

*Celebrate  
the Sea!*<sup>®</sup>



# DOLPHIN REEF<sup>®</sup>

OCEANFRONT RESTAURANT AND BAR

*Tybee Island, Georgia*

Greetings & Welcome to Dolphin Reef Oceanfront Restaurant and Bar!

We are very pleased that you have chosen to visit us. Did you know that hospitality has been served at this seaside property for the past 125 years? You may read about our rich history by visiting [www.HotelTybee.com](http://www.HotelTybee.com). At Dolphin Reef we are proud to continue this long tradition by offering quality food and service in a fun oceanic atmosphere. We hope you enjoy your dining experience with us, and we look forward to seeing you again soon. Please let us know how we can improve our offerings by emailing your feedback to [comments@oceanplaza.com](mailto:comments@oceanplaza.com). We appreciate your business and want to keep you as a frequent customer.

The Management & Staff of Ocean Plaza Beach Resort

## Frozen Drinks Specialty Cocktails

### **Piña Colada**

A beachside favorite with rum, pineapple and coconut. \$7

### **Mudslide**

Vanilla ice cream, coffee liqueur, vodka and Irish Cream. \$9

### **Harry's Hurricane**

Coconut, pineapple, orange juice, spiced rum, dark rum and a swirl of grenadine syrup. \$8

### **Strawberry Stingray**

Vanilla ice cream, strawberries and almond liquor. \$8

### **Banana Nutty Buddy**

Banana, vanilla ice cream and Frangelico hazelnut liqueur. \$8

### **Margarita**

Sweet and sour, lime and tequila. \$7

### **Blue Lagoon**

Coconut, pineapple, vanilla ice cream, blue Curacao liqueur and dark rum. \$8

### **Maritime Mint**

Vanilla ice cream, green creme de menthe liqueur and Hersey's chocolate syrup. \$9

### **Daiquiri**

Choose from any of the following, strawberry, peach or banana, made with light rum. \$7

### **Strawberry Margarita**

Strawberries, sweet and sour, lime and tequila. \$7

### **Strawberry Stingray**

Strawberries, vanilla ice cream and almond liquor. \$8

### **Banana Banshee**

Banana, coconut, coffee liquor and dark rum. \$8

*Served on the rocks.*

### **Blue Coconut Margarita**

Coconut rum, blue curacao liqueur, tequila and sweet and sour mix. \$8

### **Green Life Saver**

Coconut rum, melon liqueur and pineapple juice. \$7

### **Rum Runner**

Light rum, spiced rum, raspberry liqueur, banana liqueur, orange juice and pineapple juice. \$8

### **Bahama Mama**

Coconut rum, creme de banana, pineapple juice, orange juice and grenadine. \$7

### **Pirate's Punch**

Rum, orange juice, pineapple juice, Ginger Ale and a splash of lime juice. \$6

### **Beachcomber**

Rum, orange liqueur and sour mix with a splash of cherry juice. \$6

### **Captain Hook**

Made with equal parts spiced rum, coconut rum and orange liqueur with a splash of pineapple juice and orange juice. Topped with a splash of grenadine syrup. \$7

### **Peach Breeze**

Vodka and peach schnapps with cranberry juice and grapefruit juice. \$6

### **Pineapple Martini**

A sweet delight of vanilla vodka, coconut rum and pineapple juice. \$7



# Beer

## Beer by the Bottle

- Budweiser \$3.50
- Bud Light \$3.50
- Coors Light \$3.50
- Michelob Ultra \$3.50
- Miller Lite \$3.50
- Yuengling \$3.50
- Corona \$4.25
- Heineken \$4.25
- Red Stripe Jamaican \$4.25
- Sam Adams Boston Lager \$4.25
- Sweetwater 420 Georgia Ale \$4.25

## Beer on Draft (16 oz.)

- Domestic \$3 Premium \$4

# Beverages

## Soft Drinks

- Coke, Diet Coke, Sprite, Mr. Pibb,  
Root Beer, Pink Lemonade \$2

## Iced Tea

- Unsweetened and  
Sweet Iced Tea \$2

## Coffee \$2

## Hot Teas \$2

## 2% Milk \$2

## Virgin Daiquiri

- Strawberry, Peach, or Banana \$5

## Artesian Spring Water

- Bottled in North Georgia Mountains  
16.9 oz. \$2.50 Liter \$5.50



# Wine

## Wine by the Glass

- Barefoot Cellars Cabernet Sauvignon \$4
- Barefoot Cellars Merlot \$4
- Barefoot Cellars Chardonnay \$4
- Barefoot Cellars White Zinfandel \$4

## Wine by the Bottle

### WHITE

- Kendall Jackson Chardonnay \$22
- Mirassou Chardonnay \$23
- Luna d Luna Pinot Grigio \$24
- Chateau Ste. Michelle Reisling \$23

### BLUSH

- Beringer White Zinfandel \$21

### RED

- Meridian Merlot \$22
- Montevina Zinfandel \$23
- Hawk's Crest Cabernet Sauvignon \$30
- Kendall Jackson Collage Cabernet  
and Merlot Blend \$23

### SPARKLING WINES

- Domaine Chandon Brut, Napa Valley \$38
- Moet & Chandon White Star, France \$76
- Domaine Ste. Michelle Extra Dry,  
Washington State \$39

Frozen Drinks - Specialty Cocktails - Beer - Wine - Beverages



# Appetizers

## Gator Bites

Marinated alligator tail, lightly breaded and golden fried. Served with spicy orange swamp sauce. \$9



## Dolphin Reef Oysters Rockefeller

Baked oysters topped with sautéed spinach, crispy bacon, a rich lobster cream sauce and cheese bread crumbs. \$9

## Calypso Calamari

Lightly breaded with Cajun spices then golden fried. Served with our tropical fruit coulis sauce. \$8

## Margarita Pizza

Grilled flat bread pizza topped with Roma tomatoes, fresh basil, pesto, mozzarella and Parmesan cheeses. \$9

## Blackened Yellow Fin Tuna

Yellow Fin Tuna rolled in Cajun spices then seared and sliced. Served with our wasabi-mayonnaise. \$8

## Fried Green Tomatoes

A Southern favorite. Pan fried, served on a bed of greens, topped with warm goat cheese and red pepper coulis sauce. \$7

## Captain's Quesadilla

A flour tortilla filled with caramelized onions, roasted bell peppers, corn and cheddar cheese then grilled. Served with salsa and sour cream. \$8

Add Grilled Chicken \$11

Add Grilled Shrimp \$12

## Caramelized Plantains

Wedges of tropical plantains dusted with sugar and sautéed to a golden brown. Served with our tropical fruit coulis sauce. \$7

## Crab Cake Sliders

Four Carolina-style crab cakes made with fresh lump crabmeat, pan seared and served on toasted sweet rolls with chipotle aioli sauce. \$9

## Lighthouse Crab Dip

Spinach, artichoke and lump crabmeat in a creamy cheese fondue. Served with crisp French bread. \$7

## Chicken Tenders

Buttermilk marinated and lightly breaded chicken strips golden fried. Served with honey mustard sauce. \$8

## Coconut Crusted Shrimp

Jumbo shrimp rolled in cornbread batter and coconut flakes then golden fried. Served with our tropical fruit coulis sauce. \$9



# Salads

## Caribbean Fruit Salad

Mixed greens topped with a tropical fruit slaw made from mango, pineapple, jicama and fresh orange wedges. Served with a citrus vinaigrette dressing. \$8

## Southern Cobb Salad

Mixed greens topped with fried chicken tenders, sweet Vidalia onions, hard boiled eggs, cheddar cheese and fried green tomatoes. \$10

## Classic Greek Salad

Tomato, feta cheese, kalamata olives, cucumber and pepperocini on a bed of mixed greens. Served with a sun dried tomato dressing and pita bread. \$8

## Savannah Spinach Salad

Tender spinach topped with candied pecans, red onions and goat cheese. Served with a bacon balsamic dressing. \$9

## Classic Caesar Salad

Crisp romaine lettuce tossed with Caesar dressing, Parmesan cheese and garlic croutons. \$7

Salad Dressings:

Ranch, Low Calorie Ranch, Italian, Fat Free Italian, Honey Mustard, Sun Dried Tomato, Blue Cheese, 1000 Island, Caesar.



Consider adding Grilled Chicken, Jumbo Shrimp, Tuna, or Steak to any of our Salads for \$4.

## Crab and Avocado Salad

Lettuce tossed with diced tomatoes, cucumbers and onions. Topped with lump crabmeat and fresh avocado. Served with a citrus vinaigrette dressing. \$10

## House Salad

Mixed salad greens, shredded carrots, diced tomatoes, sliced cucumber, red onion and garlic croutons with your choice of dressing. \$7

# Soups

## She Crab Soup

The Coastal Empire's best. Rich, creamy and flavorful with lots of lump crabmeat. \$7

## Soup of the Day

The Chef's special. \$6



# Sandwiches

*Sandwiches are served with your choice of French fries, sweet potato fries or tropical fruit coleslaw.*

## Dolphin Reef Burger

One-third pound of ground beef grilled to order, served with lettuce, tomato, onions and pickles. Served on a toasted kaiser bun. Cheddar, American, Monterey Jack, Swiss, Pepper Jack and Bleu cheeses available. \$9 (Add bacon for \$1)

## Beach Club Sandwich

Ham, turkey, bacon, lettuce, tomato, Swiss cheese and mayo served on toasted sourdough bread. \$9



## Caribbean Burger

One-third pound of ground beef, served island style. Seasoned with Jamaican jerk spices and topped with grilled plantains. \$9

## Jamaican Jerk Chicken Wrap

Chopped grilled jerk chicken with avocado, tomato, onions, mixed greens, shredded mozzarella cheese and citrus vinaigrette all wrapped in a flour tortilla and grilled. \$9

## Hot Beef and Brie Sandwich

Grilled beef medallions topped with caramelized onions and brie cheese. Served on crisp ciabatta bread. \$11

## Bacon, Lettuce & Fried Green Tomato

Lightly breaded and pan fried green tomato with crispy bacon slices, lettuce and mayo served on toasted sourdough bread. \$8



## Grouper Sandwich

Prepared fried or grilled with Jamaican jerk seasoning. Served on crisp ciabatta bread with lettuce, tomato and chipotle aioli sauce. \$11

## Chicken Sandwich

Your choice of either grilled, blackened or Jamaican jerk seasoned. Boneless chicken breast with lettuce, tomato and Monterey Jack cheese, served on a toasted kaiser bun. \$9



We support the conservation of our planet's oceans.  
You can too. Visit [www.OceanConservancy.org](http://www.OceanConservancy.org)

We also support the Tybee Island Marine Science Center.  
You can too. Visit [www.TybeeMarineScience.org](http://www.TybeeMarineScience.org)

We want to hear from you!  
Email feedback to [comments@OceanPlaza.com](mailto:comments@OceanPlaza.com)



All seafood entrees are served with your choice of one side item.

Add a side garden salad to any entrée for \$3

### Low Country Shrimp and Grits

Grilled jumbo shrimp served on top of chorizo sausage and cheddar cheese grits. \$15

### Shrimp Platter

Platter of large shrimp, prepared either broiled, grilled, or golden fried, your choice. Served with French fries, cocktail sauce, tartar sauce and lemon wedge. \$16

### Snow Crab Legs

Approximately one pound of crab legs boiled with Old Bay seasoning and served with a baked potato, drawn butter and lemon wedge. \$21

### Crabmeat Stuffed Flounder

Lump crabmeat, diced onions, bell peppers, corn, celery and bread crumbs stuffed into a flounder fillet, baked and topped with a cream sauce. Served with Savannah red rice. \$18

### Scallops Serpentine

Giant bay scallops wrapped in bacon and broiled, then served on a bed of chorizo cheese grits topped with lobster cream sauce. \$19

### Carolina Crab Cakes

Two Carolina-style crab cakes made with fresh lump crabmeat, diced onions, bell peppers and celery, then pan fried and served with remoulade sauce and Savannah red rice. \$19

### Horseradish

### Crusted Salmon

Fresh salmon fillet topped with Dijon horseradish crust. Served with chorizo cheese grits and lobster cream sauce. \$18

### The Captain's Platter

Shrimp, flounder, oysters and scallops prepared broiled or lightly breaded then golden fried. Served with hush puppies and French fries. \$22

### Cajun Yellow Fin Tuna

Fresh tuna steak blackened, cooked and served rare with tropical fruit relish and Savannah red rice. \$19

### Seafood Gumbo

Prepared Low Country-style with shrimp, oysters, scallops and crabmeat with andouille sausage and vegetables in a rich, flavorful stew. Served over Savannah red rice. \$14

### Stuffed Shrimp

Jumbo shrimp stuffed with lump crabmeat and broiled with white wine. Served with remoulade sauce on a bed of chorizo cheese grits. \$19

### Pecan Crusted Grouper

Baked and served with tropical fruit coulis sauce and Savannah red rice. \$18

### Crabmeat Au Gratin

Lump crabmeat mixed with chives in a cream sauce and smothered with cheddar and Monterey Jack cheeses. Baked to a golden brown and served with a side of hush puppies. \$16



## FRESH FISH OF THE DAY

*Market Price* Ask your server about today's selections!

Served with your choice of one side item.

Please choose one of the cooking methods below:

**GRILLED:** Brushed with olive oil, seasoned with garlic, lemon, fresh basil

**BLACKENED:** Seasoned with Creole spices and sautéed

**CARIBBEAN-STYLE:** Topped with tropical fruit relish

**TYBEE-STYLE:** Topped with crabmeat and wild mushrooms in a white wine cream sauce

Add \$3





## Chicken

All chicken entrees are served with your choice of one side item.

Add a side garden salad to any entrée for \$3

### Pecan Crusted Chicken

A chicken breast, double breaded with pecans and pan fried to a golden brown. Topped with sweet Vidalia onions and peach compote.

Served with mashed potatoes. \$17

### Tropical Fruit

#### Glazed Chicken Breast

Lightly breaded and pan fried chicken breast topped with our special tropical fruit glaze.

Served with sweet potato fries. \$17

#### Jamaican Jerk Chicken

Chicken breast rubbed with jerk spices then grilled and topped with tropical fruit relish.

Served over Savannah red rice. \$16

#### South Georgia

##### Barbeque Chicken Breast

Chicken breast coated with barbeque sauce then grilled and served over chorizo cheese grits. Topped with strips of smoked bacon, Monterey Jack cheese

and more barbeque sauce. \$16



## Steak and Pork

All steak and pork entrees are served with your choice of one side item.

Add a side garden salad to any entrée for \$3

### Hawaiian Rib Eye

10-oz. Certified Angus beef rib eye marinated with ginger, pineapple and soy sauce, then grilled and served with tropical fruit relish and sweet potato fries. \$20

### Riverboat Ribs

Baby back ribs seasoned with our chef's own dry rub and slow roasted to fall off the bone perfection. Grilled and lightly brushed with barbeque sauce. Served with tropical fruit coleslaw. Full Rack \$19 Half-Rack \$15

### Rib Eye Steak

10-oz. Certified Angus beef rib eye cooked to your preference and topped with rosemary demi-glaze and served with mashed potatoes. \$20

### Filet Mignon

9-oz. Angus beef tenderloin medallion prepared grilled, blackened or even Caribbean style—cooked with Jamaican jerk spices and covered with tropical fruit relish.

Served with mashed potatoes. \$26

### Tournedos of Beef

Tender medallions of beef pan seared with a wild mushroom rosemary demi-glaze.

Served over mashed potatoes. \$18

### Pan-Fried Pork Chops

A Southern tradition that's just peachy. Two pan-fried panko crusted pork chops served over mashed potatoes and topped with peach and sweet Vidalia onion compote. \$17



We are Tybee Island's premier banquet and special event facility.

## Pastas

All pasta entrees are served with your choice of a Caesar or a garden side salad.

### Pirates Primavera

Diced onions and tomatoes, roasted red peppers, mushrooms, fresh basil, roasted garlic and marinara sauce on a bed of fettuccine. \$15

### Admiral George's Shrimp and Crab

Fresh shrimp and lump crabmeat with roasted garlic sautéed to perfection, then topped with creamy Alfredo sauce and shredded Parmesan cheese, served on a bed of fettuccine. \$16

### Fettuccine Carbonara

Snow peas, roasted red peppers, onions, mushrooms and bacon in a white wine Parmesan cream sauce. \$15

Add Grilled Chicken, Jumbo Shrimp or Giant Bay Scallops. \$4

## Side Items

Your Choice. \$3 each

Garden Salad

Tropical Fruit  
Coleslaw

Sweet Potato Fries

Hush Puppies

French Fries

Savannah Red Rice

Mashed Potatoes

Baked Potato

Loaded Baked Potato  
for .99 extra

Chorizo Cheese Grits

Vegetable Medley

Green Beans

Please note: for parties of six or more, an 18% gratuity will be added to your check.

We accept cash, credit cards and travelers checks



# Desserts

## Georgia Peach Cobbler

Baked with a cinnamon sugar crust cover and topped with vanilla ice cream and peach schnapps sauce. \$6

## Key Lime Pie

Made from scratch with real Key lime juice. \$5

## Southern Pecan Pie

A traditional favorite, drizzled with bourbon sauce. \$6

## Chocolate Lava Cake

Rich chocolate cake filled with molten chocolate. \$6

## Fried Plantains

Fried plantains on top of vanilla ice cream, drizzled with a rum cinnamon syrup. \$5

## Bag of Beignets

Sweet bread dough golden fried then tossed in cinnamon sugar and served with chocolate and strawberry sauces. \$5

## Crème Brulée

Rich custard with a caramelized sugar glaze. \$6



# Kids Menu

*Includes kid's beverage and your choice of one side item. \$6*

**Chicken Tenders**

**Fried Shrimp**

**Mac & Cheese**

**Spaghetti**

With marinara sauce

**Kid's Burger**

**Grilled Cheese Sandwich**

**Peanut Butter & Jelly Sandwich**

### Advisory:

THE CONSUMPTION OF RAW OR UNDERCOOKED EGGS, HAMBURGERS, SHELLFISH, POULTRY, FISH and STEAKS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

This menu is printed on recycled paper.

Make reservations for your next visit at [DolphinReef.com](http://DolphinReef.com)

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