

Last Resort Grill

184 W Clayton St 184 W Clayton St, 30601-2710, Athens, Georgia 30601-2710 · +17065490810 ·

Updated: Jan 14, 2026

[View online menu](#)



SMALL PLATES 6

Shrimp Quesadilla **\$6.00**

tender tiger shrimp, sliced jalapenos, fresh herbs, tropical silsa, monterey jack cheese and drill sour cream on a flour tortilla

Fried Green Tomatoes **\$4.95**

sliced green tomatoes battered in cornmeal, sauteed and served with our vidalia bacon dressing

Potato Onion Pancake **\$5.50**

griddled julienned potatoes stuffed with five onion salad and garlic aioli topped with fried leeks

Southwestern Roll **\$4.50**

a crispy roll of southwestern flavors finished with a spicy roasted tomato salsa

Black Bean Crepes **\$4.95**

corn meal crepes stuffed with seasoned black beans seared and served blintz style

Carolina Crab Cakes **\$8.95**

two crab cakes grilled to perfection garnished with balsamic arugula and a red pepper aioli

SOUPS AND SALADS 4

Soup Of The Day

a daily special featuring the best our kitchen has to offer

Black Bean Soup **\$4.00**

our hearty vegetarian soup simmered with fresh herbs and spices, topped with fresh herbs and spices, topped with salsa fresca and cilantro creme fraiche

Spinach And Gorgonzola Salad **\$7.50**

fresh leaf spinach, red grapes and spicy caramelized walnuts tossed in our own creamy gorgonzola dressing; your choice of our homemade dressings gorgonzola bleu cheese jalapeno honey mustard balsamic vinaigrette vidalia bacon sundried tomato vinaigrette

Garden Salad **\$4.95**

topped with cucumber, peppers, tomatoes, and other fresh seasonal produce with the homemade dressing of your choice; your choice of our homemade dressings gorgonzola bleu cheese jalapeno honey mustard balsamic vinaigrette vidalia bacon sundried tomato vinaigrette

DRINKS 11

Coke **\$1.25**

Diet Coke **\$1.25**

Sprite **\$1.25**

Ginger Ale	\$1.25
Iced Tea	\$1.25
sweet and unsweet	
Water	\$2.95
San Pellegrino Sparkling	\$2.95
Panna	\$2.95
Evian	\$2.95
Jittery Joe's Regular And Decaf Coffee	\$1.75
Hot Tea	\$1.75

BIG PLATES 12

Adobo Salmon	\$15.95
fresh atlantic salmon marinated in chipotles and adobo topped with a grilled pineapple salsa served with orange-almond basmati rice and sauteed greens	
Last Resort's Praline	\$13.95
a new signature... plump double chicken breast stuffed with a medley of cheeses topped with walnut-honey sauce and served with our creamy southern grits and veggies	
Pecan Crusted Blue Trout	\$13.95
fresh farm-raised north georgia trout dusted with pecan flour, blue cornmeal and pecans, sauteed in white wine, topped with a dijon honey butter & served with our lentil rice and veggies	
The Vegetable Patch	\$11.95
garlic-rosemary marinated portabello and home-made mashed potatoes fanned with sauteed baby vegetables with sun-dried tomato pesto and chevre.	
Firecracker Filet	
fire-grilled cracked black pepper crusted beef tenderloin served with our homemade mashed potatoes and asparagus. topped with onion rings and a rosemary compound butter	
Chipotle Bbq Free-bird	\$15.95
glazed free range chicken with a hint of smoky chipotle, served with red lentil rice & chargrilled corn	
Salmon And Grits	\$15.95
fresh grilled atlantic salmon on a bed of charlestonian grits with a caper cream sauce	
Catch In Parchment	
fresh seafood baked in a bag selection changes daily.	
U-10 Scallops	
cracked black pepper cornmeal dusted jumbo scallops sauteed in a warm spring gazpacho served with mashed potatoes topped with frisee and fried onion salad	

1959 Chop

\$15.95

french cut pork chop stuffed with a saute of fresh spinach, Montrachet and toasted caraway over a sweet potato mash. what would fanny farmer say

The Hanger

\$17.95

butcher's favorite cut ... tender steak chargrilled to perfection with a Chile glaze over our homemade mash of Yukon Gold potatoes with a refreshing green tomato Veracruz

Beef Short Rib

\$16.95

boneless short rib roast slow-braised in au jus with seasoned French green beans and Yukon Gold mash

PASTAS 5

Athena's Pasta

\$11.95

a must try ... thinly sliced Spanish olives, artichokes and roasted red peppers, tossed with fresh Pappardelle in a chipotle cream with a hint of spice. yum

Rockville

\$14.95

a true coastal dish ... plump tiger shrimp sauteed with herbs and tossed with linguine in a Romano cheese and Carolina crab cream sauce

Pasta Of The Day

a daily special showcasing the season's splendor

Roasted Duck Pasta

\$14.95

hand-pulled duck confit tossed with penne in a roasted adobo/tomato broth, topped with fried onions

Chicken Carbonara

\$13.95

our own version of a classic, with plump chicken, bacon lardons, green peas and shaved Romano
