

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

<b>JUMPIN' JEKYLL SHRIMP</b> .....	<b>16</b>
Georgia shrimp battered and deep fried, tossed in a house made jumpin Jekyll sauce	
<b>TRUFFLE FRIES</b> .....	<b>14</b>
Roasted garlic and parmesan aioli	
<b>CHICKEN WINGS</b> .....	<b>16</b>
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	
<b>CREAMY SMOKED GOUDA TOMATO BISQUE</b> .....	<b>LARGE 9   SMALL 7</b>
Grilled garlic butter bread	
<b>APPLE AND SMOKED GOUDA ARANCINI</b> .....	<b>13</b>
Balsamic glaze and bacon crumbles	

# SALADS

<b>CAESAR SALAD</b> .....	<b>LARGE 11   SMALL 6</b>
Traditional Caesar salad, house made dressing, croutons	
<b>BLACK AND BLUE STEAK SALAD*</b> .....	<b>LARGE (6oz) 18   SMALL (3oz) 12</b>
Blackened beef tenderloin medallions, arcadian mixed greens, grape tomatoes, cucumbers, red onion tossed with balsamic vinaigrette and blue cheese crumbles	
<b>GRANNY SMITH APPLE AND SPINACH SALAD</b> .....	<b>LARGE 13   SMALL 8</b>
Sliced granny apples, dried cranberries, candied pecans, blue cheese crumbles, and Dijon 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

# PIZZA

12 Inch made to order

<b>THE ITALIAN PIZZA</b> .....	<b>18</b>
Pepperoni, genoa salami, spicy capicola, mozzarella and pizza sauce	
<b>WHITE PIZZA</b> .....	<b>18</b>
Whipped garlic and herb ricotta base, mozzarella, parmesan and finished with an arugula salad tossed with truffle oil and sea salt (veg)	
<b>BBQ CHICKEN PIZZA</b> .....	<b>16</b>
Marinated chicken, applewood smoked bacon, pickled red onions, topped with green onions	

**-GLUTEN FREE CRUST AVAILABLE \$3-**

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

# LUNCH

11:30AM – 4PM

**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

**SOUTHERN STYLE CHICKEN SALAD ON TOASTED CROISSANT.....15**

Roasted marinated chicken breast, hard boiled eggs, red onion, sweet pickle relish and mayo

**NASHVILLE HOT CHICKEN SANDWICH.....15**

Fried or grilled chicken breast, creamy cole slaw and house made pickles on a toasted brioche bun drizzled with Nashville hot sauce

**CRAB CAKE SANDWICH..... 16**

Pan seared lump crab cake patty with peppers and onions on a toasted brioche bun with Cajun remoulade and mixed greens

**PAN SEARED SALMON\*.....22**

With warm couscous salad, roasted tomato pesto, fresh arugula, finished with a lemon vinaigrette

**STEAK PITA SANDWICH\*.....18**

Grilled beef tenderloin medallions, caramelized Vidalia onions, mixed greens, and horseradish cream sauce on warm pita bread

**TURKEY CLUB.....16**

Oven roasted turkey breast, applewood smoked bacon, sliced tomato, lettuce, and avocado ranch on toasted sourdough bread

**CORNMEAL BREADED WHITING FILET BASKET.....18**

Choice of a salad or fries

**SHRIMP BASKET.....19**

Choice of a salad or fries

**CHICKEN TENDER BASKET.....15**

Choice of salad or fries

**-Gluten free buns available upon request-**

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