TREYLOR PARK

SHARES

PB&J CHICKEN WINGS — 10pc • 18
Crispy fried and tossed in a pecan/peanut butter sauce sprinkled with chives and pecans w/ a peach jam dipping sauce

PIMENTO CHEESE CRAB DIP — 18
Hot or cold, topped w/ bacon & chives, served w/ tortilla chips

BLOODY MARY MUSSELS — 22
served w/ toast

CEVICHE — 16
Fresh fish and shrimp w/ housemade tortilla chips

CRAB CAKE SLIDERS — 22
3 seared crab cakes with dill tartar sauce, topped w/ crispy onions, red peppers & chives

TREYLOR PARK NACHOS GRANDE — 20
Waffle fries, pickles, fried chicken, bacon, cheddar cheese w/ chive ranch and balsamic gastrique

CHICKEN WINGS — 10pc • 16
Tossed in your choice of Buffalo, Miyagi, Cajun Ranch, Spicy Pineapple BBQ, Hot Honey Mustard

FRIED BANANA PEPPER RINGS — 14
w/chive buttermilk ranch

CHEESESTEAK EGG ROLLS — 16
Marinated ribeye, white American cheese, bell peppers, caramelized onions w/ beer cheese dipping sauce

BONELESS BACKYARD BITES — 16
Buffalo, Miyagi, Cajun Ranch, Spicy Pineapple BBQ, Hot Honey Mustard

HUSHPUPPIES — 14
Served w/ hot honey

GREENS

CHOICE OF DRESSINGS:
Chive buttermilk ranch, Balsamic vin, Caesar, Wasabi vin, Blueberry vin

ADD PROTEIN:
Chicken $8 • Shrimp $8 • Seared Ahi tuna $10

GEORGIA HITCH SALAD — 14
Toasted pecans, diced peaches, Vidalia onions, mixed greens, and feta

CAESAR SALAD — 14
Romaine, parmesan, croutons, Caesar dressing. Add Chicken $8, Shrimp $8, or Seared Ahi Tuna* $10

AHI TUNA SALAD* — 18
Seared ahi tuna on mixed greens w/ cucumber kimchi, pickled onions, avocados, pickled ginger, & shredded carrot

PLATES

NASHVILLE HOT CHICKEN — 25
4 chicken tenders breaded and fried, coated with Nashville hot seasoning, served w/ coleslaw, fries & collards

FISH & CHIPS — 25
Beer battered fresh catch, seasoned fries, malt vinegar aioli w/ a side of spicy coleslaw

FRIED PLATE — 28
Fried fish, Panko fried shrimp, oysters, seared crab cakes, w/ hushpuppies, cole slaw, fries, tartar & cocktail sauce

STEAMED PLATE — 30
Oysters Rockefeller, peel & eat shrimp, mussels, corn, sausage, potatoes, served w/ cole slaw, cocktail & butter sauce

SAVANNAH HOT CHICKEN & WAFFLES — 25
Sweet waffles, fried chicken, hot sauce, bourbon pecan maple syrup, blueberry compote, powdered sugar, w/ a side of collard greens

SANDWICHES
SERVED W/ WAFFLE FRIES

TREYLOR PARK SMASH BURGER — 20
Two butcher blend patties, caramelized onions smashed into patties, topped with TP special sauce & covered w/ cheddar cheese on a brioche bun

SOUTHERN SLOPPY JOE — 18
Grass-fed beef in a housemade sauce w/ banana peppers & American cheese on a brioche bun

CRISPY FISH — 20
Fried fresh catch, lettuce, tomato, onion, and Treylor Park tartar sauce on toasted brioche

GRILLED APPLE PIE SANDWICH W/ CHICKEN — 20
Lightly fried chicken breast, cheddar cheese, cinnamon roasted apples & bacon on brioche

SEARED AHI TUNA — 20
Seared and sliced ahi, miyagi sauce, avocado, tomato, pickled onion, mixed greens tossed in wasabi vin, sesame seeds, chili aioli on a brioche bun

TREYLOR PARK PO'BOY — 20
Choice of fried oysters, panko fried shrimp, fried or grilled chicken, w/ lettuce, tomato, pickles on a hoagie roll, w/ side of dill tartar or chili aioli

TACOS · $20

SHRIMP & GRITS
Crispy shrimp, fried grit bites, chili aioli, lettuce & chimichurri, red bell peppers

MIYAGI BEEF
Ribeye marinated in soy/ginger glaze, chili aioli, mixed greens tossed in carrot ginger dressing, pickled cauliflower & sesame seeds

SEARED AHI TUNA
Seared Ahi tuna, apple slaw, lettuce, & wasabi vin, sprinkled w/ sesame seeds

FISH
Fresh catch w/ iceberg lettuce, chili aioli & chow chow w/ diced banana peppers

PIES

10" GLUTEN FREE AVAILABLE FOR +$3 ON ANY SMALL

	LG	SM
SHRIMP & GRITS — Crispy fried shrimp, jalapeño cheddar grits, chili aioli, pickled jalapeño, chimichurri & red bell peppers	32	20
HAWAIIAN BBQ CHICKEN — Braised chicken, mozzarella, bacon, pineapple salsa & chili aioli on a pineapple bbq base	32	20
CAPRESE — Chimichurri, fresh mozzarella, tomatoes, basil, balsamic glaze, kosher salt, cracked pepper	32	20
LOWCOUNTRY — Seafood Alfredo base, with grilled shrimp, corn, sausage, potatoes, topped w/ a seared crab cake w/ malt vinegar aioli, fried onions, red peppers & chives	32	20
FRENCH DIP — Shaved ribeye, onion marmalade, mozzarella cheese & garlic parmesan aioli, served w/ au jus	32	20
SUPREME	26	16
PEPPERONI	24	16
CHEESE	20	12

KIDS · $10

- KIDS SLIDERS W/ WAFFLE FRIES
- CHICKEN NUGGETS W/ WAFFLE FRIES
- FISH FINGERS W/ WAFFLE FRIES
- GRILLED CHEESE W/ WAFFLE FRIES
- FRIED SHRIMP W/ WAFFLE FRIES

SIDES · $6

- WAFFLE FRIES
- COLE SLAW
- SIDE SALAD
- COLLARD GREENS

DESSERTS

HOMEMADE CHEESECAKES — 12
By the slice - Ask your server for flavors

DESSERT FLIGHT — 14
Pecan pie tart, bacon brownie, 2 fried oreos

FRIED OREOS — 14
w/ powdered sugar

KIDS ICE CREAM SANDWICH — 4
Classic chocolate cookies w/ vanilla ice cream

*Law requires us to inform you that consuming any raw or undercooked item could potentially result in food-borne illness. *A surcharge is added to all credit card transactions to cover the cost of processing.

PLEASE ASK SERVER FOR GLUTEN-FREE MODIFICATION

TREYLOR PARK

BOTTOMLESS MIMOSAS $25

BEER/SHOT COMBO ADD $3 TO ANY DRAFT

FERNET/ HIGH LIFE $6 ROUNDUP

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TYBEE ISLAND, GA
912.499.4280
TREYLORPARK.COM
@treylorparkrestaurants



CONTACT US FOR YOUR NEXT CATERED EVENT

GIFT CARDS AVAILABLE

SIGNATURE COCKTAILS

TREYLOR PARK SPRITZ OJ, Sapelo aperitivo, club soda, prosecco, Fernet Branca	15
CHERRY COLA Cherry Kool-Aid vodka, cola, lime, w/ Luxardo Cherry	14
ILLEGALLY BLONDE Vodka, St. Germain elderflower liqueur, lemon, splash of grapefruit	15
HANG TANG MOJITO Tang Rum, lime, mint, orange, club soda	14
GEORGIA MULE Bourbon, lime juice, peach liqueur, w/ ginger beer	14
RECLINER Bourbon sweet tea, muddled raspberries, lemon	14
GRAPEFUL DEAD Grape Kool-Aid vodka, club soda, lime, w/ gummy bears	14
TRANSFUSION Vodka, grape juice, ginger ale, lime	14
WICKED KIWI Jalapeño jam, blanco tequila, lemon, lime, pineapple, muddled kiwi slices	16
CACTUS PEAR MARGARITA Cactus Pear Puree, blanco tequila, lime, lemon, chipotle salt rim	16
BABY DOLL Vodka, fresh watermelon juice, lemon, simple syrup	14
PINA COOLATTA Rum, banana liqueur, fresh pineapple juice, coconut cream, on the rocks w/ a pineapple garnish	14
TIJUANA SCREWDRIVER Blanco tequila, mango, orange juice	14
EX-PRESSO MARTINI HooDoo Espresso vodka, sweet cream, cold brew	16

WHITE WINE

		GL	PTCH
HOUSE WHITE	-	8	32
ECHO BAY SAUV BLANC	new zealand	12	48
BRAVIUM	australia	12	48
RUSSIAN RIVER VALLEY CHARDONNAY			
BIELER PERE FILS ROSE	france	12	48

ON DRAFT

	ask server	GL MKT	PTCH MKT
SEASONAL ROTATING TAP	wisconsin	5	20
MILLER LITE	jacksonville	6	24
LANDSHARK	hawaii	7	28
KONA BIG WAVE	mexico	7	28
MODELO	colorado	7	28
BLUE MOON	georgia	7	28
CREATURE COMFORTS CLASSIC CITY LIGHT LAGER	georgia	7	28
CREATURE COMFORTS TROPICALIA IPA	georgia	7	28
SWEETWATER DAY TRIP IPA	savannah	7	28
SERVICE RALLY POINT PILSNER	georgia	7	28
TERRAPIN LUAU KRUNKLES	florida	8	32
MOCAMA COSMICO IPA	boston	8	32
DOGFISH HEAD GRATEFUL DEADHEAD JUICY PALE ALE	ireland	9	36
GUINNESS			

CANS

MILLER HIGH LIFE PONY	wisconsin	3
PBR	wisconsin	4
COORS LIGHT	colorado	4
TECATE	mexico	5
CORONA	mexico	5
MICHELOB ULTRA	missouri	5
COORS ORIGINAL	colorado	5
DALE'S PALE ALE - 20 oz.	colorado	6
CORONA N/A	mexico	6
BUD LIGHT	missouri	6
TYBEE ISLAND BLONDE	georgia	6
ACE SEASONAL CIDER	california	7
DOS EQUIS SALT & LIME N/A	mexico	7
CREATURE COMFORTS SUN TROPICAL PINCH & CITRUS	georgia	8
3 TAVERNS RAPTUROUS SOUR	georgia	7
HEINEKEN O.O. N/A	holland	7

RED WINE

		GL	PTCH
HOUSE RED	-	8	32
IRON & SAND CABERNET SAUVIGNON	california	14	50
MARK WEST PINOT NOIR	california	12	48

CANNED COCKTAILS

HIGH NOON PINEAPPLE VODKA	8
LONG DRINK	10
SPIKED ADE BLUE VODKA	8
SUN GLOW CITRUS VODKA SELTZER	8
SUN CRUISER SWEET TEA VODKA	8

FROZEN DRINKS

	No Booze	w/ Booze
PINA COLADA	8	16
STRAWBERRY	8	16

BLOODYS

ADD Tito's Vodka +$2

TRADITIONAL Treylor Park Mix, vodka, lime, olives	14
SPICY BACKYARD FOWL Sriracha, banana pepper	14
PICKLE BACK BLOODY Pickle juice	14
BLOODY MARY ALL THE WAY Treylor Park bloody mix, vodka, pickle juice, Sriracha, banana peppers, lime, olives, garnished w/ bacon	15

SHOTS · $5

PICKLE BACK
GRAPE KOOL-AID VODKA
FERNET BRANCA
CHERRY KOOL-AID VODKA
PB&J SHOT
TANG RUM
SWEET TEA BOURBON

BREAKFAST SHOT - $6
Whiskey, butterscotch, OJ, garnished w/ bacon

PB & J SHOT - $6
Chica Chida vodka w/ grape juice

FLAVORED MIMOSAS · $10

FRESH JUICES AVAILABLE

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2026.08.21