

Good Times Jazz Bar & Restaurant ▪ Lunch Menu

Soups

Fresh Crab and Corn Chowder

Fresh whole kernel corn, jumbo lump crabmeat, seasonings & 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 real 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

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

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

*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

Seafood Baskets/Combo

Served with hushpuppies, French fries and coleslaw

Fried Oyster Basket 13 Shrimp Basket 13

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

(Additional sauces 1.00 each)

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

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.*