



coastal grill

JEKYLL ISLAND

STARTERS

FRIED PICKLES VG	11
battered pickles, ranch	
GIANT PRETZEL VG	15
sea salt, dijon, cheese	
ROASTED GARLIC HUMMUS GF VG	11
carrots, cucumbers, celery, pita	
SHRIMP ☼ 🐟	20
fried, blackened, or buffalo choice of tartar, cocktail, ranch or blue cheese	
SHISHITO PEPPERS GF VG	12
charred, sea salt, lime, chipotle	
PORK WINGS GF	18
oven roasted, dry rub, carrots, celery, ranch, honey, bbq	
CRAB CAKE 🐟	18
lump crab, citrus salad, lemon tartar sauce	

HANDHELDS

includes a side of shoestring fries, substitute for a \$2 upcharge	
SMASH BURGER ☼	19
two smash patties, shredded lettuce, tomato, pickles, beach sauce, american cheese	
add bacon jam and fried onions for \$2	
SPICY CHICKEN SANDWICH	17
crispy seasoned chicken, chipotle aioli, pickles, lettuce	
CRAB CAKE SANDWICH 🐟	22
lump crab cake, lettuce, tomato, lemon tartar sauce	
CRUNCHY FISH TACOS	18
flour tortillas, brussels sprout slaw, avocado crema, pineapple salsa	
SKIRT STEAK TACOS ☼	18
flour tortillas, charred skirt steak, avocado crema, brussels sprout slaw, pickled onions	
SOUTHWEST CHIPOTLE SHRIMP TACOS	18
flour tortillas, blackened shrimp, sauteed onions & peppers, chipotle aioli	
PHILLY CHEESESTEAK	19
shaved ribeye or chicken smoked provolone, sauteed onions, peppers, and mushrooms on a hoagie roll	

SALADS

SUN COAST GF	13
romaine, tomato, cucumber, radish, avocado, pickled onions, green goddess dressing	
CLASSIC CAESAR	12
romaine lettuce, parmesan, croutons, caesar dressing	
GOLDEN ISLES COBB GF	17
romaine, cherry tomatoes, bacon, blue cheese crumbles, hard boiled eggs, avocado, blue cheese dressing	

grilled chicken 7, shrimp 9, salmon 12

PIZZAS

MARGHERITA	17
fresh mozzarella, marinara, pesto, tomato	
CARNIVORE	19
marinara, cheese, sausage, pepperoni, bacon	
GEORGIA PEACHA	18
ricotta cheese, pesto, honey, grilled peaches, jalapeno	

GF	
cauliflower crust available	4

ENTREES

BLACK ANGUS RIBEYE ☼ GF	38
12-ounce steak, demi-glaze, garlic mashed potatoes, broccolini	
ATLANTIC SALMON ☼ GF	28
lemon beurre blanc, sauteed spinach & blistered tomatoes, choice of side	
BLACKENED REDFISH GF	28
lemon beurre blanc, brown rice pilaf, broccolini	

24 BOWL GF	18
brown rice pilaf, avocado, tomato, cucumber, mushrooms, red onions, hard boiled egg, spinach, almonds, green goddess dressing	
SWEET AND SOUR ROASTED CHICKEN GF	26
roasted chicken breast with a sweet and sour glaze, brown rice pilaf, broccolini, sweet peppers	

SHRIMP AND GRITS ☼ GF	24
garlic shrimp, cheese grits, andouille sausage gravy, onions and bell peppers	

BBQ RIBS GF	
1/2 RACK 24 FULL RACK 32	
served with french fries and coleslaw	

SIDES

Shoestring Fries VG	6	Sweet Potato Fries VG	8	Jalapeno Cheese Grits GF	7
		cinnamon butter			
24 Coastal Salad GF VG	6	Bourbon Brussels Sprouts VG	8	Garlic Mashed Potatoes GF	7
spring mix, tomatoes, cucumbers, carrots, choice of dressing					
				Brown Rice Pilaf GF	7

SIGNATURE COCKTAILS

OCEANFRONT REFRESHER gin, blackberry, lemonade	12	24 BEACH WALK vodka, coconut, lemon, lime, soda	11
PIER PEACH PLEASURE whiskey, peach, lime, soda	12	JEKYLL & LIME cucumber gin, agave, lime, sprite	12
COASTAL BREEZE rum, lemon, ginger ale, bitters	12	BLUEBERRY OCEAN MARGARITA tequila, blueberry, lime, triple sec	14

24 Limoncello lemon infused vodka, chilled	9	Espresso Martini nitro	14
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FROZEN COCKTAILS

PINA COLADA	14	MARGARITA	14
STRAWBERRY DAIQUIRI	14	PEACH DAIQUIRI	14

ZERO PROOF

NIGHT AND DAY pineapple, coconut, orgeat, lime	9	JEKYLL LEMONADE lemon, soda, mint	8
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DRAFT BEER

STILLFIRE BREWING Peach State Lite	7	NEW REALM Hazy Like a Fox IPA	8
SWEETWATER BREWERY Daytrip IPA	8	TERRAPIN BREWING Los Bravos Lager	8

BOTTLES & CANS

BUD	6	BLUE MOON	7	ATHLETIC BREWING IPA (N/A)	6
BUD LIGHT	6	CORONA	7	HONEY BEE CRAFT CIDER	7
COORS LIGHT	6	STELLA ARTOIS	7	TROPICALIA	7
MILLER LITE	6	YUENGLING LAGER	7	HIGH NOON assorted flavors	9
MICHELOB ULTRA	6	ATHLETIC BREWING LAGER (N/A)	6		
HEINEKEN	7				

WINE

VEUVE DE VERNAY, FRANCE Sparkling Wine	9	SEURA VIUDAS, SPAIN Brut Rose, Cava	12
LAMARCA, ITALY Prosecco	10	ACROBAT, OREGON Pinot Noir	12
SANTI, ITALY Pinot Grigio	9	FIRESTONE, CALIFORNIA Merlot	11
ECHO BAY, NEW ZEALAND Sauvignon Blanc	11	UNO, ARGENTINA Malbec	9
CHATEUA STE. MICHELLE, WASHINGTON Riesling	9	ROBERT HALL, CALIFORNIA Cabernet Sauvignon	11
SONOMA CUTRER, CALIFORNIA Chardonnay	13	MERCER, WASHINGTON Red Blend	11