

Good Times Jazz Bar & Restaurant

Appetizers

***Oysters on the Half Shell**

Served ice cold with house-made cocktail sauce. Half Dozen 13

***Oyster Rockefeller**

Classic oysters on the half shell, fresh sautéed spinach, cream, seasonings and spices topped with apple-wood smoked crispy bacon – baked in a hot oven. Half Dozen 13

***Shrimp Cocktail**

Served on ice cold house-made cocktail sauce with fresh lemon. 13

***Char Broiled Oysters**

Served with French bread, lemon garlic butter & Parmesan cheese. Half Dozen 13

Creamed Spinach & Artichoke Dip

Creamed spinach & artichoke hearts served with crusty French bread. 10

**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.*

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Soups

Fresh Crab and Corn Chowder

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

French Onion Soup Au Gratin

Fresh sliced onions, house-made croutons, seasonings and spices topped with Swiss cheese. 9

Soup du Jour 8



Salads

Fried Green Tomato Salad

Fried green tomatoes on crisp Butter lettuce with apple-wood smoked crispy bacon and house-made Buttermilk dressing topped with green onions. 10

Caesar Salad

Fresh crisp hearts of romaine lettuce mixed in our special zesty Caesar dressing and Parmesan cheese with house-made croutons. 9

Add Broiled Chicken 6 Add Sauteed Shrimp 8

House Salad

Sliced cherry tomatoes, roasted pecans and fresh apple-wood smoked crispy bacon bits and house-made croutons on Butter lettuce. 7

***Choose from house-made dressings: Buttermilk • Bleu Cheese
Thousand Island • Red Wine Vinaigrette • Ranch***

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Good Times Steaks

(Served with your choice of two sides)

***Filet Mignon**

The tenderest cut of mid western beef.

7 ounce 34

***New York Strip Steak**

12 ounce thick center cut yet firmer piece of mid-western beef. 39

***Rib-Eye Steak**

14 ounce hand cut, well marbled for peak flavor. 38

Preferred Doneness

Rare very red • Medium rare cool red • Medium warm pink

Medium well slightly pink • Well no pink

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Poultry - Pork

(Served with your choice of two sides)

***Southern Fried Yard Bird**

Quarter chicken soaked in buttermilk and coated in flour, seasoning and spices - fried until moist and tender until perfectly crunchy and golden brown. 23

Center Cut Pork Chops

Seasoned and spiced center cut pork chops broiled or fried. Served with demi-glaze. 28

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Seafood

***Sea Island Smothered Shrimp and Creamy Stone Ground Grits**

Georgia wild caught shrimp sautéed in apple-wood smoked bacon, onions, seasonings and spices simmered in house-made shrimp stock. Served on top of yellow creamy stone ground grits and chopped green onions. 24

***Sautéed Crab Cakes with Remoulade Sauce**

Large jumbo lump crabmeat mixed with seasoning and spices – formed into cakes and sautéed to a golden brown. Served with house-made remoulade sauce with your choice of two sides. 34

***Pan-Roasted Grouper**

Pan roasted grouper fillets seasoned and spiced, sautéed in butter and olive oil and finished in the oven topped with chives. Served with your choice of two sides. 34

***Baked Stuffed Chilean Sea Bass w/Chive Butter**

Chilean sea bass stuffed with chive butter, baked until moist and tender, served on creamy mashed potatoes with fresh asparagus and hollandaise sauce. 36

***Southern Pan-Fried Catfish**

U.S. farm raised catfish fillets – breaded in seasoned southern cornmeal and fried to a golden brown. Served with your choice of two sides. 23

***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 & chicken, seasonings and spices on long-grained steamed rice. 24

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Sides

Baked Potato 5

Rustic Macaroni & Cheese 5

Candied Yams 5

Collard Greens 5

Sautéed Buttered Asparagus 5

Cold Down-home Potato Salad 5

Cold Creamy Cole Slaw 5

French Fries 5

Savannah Red Rice 5

Fried Corn 5

Braised Cabbage w/Bacon 5

Country Butter Beans & Okra 5

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Desserts

Southern Pound Cake with Fresh Assorted Berries and Chantilly Cream 8

Georgia Peach Cobbler with Leopold's Vanilla Ice Cream 9

Leopold's Ice Cream (Vanilla or Strawberry) (2) Scoops 8

Soft Drinks

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