



Appetizers

SWEET GEORGIA FRIED SHRIMP	16
Golden Fried in Buttermilk Batter served with Mango Chutney.	
GARLIC LEMON BUTTER SHRIMP SKEWERS	16
Sweet Georgia Shrimp seared in Garlic Lemon Butter.	
CHICKEN WINGS	15
8 Marinated Jumbo Chicken Wings. Served your way Plain, Buffalo, Teriyaki or Hot Garlic.	
SEAFOOD QUESO DIP	16
Made With Crab, Shrimp, Crawfish and Andouille Sausage blended with Roasted Green Chilis, Jack Cheese and Cheddar Cheese served with Fresh House Fried Tortilla Chips.	
QUESO DIP	10
Baked and served with Fresh House Fried Tortilla Chips.	
PHILLY CHEESESTEAK EGGROLLS	12
Cheesesteak, Peppers, Onions inside a Flakey Crust. Served with Spicy Cheese Dip.	

Salads

HOUSE SALAD 🌱.....	11
Fresh Mixed Greens, Local Grown Tomatoes, Cucumber, Red Onion and Cheddar Cheese.	
SIDE SALAD	5
Small House Salad.	
CAESAR SALAD	11
Traditional Caesar Salad served with House Dressing and Croutons.	
ARTISAN COBB SALAD	12
Fresh Mixed Greens, Farm Fresh Grape Tomatoes, Avocado, Hardboiled Egg, Bacon, Grilled Chicken and Chives.	
GEORGIA PEACH AND BEET SALAD 🌱.....	13
Fresh Spinach, Grilled Peaches, Sliced Beets and Goat Cheese.	
CHICKEN SALAD ★.....	15
House Salad with a Scoop of Chicken Salad on top.	
SALAD EXTRAS	
GRILLED CHICKEN BREAST	5
SIRLOIN STEAK	12
SEARED ATLANTIC SALMON	9
GRILLED SHRIMP (4)	8
TOFU 🌱 Marinade in Soy Sauce, Sriracha, Sesame Oil, and Garlic.....	6
CHOICES OF DRESSINGS	
Balsamic, Ranch, Blue Cheese, Lemon Vinaigrette, Raspberry Vinaigrette	



Handhelds

Served with a Choice of Fries, House Made Chips, Fruit Bowl
or Substitute a Small Side Salad for +\$1

- SOUTHERN CHICKEN SALAD CROISSANT**15
Roasted Chicken Breast, Dried Cranberries, Toasted Pecans, Celery, Onion and Duke's Mayonnaise served on a choice of Toasted Butter Croissant. Also available as a Wrap.
- SHRIMP PO' BOY**15
Buttermilk Fried Sweet Georgia Shrimp over Shredded Lettuce, Diced Tomatoes on a Toasted Rustic Roll. Topped with House Remoulade.
- OYSTER PO' BOY**16
Buttermilk Fried Oysters over Shredded Lettuce, Diced Tomatoes on a Toasted Rustic Roll. Topped with House Remoulade.
- MAHI-MAHI SANDWICH ★**14
8 oz Blackened and Seared Atlantic Mahi on a Rustic Roll with Lettuce, Tomatoes and Onion. Drizzled with House Remoulade.
- BUFFALO CHICKEN WRAP**14
Diced Grilled Chicken Breast tossed in Buffalo Sauce with Shredded Lettuce, Diced Tomatoes and Ranch Dressing. Blue Cheese Crumbles available.
- SHORE BURGER ★**16
7 oz Hand Formed Brasstown Beef Ground Patty Topped with Applewood Smoked Bacon and Cheddar Cheese on a Toasted Brioche Bun with Lettuce, Tomatoes and Onion.
- THE BEYOND SHORE BURGER ♻️**16
Chargrilled Beyond Burger topped with Pickled Red Onions, Mushrooms, Arugula, Tomatoes. Drizzled with Steak Sauce served on a Brioche Bun or Gluten Free Bun. Vegan and Gluten Free.
- COURTYARD CLUB**14
Turkey, Ham, Bacon and Swiss piled high on Toasted Brioche Bread with Lettuce, Tomatoes and Duke's Mayonnaise.
- GRILLED CHICKEN SANDWICH**14
Grilled Chicken Breast and Bacon served on Toasted Brioche Bread with Lettuce, Tomatoes, Cheddar Cheese, Avocado. Drizzled with Sriracha Ranch.
- GRILLED VEGETABLE WRAP ♻️**14
Mixed Greens, Red Pepper Hummus, Grilled Asparagus, Onions and Feta Cheese.



Pizza

All Pizzas are 8" made to order In our Pizza Oven.

Choice of House Red Sauce, EVOO
with Fresh Chopped Garlic Base or Pesto

ITALIAN SAUSAGE PIZZA	13
Basil Marinara Sauce, Whole Milk Mozzarella Cheese and Italian Sausage	
PEPPERONI PIZZA	12
Basil Marinara Sauce, Whole Milk Mozzarella Cheese and Pepperoni	
CHEESE PIZZA 🌸.....	11
Basil Marinara Sauce, Whole Milk Mozzarella Cheese	
MARGARITA PIZZA 🌸.....	13
EVOO and Fresh Garlic base topped with Fresh Mozzarella, Tomatoes and Fresh Basil	
CHICKEN PESTO PIZZA	15
Grilled Chicken Breast, Fresh Garlic, Spinach with Mozzarella and Feta Cheese	

Shore Baskets

All Baskets are served with Fries and Cole Slaw

FRIED WILD GA SHRIMP BASKET 🍴.....	19
1/2 lb Shrimp	
FRIED OYSTER BASKET	20
1/3 lb Oysters	
HAND BREADED CHICKEN TENDERS	15
5 Chicken Tenders	
LOCAL CATCH OF THE DAY BASKET	19



Vegetarian Dishes |



Chef's Recommendation |



Local Favorites

Dinner

Available beginning at 5:00 pm

- WILD GA SHRIMP AND GRITS**..... **24**
 Sweet Georgia Shrimp Sautéed with Wainwright Smoked Sausage, Peppers, Onions, Garlic and Herb Compound Butter served over Creamy Stone Ground Gouda Grits with a Shellfish Cream Sauce.
- SAUTÉED WILD ATLANTIC SALMON**..... **23**
 8 oz Wild Atlantic Salmon seasoned, and pan seared served over a Bed of Wilted Spinach and Blistered Tomatoes in a broth of White Wine, Lemon Juice and Fresh Garlic. Served with toasted bread.
- 10 OZ ROASTED GARLIC NEW YORK STRIP STEAK**..... **29**
 10 oz Roasted Garlic New York Strip Steak with Mashed Potatoes and Chef's Roasted Veggies, finished with Fresh Roasted Garlic Puree.
- CHEF'S COUNTRY FRIED CHICKEN THIGHS**  **24**
 2 Boneless Chicken Thighs marinated in Chef's Secret Season Mix. Buttermilk Battered and Golden Fried served with Mashed Potatoes and Roasted Vegetables and smothered in Country Sausage Gravy.
- POTATO CRUSTED COD**..... **26**
 8 oz Fresh Atlantic Cod Crusted with Potato Chip Crust.
 Served with Roasted Vegetables and Gouda Grits.
- 12 OZ HAND CUT CHARGRILLED RIBEYE**  **31**
 12 oz Brasstown Beef Ribeye Seasoned and Grilled to order and topped with Sautéed Mushrooms and Caramelized Onions over Mashed Potatoes and Roasted Vegetables.
- MEDITERRANEAN POWER BOWL**  **16**
 Mixed Green Lettuce Base topped with Quinoa, Chickpeas, Grape Tomatoes, Cucumbers, Avocado, Roasted Red Pepper Hummus, Feta Cheese and a Lemon Wedge.
 Served with Greek Dressing.
- THE SHORE PASTA BOWL**..... **12**
 Penne Pasta Bowl with choice of sauce (Basil Marinara, Butter and Garlic, Blackened Alfredo, Pesto).
 Served with Garlic Toast.
 Add Ons:
 Blackened or Roasted Chicken (5)
 Sautéed Shrimp (8)
 Roasted vegetables (5)
 Tofu (6)

Dessert

**ASK YOUR SERVER
 ABOUT TODAY'S SELECTION**



Vegetarian Dishes |



Chef's Recommendation |



Local Favorites

Cocktails

HEMINGWAY DAIQUIRI Rum, Maraschino Liqueur, Lime and Grapefruit Juice.....	10
JEKYLL HONEY HOLE	12
Top Shelf Whiskey, Domaine de Canton, Fresh Lemon Juice, Honey Simple Syrup	
TROPICAL PEACH MARTINI Vodka, Coconut Rum, Peach Schnapps Cranberry Juice.....	11
GINGER COSMOPOLITAN Domaine de Canton Liqueur, Vodka, Cointreau, Cranberry Juice.....	11
NEGRONI Bombay Gin, Carpano Antic, Campari, Orange Twist.....	12
CAMPARI SPRITZ Campari, Champagne, Soda, Orange.....	12
FRENCH MARTINI French Vodka, Chambord, Pineapple Juice, Raspberry Lemon Twist.....	12
MAI TAI Light Rum, Orange Curacao, Orgeat, Fresh Lime Juice, Dark Rum Float.....	12

Frozen

PIÑA COLADA Silver Rum, Pineapple Juice, Coconut Cream.....	13
STRAWBERRY DAIQUIRI Silver Rum, Strawberry Puree, Lime Juice.....	13
LAVA FLOW Silver Rum, Pineapple Juice, Coconut Cream, Strawberry Sinkers.....	13
MARGARITA Silver Tequila, Fresh Lime, Agave Nectar (Try Mango or Strawberry).....	13
FROSÉ La Crema Rose, Lemon Juice, Agave Nectar, Strawberries.....	15
MANGO DAIQUIRI Silver Rum, Mango Puree, Lemon.....	13
BANANA DAIQUIRI Silver Rum, Banana Puree, Nutmeg.....	13
MUDSLIDE Vodka, Coffee Liqueur, Irish Cream, Ice Cream, Chocolate Drizzle.....	13
FROZEN SPIKED LEMONADE	10

Staff Favorites

JEKYLL BREEZE Vodka, Pineapple Juice, Cranberry Juice.....	10
SOUTHERN HURRICANE	11
Southern Comfort, Pineapple and Orange Juice, Splash of Grenadine, Dark Rum Float	
BAHAMA MAMA Coconut Rum, Dark Rum, Banana Liqueur, Pineapple Juice, Orange Juice.....	12
RUM RUNNER Spiced Rum, Banana Liqueur, Blackberry Brandy, Grenadine, Dark Rum Float.....	12
GEORGIA PEACH MARGARITA	11
Silver Tequila, Peach Schnapps, Agave Nectar, Fresh Lime, Splash of Orange Juice and Sour	
COURTYARD MULE Vodka, Muddled Lime, Sugar, Ginger Beer.....	12
RESIDENCE MOJITO Silver Rum, Muddled Lime, Sugar, Mint, Soda.....	12
PINK SEAFOAM Gin, Sugar, Lemon Juice, Egg White, Splash of Grenadine.....	13
JEKYLL HAZE MARGARITA	13
Smokey Mezcal, Fresh Lime Juice, Agave Nectar, Splash of Orange Juice and Sour	
DUELING DUNES Cask Bourbon and Dissarone, Fresh Lemon Juice, Sugar, Egg White.....	13

Canned Cocktails

\$7 Each

**GRAPE TRANSFUSION | WHITE RUSSIAN | PEACH MARGARITA | MINT MOJITO
STRAWBERRY MARGARITA | VODKA MULE | HIGH NOON VARIETY | WHITE CLAW VARIETY**

Shore Beer List

DOMESTIC: 6	IMPORT: 6	CRAFT BEER: 7	DRAFT: 7
Yeungling	Hein 0.0 NA	Silver Bluff Mexican Lager	Local Lager
Budweiser	Blue Moon	Silver Bluff American IPA	Local IPA
Bud Lite	Stella Artoise	Silver Bluff Juicy Pale Ale	
Michelob Ultra	Heineken	Silver Bluff Needlebrush	
Coors Lite	Corona	Heffeweisen	
Seltzer Varieties		Varieties of Craft	

White Wines

HOUSE CHARDONNAY Rotating House Wine.....	7 28
HOUSE PINOT GRIGIO Rotating House Wine.....	7 28
BROTHERHOOD Riesling, New York Premium Selection.....	12 44
SANTI, VALDADIGE Pinot Grigio, Trentino-Alto Adige, Italy.....	11 41
WITHER HILLS Sauvignon Blac, Marlborough, New Zealand.....	12 44
LUNETTA "LITTLE MOON" Prosecco, Veneto, Italy.....	12
HARKEN, BARREL FERMENTED Chardonnay, California.....	12 44
FERRARI CARANO Chardonnay, Sonoma, California.....	14 52
FERRARI CARANO Fume Blac, Sonoma, California.....	14 52
PRINCE DE RICHMONDE Sparkling Wine, France.....	14 50
BIG FIRE Pinot Gris Oregon.....	9 30

Red Wines

HOUSE CABERNET SAUVIGNON Rotating House Wine.....	7 28
HOUSE PINOT NOIR Rotating House Wine.....	7 28
PEDRONCELLI Cabernet Sauvignon, Sonoma, California.....	12 44
BV Cabernet Sauvignon, Napa Valley, California.....	16 61
DON DAVID RESERVE Malbec, Calchaqui Valley.....	12 44
BENTON LANE Pinot Noir, Willamette Valley Oregon.....	12 44
LA CREMA Pinot Noir, Monterey, California.....	16 61
SEVEN SINNERS Cabernet Sauvignon, Merlot, Zinfandel California.....	10 38
ANDREW MURRAY Syrah, Central Coast California.....	10 38

Rose

"THE PALE" Sacha Lichine, Rose, Provence, France.....	12 43
LA CREMA Pinot Noir Rose, Monterey, California.....	14 54
SANTA MARINA Prosecco.....	13 49



**CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS,
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.**

**FOOD ALLERGY NOTICE:
PLEASE BE ADVISED THAT FOOD PREPARED HERE MAY INCLUDE THESE INGREDIENTS:
MILK, EGGS, WHEAT, SOYBEAN, PEANUTS, TREE NUTS, FISH AND SHELLFISH**

JEKYLL ISLAND

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