

# GINNY LANE BAR AND GRILL

## DINNER

### Starters

**Blue Crab Dip** **GF** Cream cheese, Old Bay, tobasco, mozzarella, tortilla chips **14**

**Spinach & Artichoke Dip** Spinach and artichokes, cream cheese, sour cream, green onions, tortilla chips. **12**

**Fried Green Tomatoes & Blackened Shrimp** Blackened shrimp over fried green tomatoes, creole remoulade. **14**

**Braised Short Rib Nachos** Queso, shredded cheddar, jalapenos, pico de gallo, sour cream, black olives, lettuce, guacamole, tortilla chips **16**

**Cheese Plate** Gorgonzola, honey drizzled brie, smoked gouda, and manchego cheese, fresh fruit, spiced pecans & crackers **16**

### Salads & Gumbo

**Seafood Gumbo** Gulf shrimp, crawfish, sausage, bell peppers, yellow onions, tomatoes, & creole seasoning. Topped with rice & green onions. **Cup 7 Bowl 10**

**Asian Chicken Salad** Grilled chicken, spring mix, romaine mix, red cabbage, carrots, green onion, mandarin oranges, & crispy wontons strips. sesame ginger vinaigrette. **14**

**Pecan and Pear Salad** **GF** Spring mix, goat cheese crumbles, candied pecans, fresh strawberries, pear slices. raspberry vinaigrette. **14**

**Caprese** **GF** Burrata mozzarella balls, basil pesto, balsamic drizzle, sliced tomato **14**

### Oysters (8) \$18

**Baked Bacon & Cheddar** **GF** Bacon, cheddar, green onion

**Baked Cajun Rockefeller** **GF** Spinach, tasso ham, onion, & cajun seasonings

**Baked Oyster Duo** **GF** (4) Baked bacon & cheddar and (4) baked cajun rockefeller

### Entrees

Add Side Salad \$5

**Bayou Grouper** **GF**

Crab, mushroom risotto, glazed carrots, lemon beurre blanc **30**

**Grilled Salmon**

Spinach risotto, asparagus, beurre blanc **24**

**6oz. Grilled Tuna**

mashed potato, sauteed red cabbage, wasabi aioli **28**

**Seafood Pasta**

Gulf shrimp, crab, spinach, peas, creamy alfredo sauce over linguini **24**

**Shrimp and Grits** **GF**

Sauteed gulf shrimp, tomatoes, bacon, thyme, rosemary, green onions, shallots, garlic, chardonnay cream sauce, cheddar grits **24**

**8oz. Filet Mignon** **GF**

Gouda smashed potatoes, broccolini, red wine demi glace **34**

**6oz. Bacon Wrapped Filet**

Gouda Smashed Poatoes, asparagus, fried crawfish, cajun cream sauce **34**

**14oz. Ribeye** **GF**

mashed potato, asparagus, red wine demi glace **32**

**Pecan Encrusted Chicken**

Gouda smashed potatoes, herb roasted squash & zucchini, lemon beurre blanc **24**

**Fried Flounder Platter**

French fries, hush puppies, cole slaw, tarter sauce **24**

**Fried Oyster Platter**

French fries, hush puppies, cole slaw, remoulade sauce **28**

**Fried Shrimp Platter**

French fries, hush puppies, cole slaw **24**

**Steamed Shrimp Platter**

French fries, hush puppies, cole slaw, cocktail sauce **24**

### Desserts - \$9

**Bread Pudding** White chocolate sauce & fresh berries.

**Lava Cake** Warm chocolate cake flowing with chocolate ganache, vanilla ice cream, fresh berries & whipped cream

**Key Lime Pie** Graham cracker crust. kiwi lime sauce, fresh berries, whipped cream.

Please alert your server if you have special dietary requirements. Consuming raw or undercooked meats, seafood or shellfish may lead to potential health risks. A 3.5% fee is applied on all credit transactions. This fee is collected by our credit card processor and covers our cost to accept credit cards

Summer 2022

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## BAR MENU

### Red Wines

- Rascal Pinot Noir** 10/34  
Umpqua, Oregon '20
- Meiomi Pinot Noir** 12/38  
California '18
- Diora Pinot Noir** 12/38  
Monterey County, CA '19
- Lucky Rock Pinot Noir** 11/35  
California '19
- Chloe Cabernet Sauvignon** 8/30  
Monterey County, CA '18
- Hahn Cabernet Sauvignon** 11/35  
California '19
- Black Stallion Cabernet Sauvignon** Bottle 46  
Napa Valley, CA '17
- Decoy Cabernet Sauvignon** Bottle 50  
California '18
- Francis Ford Coppola Cabernet Sauvignon** 10/34  
CA '17
- Gougenheim Malbec Reserva** 9/32  
Argentina '18
- Kunde Merlot** Bottle 40  
Sonoma Valley, CA '18
- McManis Merlot** 9/30  
California, '20
- Saracina Old Soul Red Blend** Bottle 46  
California, '18

### Frozen Drinks

- Bushwacker** 12; Add a Floater \$3  
Blue Chair Bay White Rum, Myers Dark Rum, Creme de Cacao, Kahlua, Baileys, 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
- Daquiris** 12  
Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange
- Key Lime Colada** 12  
Blue Chair Bay Key Lime Rum, Pineapple, Pina Colada Mix and Graham Cracker Rim
- Peach White Sangria** 10  
Moscato, Peach Puree, Fresh Lime Juice

### Rose & Bubbly

- House Bubbles** 5
- Decoy Brut Champagne** Bottle 35
- La Marca Prosecco** 10/34  
Italy
- Gran Campo Viejo Cava** 9/32  
Brut Reserva - Spain
- Diora Rosé La Belle Fête** 10/34  
Monterey CA '20

### Beer

- Budweiser** 4
- Bud Light** 4
- Coors Light** 4
- Miller Lite** 4
- Michelob Ultra** 4
- Yuengling** 4
- Corona Extra** 4
- Corona Premier** 4
- Stella Artois** 4
- 30A Beach Blonde Ale** 6
- Edmund's Oast Something Cold** Blonde Ale 16oz Charleston, SC 6.5
- Lagunitas IPA** 6
- Goat Island Blood Orange** Berliner Weisse Cullman, AL 6
- Fairhope Amber** Fairhope, AL 6
- White Claw** 4
- San Pelligrino** Sparkling Water 5

### White Wines

- La Fiera Pinot Grigio** 7/23  
Italy '20
- Firesteed Pinot Gris** 9/27  
Williamette Valley Oregon 2019
- Ferrari-Carano Pinot Grigio** 10/32  
Sonoma County, CA '21
- Fiorini Pinot Grigio** 10/32  
Delle Venezie, Italy '19
- Shooting Star Chardonnay** 10/32  
Santa Barbara '18
- Wente Morning Fog Chardonnay** Livermore Valley 9/32  
San Francisco Bay, 2019
- Schugg Chardonnay** 13/40  
Sonoma County CA '19
- Zac Brown Uncaged Sauvignon Blanc** 9/32  
Napa Valley, California 2019
- 13 Celsius, Sauvignon Blanc** 9/30  
New Zealand '20
- Stoneleigh Sauvignon Blanc** 12/34  
Marlborough, NZ '20
- Dr. Loosen Riesling** 10/32  
Germany '20
- Foris Vineyards Moscato** 9/30  
Oregon '20

### Cocktails

- Espresso Martini** 12  
Van Gogh Espresso Vodka, Kahlua, Bailey's, Heavy Cream, Espresso Beans
- 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