

see board for daily specials

*VG VEGETARIAN FRIENDLY ITEMS

appetizers

- Fried Oysters & (2) hush puppies \$8.
Fried Shrimp & (2) Hush Puppies \$7.
Peel & Eat Shrimp ½ lb. & hush puppies \$11.
--add \$.50 to above for hot puppies (jalapenos)
Ribs: Snack \$6. ½ rack \$16. rack \$31.
Hush Puppies, traditional \$5. Jalapeno \$6.

Ask your server about the **G-Special**

sandwiches

- BBQ Pork on bun \$6.50
Beef Brisket (au jus or bbq) on bun \$7.25
--add coleslaw to the sandwiches above for \$.25
--bread or toast substitute by request
Tomato Sandwich on white bread \$3.50*VG

ADD ONE SIDE TO ANY SANDWICH FOR \$2.00

--sides listed on right of menu

...featuring

- Tybee Po Boy - Oyster** \$8.25; **Shrimp** \$7.75
--served in a bed of fresh cut coleslaw on a hoagie bun
Add a little dash of our own Tybee Sauce for a tasty treat
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childrens' menu

- Corndog \$3.50
Grilled Cheese \$3.50
Peanut Butter & Jelly (the grape flavor) \$3.50*VG
Chicken Fingers (sorry, no toes) & Fries \$7.00
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ALL SELECTIONS ARE SUBJECT TO AVAILABILITY.

We anticipate demand and prepare our slow-cooked meats based upon recent seasonal activities. Occasionally, (during exceptionally busy times) we may run out of certain items. Please see the chalk board for items that are currently unavailable.

dinners (served with two sides)

PLEASE SPECIFY **SOS** = SAUCE ON SIDE

- Pork \$10.00
Pork and Beef Brisket \$16.50
Pork and Ribs \$16.50
Pork, Beef Brisket and Ribs \$21.50
Beef Brisket \$13.00
Beef Brisket and Ribs \$17.00
Ribs \$14.00
Shrimp (fried, boiled or sauteed) \$13.50
Shrimp and Fried Oyster Combo \$19.50

FOR SHRIMP SPECIFY FRIED, BOILED OR SAUTEED

SHRIMP DINNERS SERVED WITH TRADITIONAL HUSH PUPPIES

ADD \$.50 FOR HOT PUPPIES (JALAPENOS)

...featuring

Low Country Boil \$MARKET

--a traditional dish of the Low Country consisting of Shrimp, Sausage, Potatoes, & Corn on the cob, cooked up with some down-home, Low Country seasonings

tybee surf and turf

(served with two sides & hush puppies)

- Shrimp and Pork \$17.50
Shrimp, Pork and Beef Brisket \$24.00
Shrimp, Pork and Ribs \$24.00
Shrimp, Pork, Brisket and Ribs \$29.00
Shrimp and Beef Brisket \$18.50
Shrimp, Beef Brisket and Ribs \$24.50
Shrimp and Ribs \$18.50

SUBSTITUTE OYSTERS FOR SHRIMP \$1.50 EXTRA

Big Combo for Two: Pork, Brisket, Ribs, & choice of Oysters OR double Shrimp \$37.00

ADVISORY: CONSUMING RAW OR UNDERCOOKED MEAT, SEAFOOD, POULTRY OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

sides (a la carte \$3.00 each)

- | | |
|--------------------|--------------|
| Cucumber Salad*VG | French Fries |
| Green Beans*VG | Fried Okra |
| Corn on the Cob*VG | Baked Beans |
| Cole Slaw*VG | |

occasional sides

(...DEPENDING UPON CHEF'S ATTITUDE)

Tybee Stew cup \$3.50; bowl \$4.50

ice cold beverages

- Bottled Water \$1.00
Coke, Diet Coke or Sprite \$1.50
Sweet or unsweet Tea (with refills) \$2.00

...featuring

Fresh Squeezed Limeade \$3.00

Reviews: "The limeade is amazing."
"Don't miss the limeade!"

...offering a selection of

Local Beer, Wine, Sangria \$MARKET

Please see the chalk board for details.

Our corn, salad and slaw produce is fresh and cut fresh daily.

The cucumber salad is infused with basil from our own garden.

Sauces and marinades made in house.

18% gratuity automatically added to parties of 5 or more.

FALL 2013 MENU ... SUBJECT TO CHANGE.

SUPERCEDES ALL MENUS PRINTED BEFORE SEP 2013.

how it came to be...

Back in the early 90's Gerald Schantz, a Savannah native, a Vietnam era Navy veteran, a professional stained glass artisan and local theatre thespian happened upon an opportunity to cater a private party for the cast and crew of "This Old House" which John Berendt, author of *Midnight in the Garden of Good and Evil* was throwing. Before the event was over, Gerald found himself talking to the show's producer who commissioned him to handle the company's wrap party in Monterey Square. The event was so successful, the entrepreneur was able to purchase the first of several custom grills on wheels that formed the beginnings of his rolling catering service, **GERALD'S CHUCKWAGON**.

After several fulfilling years of catering, Gerald decided it was time to sell his stained glass business thus, he did...and then opened **GERALD'S DINER** in downtown Savannah. Through all the years and his undying love for downtown Savannah he was unable to resist the island's lure that had tugged on him throughout his lifetime. After jumping through hoops to get site approval, he moved his operation to Tybee as **GERALD'S PIG & SHRIMP**.

Gerald has been cooking in the Coastal Empire since 1985. Catering for movie sets, film crews, TV shows, corporate functions, outdoor festivals, concerts, weddings and numerous other private events. He would be delighted to cater to you and for you.

GERALD'S IS YOUR ONE-STOP FOR GREAT FOOD!

Call ahead to ensure availability

group menu... TAKE OUT ONLY

Feeds 6 to 8 People: \$60

Meats: 1 lb. Pork, 1 lb. Chicken Wings,
1 Rack of Ribs,

Sides: 2 Pints

Bread: 1/2 loaf of bread

Feeds 10 to 12 People: \$110

Meats: 2 lbs. Pork, 1 lb. Chicken Wings,
1 Rack of Ribs, 1 lb. Brisket

Sides: 6 Pints (or 3 quarts)

Bread: 1 1/2 loaves of bread

Feeds 14 to 16 People: \$165

Meats: 3 lbs. Pork, 2 lbs. Chicken Wings,
2 Racks of Ribs, 2 lb. Brisket

Sides: 8 Pints (or 4 quarts)

Bread: 2 loaves of bread

Gallon of Sweet Tea (to go only) \$5.00

or create your own package and call for a quote

WE ONLY USE WILD GEORGIA SHRIMP!

912-786-4227

GERALD'S CATERING

offers the choices of Southern Style Comfort Food, Bar-B-Que, Whole Pig-Roast, Oyster Roasts, Low Country Boil, site location, and entertainment. Call...912-856-4227



"TYBEE'S FAVORITE ROADSIDE EAT'S"

Our customers rave! ... "Funky Cool", "Best Ribs ever" "Eclectic and super casual", "Best shrimp anywhere".

Slow cooked BBQ

at its best, pork, brisket, ribs

Scrumptious Shrimp

fried, boiled or sauteed

Low Country Boil, Fried Oysters & more

Daily Specials

-- OPEN AIR DINING --

-- TAKE OUTS --

Call ahead to ensure availability

-- FRIENDLY DOGS ON LEASHES WELCOME --

Thursday, Friday, Saturday & Sunday

2013, Sep 3rd - Nov 24th: 11:30 AM-8:00 PM

Wednesday, Thursday, Friday, Saturday & Sunday

2014, Jan 8th thru May 18th: 11:30 AM-9:00 PM

7 Days a week

2014, May 21st thru Labor Day: 11:30 AM-10:00 PM

Minutes from downtown Savannah on Tybee Island
Highway 80 at McKenzie Street

912-786-4227

www.tybeeBBQ.com

email Gerald . . . Gerald@tybeebbq.com