPECIALTY MARTINIS \$13

CHOCOLATE

ESPRESSO JEKYLL SUNSET

229 Vodka, Chambord, Cranberry Juice

HOMESTATE

Old 4th Distillery Gin

Bustletown Vodka

Winterville Botanical Vodka

Savannah Bourbon & Honey

Fiddlers Bourbon

Fruitland Augusta GA Peach Vodka

SNAP A PICTURE OF OUR BREW BOARD FOR OUR ROTATING CRAFT BEERS!



BEERS ON TAP

FLIGHTS AVAILABLE!



GEORGIA FLAVORS



\$10