

404 BUTLER
AVENUE



TYBEE ISLAND,
GEORGIA

LAND

TYBEE SALAD +6 Grilled Shrimp \$8 +Blackened Chicken \$6 Mixed Greens, Tropical Fruits, Radish, Pickled Onions, Citrus Vinaigrette	12
WEDGE SALAD +6 Grilled Shrimp +\$8 +Blackened Chicken +\$6 Iceberg Lettuce, Cherry Tomatoes, Scallions, Smoked Blue Cheese, Buttermilk Ranch, Bacon	13
AVOCADO TOAST Multigrain Bread, Smashed Avocado, Tomato, Arugula, Queso Fresco, Pepitas	12
FRIED GREEN TOMATO SANDWICH Multigrain Bread, Pimento Cheese, Bacon Jam, Bibb Lettuce, Sea Salted Fries	13
BLTA Sub Smoked Tempeh (vegan) \$15 Multigrain Bread, Applewood Bacon, Bibb Lettuce, Heirloom Tomato, Avocado, Roasted Garlic Mayo, Kettle Chips	15
GRILLED CHICKEN OR STEAK QUESADILLA Cilantro-Pumpkin Seed Pesto, Queso Fresco, Red Cabbage Slaw, Chipotle Sour Cream	14

BURGERS & TACOS

T-STREET TACOS Market Fish/Chicken/Smoked Tempeh \$15 Grilled Shrimp \$18 Corn Tortillas, Red Cabbage Slaw, Salsa Verde, Queso Fresco, Mango Salsa, Cilantro, Coconut Rice	
BLACKENED CHICKEN BURGER Pepperjack Cheese, Bacon Jam, L/T/O, Roasted Garlic Mayo, Sea Salted Fries	15
SHRIMP BURGER 8 oz. house made Shrimp Patty, Grilled Pineapple, Teriyaki Sauce, Sweet Chile Mayo, L/T/O, Sea Salted Fries	17
FRIED COBIA BURGER L/T/O, Sweet Chile Mayo, Spicy Pickle Relish, Sea Salted Fries	15
DECK BURGER Two Grilled 4 oz. Angus Patties, Cheddar, Bacon, Rum BBQ, Chipotle Aioli, L/T/O, Sea Salted Fries	16

SEA

OYSTERS Half Dozen \$15 Dozen \$27 Raw on the Half Shell, Champagne Mignonette, Atomic Horseradish, Lemon OR Steamed, Tabasco Butter, Cocktail Sauce, Lemon	
FRITTO MISTO Crispy Calamari/Shrimp/Green Tomatoes, Tartar Sauce, Pickled Cherry Peppers	14
PEEL + EAT SHRIMP Half Pound \$13 Pound \$24 Old Bay, Tabasco Butter, Cocktail Sauce, Lemon	
STEAMED SAPELO ISLAND CLAMS Melted Butter, Lemon (+\$3 for The Deck Style - IPA Steamed, Roasted Garlic Butter, Grilled Bread)	15/DZ
POKÉ BOWL Yellowfin Tuna or Salmon, Soy-Scallion Marinade, Coconut Rice, Seaweed Salad, Mango, Avocado, Jalapeño	18
LOW COUNTRY BOIL 1/2 Pound Shrimp, Andouille Sausage, Baby Potatoes, Corn on the Cob, Melted Butter, Old Bay	23
FISH AND CHIPS Tempura Battered 7.5 oz Cod, Sea Salted Fries, Cole Slaw, Tartar Sauce, Lemon	18
FRIED SHRIMP BASKET 6 Crispy Shrimp, Sea Salted Fries, Cole Slaw, Cocktail Sauce, Lemon	17
CATCH OF THE DAY Coconut Rice, Summer Vegetables, Lemon Butter	MP

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.WE RESERVE THE RIGHT TO REFUSE SERVICE TO ANYONE. UNCLOSURED TABS WILL BE CHARGED 20% GRATUITY.

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TYBEE ISLAND,
GEORGIA

BOTTLES & CANS

BUD LIGHT	5
BUDWEISER	5
COORS LIGHT	5
MICHELOB ULTRA	5
MILLER LITE	5
CORONA LIGHT	6
CORONA EXTRA	6
TOÑA GOLDEN LAGER Compañia de Cerveceras de Nicaragua	6
TREEHORN CIDER (Marietta, GA)	6
TROPICALIA IPA Creature Comforts Brewing Co. (Athens, GA)	6
COMPASS ROSE IPA Service Brewing Co. (Savannah, GA)	6
SCATTERED SUN BELGIAN WIT Southbound Brewing Co. (Savannah, GA)	5

COCKTAILS

HOUSE MARGARITA Tequila, triple sec, lime, simple syrup	11
JALAPEÑO MARGARITA Jalapeño-infused tequila, triple sec, agave	12
SPICY MANGO MARGARITA Jalapeño-infused Tequila, mango puree, pineapple juice, lime, triple sec, grenadine, agave	12
PINEAPPLE WIPEOUT Gin, coconut rum, coconut cream, pineapple juice	10
GRAPEFRUIT MULE Deep Eddy grapefruit vodka, grapefruit juice, ginger beer	10
CAIPIRINHA Cachaca 51 rum, lime, sugar	10
BLOODY MARY Savannah bloody mary mix	10
G&T Empress 1908 Gin, Fever Tree Tonic	10
THE DECK'S RUM PUNCH Special house blend of fruit juice, coconut and dark rums	10
LEMON BASIL MARTINI Deep Eddy lemon vodka, simple syrup, basil	11

DRAFTS

RALLY POINT PILSNER Service Brewing Co.
DOS EQUIS LAGER Cuauhtemoc Moctezuma Brewery
MOUNTAIN JAM LAGER Southbound Brewing Co.
CLASSIC CITY LAGER Creature Comforts Brewing Co.
BASEMENT IPA Scofflaw Brewing Co.
AUTOMATIC PALE ALE Creature Comforts Brewing Co.
TYBEE ISLAND BLONDE KOLSCH Coastal Empire Beer Co.

FROZEN DRINKS

PIÑA COLADA	10/6.50
STRAWBERRY DAIQUIRI	10/6.50
MUDSLIDE	9/6.50
MIAMI VICE	12/6.50
WATERMELON DAIQUIRI	10/6.50
PEACH MARGARITA	12/6.50
MANGO	10/6.50
VANILLA	10/6.50
FROSÉ	9

WINES

WHITE	
CHARDONNAY	10/40
PINOT GRIGIO	8/32
SAUVIGNON BLANC	9/38
ROSE (STILL)	8/36
VINHO VERDE	8/32
RED	
PINOT NOIR	10/45
CABERNET SAUVIGNON	10/40
SPARKLING	
BRUT CAVA	8/38

ROTATING/SEASONAL TAP
*Ask about the current selection

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