

Courtyard & Residence Inn Jekyll Island
178 S. Beachview Drive
Jekyll Island GA, 31527
912-635-2416

Established in 2020, the Shore Restaurant welcomes you and invites you to join us for a meal showcasing the rich cuisine and unique culture of the surrounding Jekyll Island, Georgia. Our mission is to provide you with a dining experience not soon to be forgotten. Full of fresh, robust flavors, integrating numerous locally sourced ingredients. Each dish is crafted with care, creatively by our experienced Chefs. For locals and visitors alike, The Shore Restaurant wishes to provide each patron with a warm and welcoming atmosphere, where fond memories will be made. Pair your meal with stunning island views, indoor and outdoor seating, friendly service, ocean breezes and perhaps even some music performed by local musicians. The Shore Restaurant is committed to fostering a sustainable, ethical approach to our food, to our dining operations, and we strive to leave a positive impact on our community as well as the environment.

Join us for a taste of Jekyll Island!
Clay McClinnham
Executive Chef

APPETIZERS

JUMPIN' JEKYLL SHRIMP	16
Georgia shrimp battered and deep fried, tossed in a house made jumpin Jekyll sauce	
TRUFFLE FRIES	14
Roasted garlic and parmesan aioli	
CHICKEN WINGS	16
Grilled or fried naked – buffalo sauce, lemon pepper, garlic parmesan, spicy ranch dry rub, Nashville hot dry rub, honey ginger garlic and soy, or BBQ sauce	
CREAMY SMOKED GOUDA TOMATO BISQUE	LARGE 9 SMALL 7
Served with grilled garlic bread	
CHEESY CRAB PRETZEL	16
Giant pretzel baked with lump crab meat and a three-cheese blend with lemon and other spices	
APPLE AND SMOKED GOUDA ARANCINI	13
Balsamic glaze and bacon crumbles	
CHARCUTERIE W/ BREAD AND BUTTER	14
ADD: Bacon Jam 4	Artisan Cured Meats 4
Aged Cheese 3	Pimento Cheese 3
	House made Pickles 3

SALADS

CAESAR SALAD	LARGE 11 SMALL 6
Traditional Caesar salad, house made dressing, croutons	
BLACK AND BLUE STEAK SALAD*	LARGE (6oz) 18 SMALL (3oz) 12
Blackened beef tenderloin medallions, arcadian mixed greens, grape tomatoes, cucumbers, red onion tossed with balsamic vinaigrette and blue cheese crumbles	
GRANNY SMITH APPLE AND SPINACH SALAD	LARGE 13 SMALL 8
Sliced granny apples, dried cranberries, candied pecans, blue cheese crumbles, and Dijon vinaigrette	
ROASTED BUTTERNUT SQUASH AND BEET SALAD	LARGE 14 SMALL 8
Arugula, toasted walnut crumbles and fried goat cheese tossed in maple walnut vinaigrette	

-House Salad available on request-
 -Gluten Free available on request-

SALAD ADD ONS:

GRILLED CHICKEN BREAST *	6
SEARED ATLANTIC SALMON*	9
GRILLED SHRIMP (6)	8
STEAK*	9
CHICKEN SALAD	6

CHOICE OF DRESSINGS

Ranch, Blue Cheese, Dijon Vinaigrette, Maple Walnut Vinaigrette, Ceaser, Raspberry Vinaigrette

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

PIZZA

12 Inch made to order

THE ITALIAN PIZZA.....18

Pepperoni, genoa salami, spicy capicola, mozzarella and pizza sauce

WHITE PIZZA.....18

Whipped garlic and herb ricotta base, mozzarella, parmesan and finished with an arugula salad tossed with truffle oil and sea salt (veg)

BBQ CHICKEN PIZZA..... 16

Marinated chicken, applewood smoked bacon, pickled red onions, topped with green onions

BASIL PESTO AND ITALIAN SAUSAGE PIZZA 18

Pizza sauce, mozzarella, sweet Italian sausage, roasted tomatoes, drizzled with basil pesto, topped with a parmesan gremolata

ROASTED BUTTERNUT SQUASH PIZZA.....16

Pizza sauce, fresh spinach caramelized Vidalia onions, mozzarella, roasted butternut squash, finished with balsamic glaze (veg)

GLUTEN FREE CRUST AVAILABLE \$3

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DINNER

Available beginning at 5:00 pm

SOUTHERN HOSPITALITY BURGER*	18
8oz grass fed angus beef patty on a toasted brioche bun with bacon jam, pimento cheese, lettuce, and a fried green tomato	
SHRIMP & GRITS	26
Sweet Georgia shrimp sauteed with andouille sausage, peppers, and onions, in a creole cream sauce over creamy stone ground grits (GF available)	
GRILLED 14oz RIBEYE*	32
Herb roasted red potatoes, seasonal vegetables, and shore steak sauce (GF)	
BRAISED BEEF SHORT RIB PASTA	24
Slow cooked beef short rib tossed with braising au jus, pappardelle pasta and roasted mushrooms, topped with herb ricotta	
NASHVILLE HOT FRIED CHICKEN	32
Fried breast and thigh, smoked gouda grits, smoked turkey collard greens drizzled with Nashville hot sauce (GF AVAILABLE)	
SPICY VEGETABLE CURRY	18
Basmati rice, seasonal vegetables, and garbanzo beans in coconut milk (GF, V, DF) add any protein	
PAN SEARED LUMP CRAB CAKES*	26
Cajun crawfish mac & cheese with onions, peppers, and andouille sausage served with Cajun remoulade	
BONE IN GRILLED BOURBON GLAZE PORK CHOP*	24
Creamy roasted butternut squash and bacon risotto and fresh spinach (GF)	
BLACKEND RED FISH FILET	MKT
Smoked gouda potato croquette, seasonal vegetables topped with a Cajun lemon caper cream sauce	
CHEFS PASTA FEATURE	MKT

SIDES

Mac & Cheese	7
Butternut Squash Spinach and Bacon Risotto /Plain Parmesan Risotto	8
Herb Roasted Potatoes	6
Seasonal Vegetables	4
Grits	3
Collards	6

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