

\$4 House  
Wines  
Available All  
Day

# Ginny Lane Bar and Grill

## SEAFOOD STEAKS OYSTERS

Orange Beach, AL

### APPETIZERS

- Blue Crab Wonton Dip 14
- Spinach & Artichoke Dip 12
- Fried Green Tomatoes & Blackened Shrimp 14
- Creole Remoulade
- Short Rib Nachos 16
- Braised Short Rib, Queso, Lettuce, Pico, Sour Cream, Guacamole, Black Olives, Jalapenos

### GINNY LANE CLASSICS

- Bayou Grouper GF 22
- Crab Encrusted Grouper, Mushroom Risotto
- Glazed Carrots, Beurre Blanc
- Shrimp and Grits GF 16
- Pork Belly, Cheddar Grits, Creole Cream, Tomatoes
- Honey Garlic Glazed Salmon GF 18
- Pineapple & Bell Pepper Rice Pilaf, Steamed Broccoli
- Pecan Encrusted Chicken 14
- Rosemary Red Potatoes, Roasted Zucchini & Squash, Lemon Beurre Blanc
- Lemon Chicken Orzo 14
- Creamy Parmesan Orzo with Spinach, Carrots and Onions
- Spinach, Feta, Bacon Stuffed Chicken 16
- Rosemary Roasted Red Potatoes and Green Beans, Beurre Blanc
- Chicken Cordon Bleu 16
- Chicken Roulade Rolled with Ham and Swiss Cheese and Fried. Served with Roasted Garlic Mashed Potatoes, Glazed Carrots, Dijon Cream Sauce

### PASTA

- Seafood Pasta 16
- Gulf Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo
- Shrimp Scampi 16
- Angel Hair, Roasted Tomatoes, Peas, White Wine Garlic Butter
- Chicken Cajun Pasta 14
- Tomato, Bacon, Thyme, Rosemary, Green Onion, Chardonnay Cream

### SALAD AND SOUP

- Seafood Gumbo Cup 7 Bowl 10
- Shrimp, Sausage, Crawfish
- Oyster Caesar 16
- Fried Oysters, Over Romaine Lettuce Tossed in Caesar Dressing with Tomatoes and Croutons
- Asian Chicken Salad 16
- Grilled Chicken, Lettuce, Red Cabbage, Carrots, Green Onion, Mandarin Oranges, Wonton Strips, Sesame Ginger Vinaigrette
- Pecan, Pear, Warm Goat Cheese 14
- Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries, Raspberry vinaigrette
- Make it gluten free with blue cheese crumbles

### DESSERT

- Key Lime Pie 8
- House Made, Graham Cracker Crust
- Bread Pudding 8
- House Made, Warm Bourbon, White Chocolate Sauce
- Lava Cake 8
- Molten Lave Cake with Vanilla Ice Cream
- Cheesecake of the Day 8
- Chef's choice of a variety of cheesecakes

### SEAFOOD PLATTERS

#### Steamed Platters

- All Served with Corn, Smoked Sausage, New Potatoes
- Gulf Shrimp Platter 24
- Snow Crab Legs 28
- King Crab Legs 30
- Combo Steamed Platter 28
- Gulf Shrimp and Snow Crab Legs

#### Fried Platters

- Served with Fries, Hushpuppies, and Coleslaw
- Fried Grouper Fingers 16
- Fried Shrimp Platter 18
- Combo Fried Platter 18
- Fried Shrimp and Flounder

### STEAKS

- Served with Mashed Potatoes, Green Beans
- House Made Herb Butter
- 14 OZ. Prime Cut RIBEYE 30
- 8 OZ. BLACK ANGUS FILET 28
- 12 OZ. NEW YORK STRIP 26
- Surf N Turf 22
- 6 oz New York Strip, Blackened Shrimp, Gorgonzola Cream
- Salisbury Steak 16
- 10 oz. Smothered with Mushroom and Caramelized Onion Gravy

### OYSTERS

#### Half Shell

- Half Dozen-14
- Dozen-22

#### Fried

- Dozen Oysters served with
- Cocktail Sauce 15

#### Baked 8 per \$18

- Cajun Rockefeller
- Roasted Garlic Herb Butter

### SANDWICHES

All Served with Fries or Slaw

- Ginny Lane Burger 12
- Choice of Cheddar or Mozzarella Cheese, Lettuce, Tomato, Red Onion, Mayo, Brioche Bun
- South Bama Burger 14
- Fried Green Tomato, Bacon Jam, Jalapeno Aioli, Cheddar Cheese
- Southwest Chicken Sandwich 12
- Blackened Chicken, Bacon, Provolone, Guacamole, Cajun Remoulade
- Fried Oyster BLT 15
- Bacon, Spinach, Tomato, Creole Remoulade on Ciabatta Bread

\*Consuming raw or undercooked meats, seafood, and/or shellfish may cause potential health risks. Please alert your server to any special dietary needs.\*

\*We offer a Cash or Credit Charge on the Menu. This Menu is Based on Cash\*

# WINE LIST

## CHARDONNAY

Twenty Acres, Clarksburg, CA '19 7/28  
Carmel Road Unoaked, Monterey County, CA '21 8/32  
Schug, Sonoma County, CA '19 11/58  
Elizabeth Spencer, Mendocino, CA '21 60  
Robert Mondavi, Napa Valley, CA '18 75

## SAUVIGNON BLANC

Murphy Goode, North Coast, CA '21 8/32  
Chasing Venus, Marlborough, NZ '22 9/38  
Stoneleigh, Marlborough, NZ '20 10/42  
Honig, Napa Valley, CA '22 50

## PINOT GRIGIO/GRIS

La Fiera, Italy '20 7/28  
Ventessa, Italy '20 8/32  
J Vineyards, CA '22 9/36  
Pinot Gris  
Firesteed, Willamette, Oregon '20 10/40  
Rilasso, Veneto, Italy '21 45  
Zaccagnini, Abruzzo, Italy '21 50

## ROSE

Moulin De Gassac, Languedoc, France '21 8/32  
The Beach, Whispering Angel, CA '21 10/40  
Studio, By Miraval, Provence, France '21 40

## DISTINCTIVE WHITES

RELAX Riesling, Germany '21 7/20  
Broadbent, Vinho Verde Rose, Portugal NV 9/38  
Electra Moscato, California '22 10/45

## BUBBLES

Los Monteros Cava NV 7/28  
Mezza Italian Glacial Bubbly, Italy NV 10  
Single Serve  
La Marca Prosecco Rose, Italy, NV 11  
Single Serve  
Mumm Napa Prestige Brut, CA NV 35  
Coste Petrai Prosecco Brut, Italy NV 64

## PINOT NOIR & MERLOT

Sean Minor, Pinot Noir, CA '20 8/32  
Mark West Black, Pinot Noir, CA '21 10/44  
Portlandia, Pinot Noir, OR '20 12/48  
Schug, Pinot Noir, Sonoma Coast, CA '22 13/58  
Violet Hill, Pinot Noir, Willamette, Dundee OR '21 58  
Goldeneye, Pinot Noir, Anderson Valley, CA '20 75  
Bogle, Merlot, CA '20 8/32  
Parcel 41, Merlot, Napa Valley, CA '20 40

## CABERNET SAUVIGNON

Chloe, Monterey County, CA '18 8/32  
Angeline, California '19 9/35  
Decoy, CA '21 38  
Victor Hugo, Paso Robles, CA '19 50  
Black Stallion, Napa Valley, CA '17 55  
Justin, Paso Robles, CA '19 65  
My Favorite Neighbor, Paso Robles, CA '20 80

## DISTINCTIVE REDS

Radio Boka, Tempranillo, Spain '20 7/18  
Evodia Garnacha, Spain '20 9/35  
Cote Mas, Sud de France Syrah and Grenache Blend, Pezenas, France '20 10/38  
Fantini Montepulciano d'Abruzzo, Abruzzo, Italy '20 10/40  
Harvey & Harriet Bordeaux Blend, CA 65

# COCKTAILS

Lavender Martini 10  
Tito's Vodka, Fresh Lemon Juice, Lavender, Simple Syrup  
  
Lemon Basil Martini 10  
Bacardi Limon, Fresh Lemon Juice, Muddled Basil, Simple Syrup, Sugar Rim

Elijah Craig Manhattan Martini 10  
Elijah Craig Bourbon, Sweet Vermouth, Bitters, Bourbon Soaked Cherries

Canal Spritzer 10  
Tanqueray Gin, Muddled Mint, Lemon, Simple Syrup, Sparkling Water

Ginny Lane Strawberry Lemonade 9  
Tito's Vodka, Strawberry Puree, Lemonade

Coastal 8  
Mango Rum, Coconut Berry Red Bull

Villaggio Bellini 10  
Tito's Vodka, Peach Schnapps, Topped with Prosecco and Berries

# FROZEN COCKTAILS

Bushwacker 12; Add a Floater \$3  
Blue Chair Bay White Rum, Myers Dark Rum, Creme de Cacao, Kahlua, Bailey's, Frangelico, Ice Cream Mix

Bailey's Banana Colada 12  
Blue Chair Bay White Rum, Bailey's, Cream of Banana, Pina Colada Mix

Watermelon Margarita 12  
Camarena Tequila, Watermelon Puree, Fresh Lime, Sugar Rim

Raspberry Lemonade 12  
Bacardi Limon, Fresh Lemon Juice, Raspberry Puree

Daiquiris 12  
Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange

Key Lime Colada 12  
Blue Chair Bay Key Lime Cream Rum, Pineapple Juice, Pina Colada Mix and Graham Cracker Rim

Peach White Sangria 10  
Moscato, Peach Puree, Fresh Lime Juice

Frose' 10  
Rose' Wine, Strawberry Puree, Fresh Lime Juice

# BEER LIST

Bud Light 4	Michelob Ultra 4
Budweiser 4	Yuengling 4
Coors Light 4	Corona Light or Extra 4
Miller Lite 4	Stella Artois 5
Fairhope Amber 6	Cheatin' Heart IPA 6
30A Beach Blonde Ale 6	Yellowhammer Brewing
Goat Island 6	Happy Dad Seltzers 5
Blood Orange Berliner Weisse	

Something Cold 6  
Edmunds Oast, Blonde Ale-16 OZ

Ask Your Server for Draft Beer Selection