

## Good Times Jazz Bar & Restaurant ▪ Lunch Menu

### Soups

#### Fresh Crab and Corn Chowder

Fresh whole kernel corn, jumbo lump crab meat, seasonings and spices 9

Soup du Jour 8

#### Down-Home Back Porch Chili

Southern style chili with ground chuck, beans, onions, green pepper with tasty seasonings and spices - topped with cheddar cheese 8

### Salads

**Good Times House Salad** - Sliced cherry tomatoes, roasted pecans, fresh applewood smoked crispy bacon bits and house-made croutons on Butter lettuce 7

**Caesar Salad** - Fresh crisp hearts of romaine lettuce mixed in our special zesty Caesar dressing and Parmesan cheese with house-made croutons 7

Add Grilled Chicken – 6 Add Sautéed Shrimp – 8

Choose from: Honey Mustard ▪ Buttermilk ▪ French ▪ Bleu Cheese ▪ 1000 Island ▪ Remoulade ▪ Balsamic Vinaigrette ▪ Caesar ▪

### Burgers/Sandwiches

*Served with French fries, potato salad or coleslaw*

**\*The Ben Tucker Classic Burger** - Our classic ½ lb. certified angus beef burger with seasonings, American cheese, red onion, Bibb lettuce, vine ripe tomatoes and real mayonnaise on a toasted brioche bun 13

#### Good Times Fried Breast of Chicken Sandwich

Seasoned tender breast of chicken fried to a golden brown with lettuce, tomato and real mayonnaise on a toasted brioche bun 13

**Chicken Salad Sandwich** - Includes lettuce and mayonnaise on a toasted croissant 10

**Georgia Wild Caught Shrimp Salad Sandwich** - Includes lettuce and mayonnaise on a toasted croissant 12

**\*Sautéed Crab Cake Sandwich** - Large jumbo lump crabmeat mixed with seasoning and spices – formed into a cake and sautéed to a golden brown. Served with remoulade sauce on a toasted brioche bun 15

**\*Creole Catfish Sandwich** - Served with iceberg lettuce, roasted onions & sage with Creole tartar sauce on a toasted brioche bun 14

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### Seafood

**\*Creole Seafood Gumbo** - The Best Gumbo this side of New Orleans A flavorful roux stirred until it reaches its brown consistency with shrimp, crab, oysters, smoked pork sausage, andouille sausage, chicken, seasonings and spices on long-grain steamed rice 13

**\*Sea Island Smothered Shrimp and Creamy Stone Ground Grits** Georgia wild caught shrimp sautéed in applewood smoked bacon, seasonings and spices simmered in shrimp stock. Served on top of yellow creamy stone ground grits and chopped green onions 13

### Seafood Baskets/Platter

*Served with hushpuppies, French fries and coleslaw*

Fried Oyster Basket 13 Shrimp Basket 13

Catfish Finger Basket 13 Shrimp, Oyster, Catfish Finger combo 15

### PoBoy Sandwiches

*Served with French fries, potato salad or coleslaw*

Fried Oyster PoBoy 15 Shrimp PoBoy 14

### Wings

*All wings served with celery sticks & bleu cheese dressing*

Original Buffalo Wings-Hot or Mild 10

Good Times Barbecue Wings 10

Lemon/Pepper Wings 10

Teriyaki Wings 10

Fried Chicken Wings 10

### Sides

Cold Down-home Potato Salad 5

Cold Creamy Cole Slaw 5

French Fries 5

Hushpuppies 5

Rustic Macaroni & Cheese 5

Collard Greens 5

Braised Cabbage 5

Fresh fruit 5

(Additional sauces 1.00 each)

▪ Blue Cheese ▪ Buffalo Wing Sauce ▪ Ranch ▪ Teriyaki ▪ Chef Joe's Barbecue Sauce ▪

### Desserts

Southern Pound Cake w/Fresh Assorted Berries and Chantilly Cream 8

Country Bread Pudding with Praline Sauce 8

Georgia Peach Cobbler with Leopold's Vanilla Ice Cream 9

Leopold's Ice Cream - 2 Scoops Vanilla or Strawberry 9

### Soft Drinks

Free refills on soft drinks, iced tea, hot tea, coffee & lemonades 2

*\*Items are served raw or under cooked, or may contain raw or undercooked ingredients. Notice: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions or in a high-risk population: pregnancy, children & elderly.*