



# MENU

7 East Bay Street  
912-341-7427

# STARTERS

## POTATO SKINS

Topped with cheddar cheese, bacon, sour cream & green onions. \$7.95

## \*FIRE CRACKER SHRIMP

Fresh fried shrimp served in a spicy sauce. \$7.95

## \*BAY STREET SAMPLER

3 Chicken tenders, 3 Potato skins and 3 Fried Pickles. (no substitutions) \$9.95

## \*PULLED PORK BRUSCETTA

Served on Honey Wheat Bites & topped with Carolina Sauce. \$8.95

## FRIED GREEN TOMATOES

Freshly breaded and deep fried, served with Dill Aioli. \$7.95

## FRIED PICKLES

Battered and deep fried served with Ranch. \$6.95

## \*CALAMARI

Golden fried Calamari with sweet chili garlic sauce. \$8.50

## \*DOZEN OYSTERS ON THE HALF SHELL

Served fresh and chilled. Market Price

# SOUPS & SALADS

## \*SAVANNAH BLUE CRAB STEW

A Savannah favorite served piping hot. \$6.95

## \*BACK RIVER CHICKEN GUMBO

Long time Low Country recipe served over white rice. \$6.95

## HOUSE SIDE SALAD

Lettuce, tomato, onion, 1/2 boiled egg and cheddar cheese. \$3.95

## HOUSE CAESAR SALAD

Romaine lettuce, croutons, parmesan cheese, and homemade Caesar dressing. \$3.95

## ENTREE CAESAR SALAD

\*Entree Caesar Salad with Grilled Chicken \$10.95

\*Entree Caesar Salad with Grilled Shrimp \$11.95

\*Entree Caesar Salad with Grilled Salmon \$17.95

## ENTREE HOUSE SALAD

Fresh chopped lettuce blended with tomato, onion, and cheddar cheese. \$6.95

\*Entree House Salad with Grilled Chicken \$10.95

\*Entree House Salad with Grilled Shrimp \$11.95

\*Entree House Salad with Salmon \$17.95

*Salads served with your choice of the following dressings:*

- Italian
- Raspberry Vinaigrette
- Blue Cheese
- Balsamic Vinaigrette
- Honey Mustard
- Ranch

## LUNCHEON SPECIAL MONDAY-FRIDAY

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

# BURGERS & SANDWICHES

## TONDEE'S FAMOUS HAND PATTED BURGERS

*All Burger's are made from choice ground beef and mixed with our secret ingredients, then hand patted for perfection. Served with 1 side*

**\*BUTTON GWINNETT CLASSIC HAMBURGER** \$7.95 Add Cheese \$1.00 per slice  
Make it a Double \$9.95 Make it a Triple \$13.95

**\*BEANTOWN STYLE MAC & CHEESE HAMBURGER** \$9.75 Make it a Double \$12.75

**\*BBQ BACON CHEESEBURGER** Thick Cut Bacon, Cheddar Cheese, Smoky BBQ, & Mayo. \$9.75  
Make it a Double \$12.75

**\*TROLLY TOWN FRIED EGG BURGER** \$9.95 Make it a Double \$12.75

### **\*MARY MUSGROVE SUPER CHICKEN SANDWICH**

Tender chicken breast with sliced deli ham, provolone cheese, sautéed onions and bacon on a hoagie roll. \$9.95

### **\*CHICKEN PARMESAN SANDWICH**

Lightly breaded chicken covered with Mozzarella & Parmesan Cheeses and finished with our creamy tomato sauce. \$8.95

### **\*TONDEES CRABBY PATTY SANDWICH**

Served on a hoagie roll with lettuce, tomato and dill aioli. \$9.75

### **\*CAPTAIN JACK SPARO SALMON SANDWICH**

Served on a hoagie roll with lettuce & tomato. \$13.95

### **\*PEDICAB CHICKEN CLUB SANDWICH** \$9.95

**\*PULLED PORK SANDWICH** Served on a toasted bun with Carolina sauce. \$8.95

**\*CITY HALL CHEESE STEAK SANDWICH** All that Philly was hoping for. \$9.95

### **\*CLASSIC BLT**

Thick cut bacon with lettuce & tomato the way your mom fixed it way back when. \$8.95

**\*M<sup>c</sup>INTOSH FILET OF FISH SANDWICH** Fried flounder with lettuce & tomato served on a hoagie roll. \$ 9.95

*All Burgers come with lettuce, tomato, onion and your choice of one side.*

## FROM THE GRILL

*We only serve tender, grain fed beef, aged for Maximum flavor, perfectly seasoned and grilled to order. All steaks are served with your choice of two side items.*

**\*PULASKI RIBEYE** 12 oz. \$24.95

**\*FILET MIGNON** 8 oz. \$25.95

**\*SAPELO ISLAND SURF & TURF** \$34.95

2-3 oz. filet medallions topped with grilled onions or mushrooms & a lobster tail.

**\*TOMOCHICHI MEDALLIONS** 6 oz. with **1/2 RACK BABY BACKS** \$24.95

**\*TOMOCHICHI MEDALLIONS** 6 oz. with **FRIED SHRIMP** \$22.95

**\*BABY BACK RIBS** W.T.'s Fall off the bone Baby Back Ribs Isle of Hope Style  
(they are THAT good)

*Half Rack* \$14.99

*Full Rack* \$24.99

**\*CHICKEN SORRETTINA** Served over white rice with potatoes & broccoli \$16.95

*If you would like to add on to the grilled items:*

Shrimp Skewer \$7.99 • One Crab Cake \$6.75

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## **Peter Tondee (ca. 1723-1775)**

Peter Tondee traveled to Savannah at the age of 10 on the second boat sent to Georgia, and his life in the new land—from orphan to master carpenter to minor civic official—exemplified the experience of ordinary people in the growth of the colony. But his role in the final few years of Georgia's brief span as a province accounted for the place his name holds in the history of the state. Tondee's Long Room, which stood at the northwest corner of Broughton and Whitaker Streets in Savannah, became center stage for the political drama that brought a fledgling province into the ranks of the war for American liberty, and it served for several years during and after the Revolution (1775-83) as the seat of government for the new state.

### **Life and Career**

Born in London to Huguenot parents, Peter Tondee arrived in Savannah on the *James* in May 1733 with his brother Charles and father, Peter, who died in July. The boys were placed with Paul Amatis, sent by the Trustees to manage the silk industry, and later with Henry Parker, a magistrate and president of the colony in 1751. They were taken from a reluctant Parker early in 1740, however, by George Whitfield, the minister of Georgia and a charismatic evangelist, to populate his new orphanage, Bethesda. Tondee was then sixteen, an age when most boys were apprenticed to a trade, but clearly both Parker and Whitfield wanted his labor. Soon after the construction of Bethesda's Great House nine months later, Tondee was apprenticed to James Papot, a Savannah carpenter.

During his apprenticeship Tondee worked on the first building of Christ Church, and as a master carpenter he and his partner built the second silk filature in 1759 (the first had burned the previous year) on the northeast trust lot of Reynolds Square. "Over its eighty years" the building served as city hall, a meeting place for Masons and the Union Society, barracks and a hospital, at least seven schools; and the long room on the second floor provided space for concerts and plays and a ball for George Washington in May 1791. When it burned in 1839, the whole town came to watch.

Tondee and his partners also built the first two-story brick courthouse on Wright Square in the late 1760's, and Tondee was appointed culler and inspector of lumber for the port in Savannah in 1767. He won a seat on the Workhouse Commission in 1770 and served until his death. His highest government position was messenger to the Commons House, from where he watched the growing unrest of the Whigs in Georgia.

### **Tondee's Tavern and the Revolution**

The first record of any assembly at Tondee's Tavern was the twentieth anniversary meeting of the Union Society on April 23, 1770, and it foretold the kind of patrons the tavern would attract. Only a month earlier, the Union Society had honored Jonathan Bryan, one of its members who had been removed from the governor's council for opposing the Townshend Acts. Over the next few years Masonic lodges, the Society of St. Patrick, and other clubs met at Tondee's, and Governor James Wright even attended the anniversary banquet of the Union Society there in 1774.

Events of that summer, however, made Tondee's Tavern the hub of revolutionary sentiment. On August 10, 1774, despite a ban from the governor, delegates from every parish convened at the tavern, where Tondee himself stood at the door with a list to keep out intruders. Though failing to elect delegates to the Continental Congress, the meeting passed resolutions and organized as a general committee to correspond with other colonies.

On July 4, 1775, the Second Provincial Congress convened at Tondee's Long Room, and over the next two weeks effectively created the first government of the state. Delegates were elected to the Continental Congress, an administration was framed, and a Council of Safety and Parochial Committee were empowered to act in their stead during recess. Restricting trade, seizing British arms, and persecuting Tories, these bodies would continue to operate out of Tondee's Tavern. After Tondee's death in October 1775, his wife, Lucy, carried on until the British occupation of Savannah in 1778; when the revolutionary government of Georgia returned at the war's end in 1782, it reconvened at the tavern.

Lucy Tondee died in 1785, and seven years later, the Tondee lot and buildings were sold. In 1796, the first of Savannah's great fires, this "cradle of liberty in Georgia," along with two-thirds of the town, vanished into smoke and legend.

In 2013 the Tuten family of Savannah has made the decision to bring back the Legend of Tondee's Tavern. The first great restaurant in Savannah is now back for your dining enjoyment. Have one of our signature drinks and a great local seafood entree and kick back to the past. Everything made fresh daily, no boxed junk, no mystery meat, no fufu. Enjoy and Thanks for your business.

*information provided by Carl Solana Weeks*

# ENTREES

## GREAT LOCAL SEAFOOD

*Fresh local seafood caught daily. Served with your choice of 1 side.*

\***ELI WHITNEY STUFFED FLOUNDER** Baked and stuffed with our award winning deviled crab. \$18.95

\***DESI'S FAMOUS FETTUCCINE ALFREDO** Topped with shaved Parmesan, tomato, and green onion. \$8.95

**FETTUCCINE SHRIMP ALFREDO** \$17.95

**FETTUCCINE CHICKEN ALFREDO** \$14.95

\***PAN SEARED YELLOW FIN TUNA** Topped with Lemon butter. \$15.95

\***TYBEE RED SNAPPER** Pan seared with garlic and herbs. \$17.95

\***GRILLED SALMON** Grilled Atlantic Salmon with sour cream dill aioli. \$16.95

\***MAHI MAHI PENNE** Pan seared and served with a bed of penne topped with peppers & onions. \$16.95

\***FLOUNDER** Fresh local flounder 6 oz. filet fried or grilled. \$14.95

\***HABERSHAM CRAB CAKES** Award winning pan sautéed claw crab cakes served with our sour cream dill aioli. \$19.95

\***SHRIMP CARBONARA PENNE** served with alfredo sauce. \$16.95

\***SHRIMP & GRITS** Sauteed Shrimp, bacon, onions, diced tomatoes, pan seared in wine sauce atop creamy grits. \$17.99

\***HERB CREEK SHRIMP DINNER** Lightly Battered Shrimp deep fried. \$16.99

\***FRIED OYSTER DINNER** Lightly Battered Oysters deep fried. Market Price

*Entrees below served only as listed with no substitutions*

\***OGLETHORPE CAPTAIN'S PLATTER** Fried flounder filet, 10 shrimp, 1 crab cake, ear of corn, fries and hush puppies. \$23.95 (add oysters (6) market price)

\***FISH AND SHRIMP COMBO** Flounder filet, 10 shrimp, ear of corn, fries and hush puppies. \$19.99

\***LOW COUNTRY BOIL** 1/2 Pound of Boiled Shrimp with red potatoes, sausage, corn on the cob. \$17.95

## ON THE SIDE

Fresh Cut Fries  
Green Beans  
Broccoli  
Field Peas

Fresh from scratch Onion Rings  
Baked Potato  
Mashed Potatoes  
Mac & Cheese

Savannah Red Rice  
Corn on the Cob

*Additional sides can be purchased for \$2.95  
Load your baked potato or mashed for \$1.50*

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## FAMOUS SPECIALTIES

### \*YOU PEEL UM'S

Local shrimp prepared from T.J. Cole's famous recipe.

*Half Pound \$12.99 / Pound \$25.99*

### \*JOHN WESLEY WINGS

Meaty Jumbo Chicken Wings in your choice of Mild, HOT, BBQ or Lemon Pepper.

*Dozen \$15.95*

### \*THE OTHER GUYS CHICKEN FINGERS

(Could be the best in town)

Crispy golden chicken tenderloins lightly battered and delicious served with fries.

*6 Fingers \$8.95*

## KIDS MENU

*For Kids 12 & under. All kid's meals are served with one choice of French Fries, Mashed Potatoes or Green Beans and the choice of kid's beverage.*

### \*HAMBURGER OR CHEESEBURGER

\$4.95

### \*CHICKEN FINGERS

\$4.95

### GRILLED CHEESE SANDWICH

\$3.75

### \*FRIED SHRIMP

\$5.95

### MACARONI & CHEESE

\$3.50

## DESSERTS

**OREO TOPPED  
NEW YORK STYLE  
CHEESECAKE**  
\$6.95

**RED VELVET CAKE**  
\$6.95  
*Ala mode \$1.00*

**KEY LIME PIE**  
\$6.95  
*Ala mode \$1.00*

**CHOCOLATE  
PRALINE EXPLOSION**  
\$6.95  
*Ala mode \$1.00*

## BEVERAGES

Coca-cola products, Sweet & Unsweetened Ice Tea, Coffee

Beer On Tap

*Ask About*

*Signature Drinks:*

Chatham Artillery Punch

Manhattan

Strawberry Daquiry

Piña Colada

Margarita

Tondee Tini

*Wine Served by the Glass or the Bottle.*

*Martinis & Cocktails*

*\*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*

**Coldest Beer  
Downtown  
served  
at 29 degrees**

*Domestic and  
Imported Beers*