

ZUNZIBAR

COASTAL CUISINE + CURATED COCKTAILS

Tybee Island

1115 US Hwy 80 · Tybee Island, GA 31328 · (912) 472-4902

FOOD

FROM THE SEA

East Coast Oysters* GF	16/32
Half dozen or dozen. Tropical mignonette, house-made cocktail sauce, charred lemon.	
Chilled Peel and Eat Shrimp GF	14/26
Half pound or pound. Old Bay, house-made cocktail sauce, charred lemon, Cajun seasoning.	
Tropical Ceviche* GF	18
Shrimp and fish, pico de gallo, aji amarillo, coconut water, leche de tigre, pickled red onion, cilantro. Served with tortilla chips.	
Lowcountry Boil GF	26
Shrimp, smoked sausage, corn, baby red potatoes, Cajun butter.	
Crab Boil GF	50
Crab, smoked sausage, corn, baby red potatoes, Cajun butter.	

SHARED PLATES

Wings GF	13/24
Half dozen or dozen. Peri Peri Buffalo, limón pepper, tropical BBQ, sweet Thai chili, Hot-As-Shit, Dank, Mustafa Curry, naked.	
Loaded Fries GF	15
Bacon, cheddar, ranch, scallions, jalapeños.	
Nachos GF	12
Peri-Peri con queso, lime crema, pickled red onions, pico de gallo, cilantro, jalapeños. Add: Steak +10, Chicken +6, Boerewors +3. Add Chicken +6 · Steak +10 · Boerewors +3	
Smoked Mahi Dip	14
Jalapeño remoulade, smoked paprika. Served with Cajun butter crackers.	
Edamame Hummus v	14
Sesame oil, EVOO, mint, warm pita, crudité.	
Smashed Avocado GF v	10
Lime, crushed black pepper, pico de gallo, cilantro. Served with tortilla chips.	

Peri-Peri con Queso GF	8
Pico de gallo, tortilla chips. Add Boerewors +3.	

FRESH SET

ADD: Chicken +6, Tuna +8, Mahi +8, Steak +10

Caesar Salad	13
Romaine, parmesan cheese, croutons, Caesar dressing.	

Tuna Poké Bowl* GF	18
Cilantro lime rice, edamame, cucumber salad, roasted corn, mango slaw, avocado, chipotle mayo, sesame seeds, scallions.	

HANDHELDS

Served with French Fries

Zunzibar Smashburger*	18
"OG sauce", American cheese, lettuce, tomato, pickles, red onion, Martin's potato bun.	

Corsica Wrap	16
Curry chicken salad, Dank sauce, arugula, tomato, warm pita.	

Fire Island	20
Blackened mahi, Peri-Peri spice, cucumber salad, mango slaw, spicy mayo, Amoroso roll.	

Chickpea Shawarma Wrap v	15
Sautéed portobello, onions, peppers, edamame hummus, peppadew peppers, crispy chickpeas, arugula, warm pita.	

Shrimp Tacos	18
Grilled or blackened. Mango slaw, sriracha crema, cilantro, charred jalapeño. Served with tortilla chips and queso.	

Lobster Roll	37
Tarragon aioli, celery, buttered brioche, charred lemon.	

Steak Sandwich*	20
Tenderloin tips, provolone, roasted garlic aioli, arugula, caramelized onions, peppadew peppers, Amoroso roll.	

THE OGS

Conquistador	17
Chicken, provolone, lettuce, parmesan, "OG sauce", drizzle dressing. Served with French fries.	

Godfather	19
Chicken + Boerewors sausage, provolone, lettuce, parmesan, Sheba sauce, "OG sauce", drizzle dressing. Served with French fries.	

Oliver's Lunch Bowl	18
Cilantro lime rice, chicken, salad with drizzle dressing, French bread. Add Boerewors +3.	

Gaby's Greens	17
Chicken, romaine, tomato, cucumber, onion, feta cheese, drizzle dressing, French bread. Add Boerewors +3.	

Zunzi's Tea	3
Blend of peach rooibos + peach black tea.	

DESSERTS

Fresh Baked Cookie	3/6
One or three. Chocolate chip cookie.	

SIDES

Side Salad GF V	7
Gluten Free Vegan	
Side Caesar GF	8
Romaine, parmesan, low country croutons.	
Mango Slaw GF V	7
Vegan	
French Fries GF V	8
Vegan	
Street Corn GF	8
Gluten Free	

KIDS MENU

Ages 12 and under only. Includes French fries or a cookie, and a drink.

Mac & Cheese	8
Chicken Tacos (2pc)	8
Two Chicken Tacos	
Cheeseburger	10

COCKTAILS + BEER

SIGNATURES

Smoked Peach Old Fashioned	14
Bourbon, grilled peach, demerara, black walnut bitters, smoke.	
Perfect Pineapple	13
House rum blend, pineapple, orange, coconut cream, nutmeg. Rum floater +2.	
Cape Town Tea	12
Vodka, rum, gin, lemon, simple, Zunzi's sweet tea, mint.	
Hibiscus Mojito	13
Hibiscus infused white rum, lime, mint, simple, bitters.	
King Tide	12
Pea flower gin, cactus pear, lime, simple, grapefruit soda.	
Island Water	12
Coconut rum, blue curaçao, pineapple, coconut water.	

MARGARITAS

Sí Señor	12
Classic Margarita. Blanco tequila, dry curaçao, lime, agave, salt.	
Lust	14
Reposado tequila, mezcal, passionfruit, ancho verde, pineapple, lime, honey, Tajín rim.	
MK's Skinny Beach	12
Tequila, dry curaçao, lime, salt.	
Spicy Paloma	13
Tequila, grapefruit, lime, agave, grapefruit soda, firewater tincture.	

FROZEN COCKTAILS

Banana Hammock	13
Rum, coconut, banana. Try it with Myers's dark rum +3.	
Mango Tango	13
Tequila, triple sec, mango, lime, Tajín rim. Jalapeño + pineapple tequila floater +3.	

WINE

Wölffer Estate	Glass 13 / Bottle 46
Red / White / Rosé.	
Prosecco La Marca	Glass 13 / Bottle 46

Spring in a Bottle N/A

N/A Sparkling Rosé.

Glass 13 / Bottle 46

DRAFT BEER

Miller Lite	6
Dos Equis Amber	6
Tybee Island Blonde	7
Georgia local.	
Golden Road Mango Cart	7
Kona Big Wave	7
Sweetwater 420	7
Creature Comforts Tropicalia IPA	8
Georgia local.	

BEER CANS

Miller High Life Pony (Bottle)	3
Corona	4
Corona Light	4
Classic City Lager	5
Georgia local.	
Michelob Ultra	5
Pacifico	5
Pabst Blue Ribbon Tallboy	4
N/A Dos Equis Salt + Lime N/A	4
N/A Athletic Brewing Run Wild IPA N/A	4

RTD + SELTZER

High Noon Vodka Seltzer	8
Peach · Watermelon · Passionfruit.	
Surfside Iced Tea	8
Surfside Strawberry Lemonade	8

GF gluten free · V vegan · N/A non-alcoholic

* Consuming raw or undercooked poultry, meat, eggs, shellfish, or seafood may increase your risk of food-borne illness. Before placing your order, please inform your server if a person in your party has a food allergy.

This menu was current on September 18, 2026. For what we're serving today, see zunzibar.com/locations/tybee-island-ga/menu