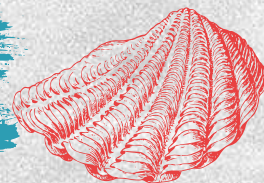




GINNY LANE



BAR & GRILL

APPETIZERS

Spinach and Artichoke Dip 12

Fresh spinach and artichokes, cream cheese, sour cream, and green onions. Served with house made tortilla chips.

Fried Green Tomatoes & Blackened Shrimp 16

Blackened shrimp over fried green tomatoes. Topped with creole remoulade.

Braised Short Rib Nachos 16

Braised short rib, queso cheese, jalapenos, pico de gallo, sour cream, black olives, lettuce, guacamole, house made tortilla chips.

Fried Oysters 16

Fried Oysters with a side of remoulade sauce

Cheese Plate 16

Gorgonzola, honey drizzled brie, smoked gouda, and manchego cheese. Served with fresh fruit, spiced pecans and crackers.

BAKED OYSTERS

Bacon and Cheddar GF 18

Topped with bacon, cheddar, green onion, and jalapeno cream sauce. Order of 8

Cajun Rockefeller GF 18

Topped with spinach, tasso ham, onion, and cajun seasonings. Order of 8

Oyster Duo GF 18

Baked Bacon and Cheddar, and Baked Cajun Rockefeller. Order of 8

LUNCH ENTREES

6 oz. New York Strip GF 16

Mashed potatoes, green beans. Topped with red wine demi glaze

Pecan Encrusted Chicken 14

Gouda smash reds, brussel sprouts. Topped with lemon beurre blanc

Shrimp and Grits GF 16

Sautéed Gulf shrimp, tomatoes, bacon, thyme, rosemary, green onions, shallots, garlic, chardonnay cream sauce over cheddar grits

Shrimp Scampi 16

Sautéed Gulf shrimp in a white wine butter garlic sauce, asparagus, and tomatoes over linguini

Meatloaf 12

House Made Meatloaf, with Mushroom Gravy, Mash Potato and Green Beans

Fried Shrimp Platter 14

Jumbo Gulf shrimp, lightly dusted and fried. Served with French fries and cole slaw.

Kickin Chicken 12

Fried Chicken with a Kick, Mac & Cheese, Green Beans and a side of Honey

Fried Oyster Platter 16

Fried oysters, lightly dusted and fried. Served with French fries, cole slaw & remoulade sauce.

SANDWICHES

Served with French Fries or Cole Slaw

Blackened Fish Tacos 14

Blackened fish of the day topped with shredded lettuce, pico de gallo and jalapeno cream in flour tortillas.

Ginny Lane Burger 14

Grilled to order. Topped with lettuce, tomato, onion, and mayonnaise on a brioche bun. Cheddar, mozzarella or goat cheese.

Shrimp Po Boy 14

Gulf fried shrimp, lettuce, tomato, and tartar sauce. Served on a French baguette.

SOUP & SALAD

Seafood Gumbo Cup 7 Bowl 10

Gulf shrimp, crawfish, sausage, bell peppers, tomatoes, creole seasoning. Topped with rice and green onions.

GF Pecan and Pear Salad 14

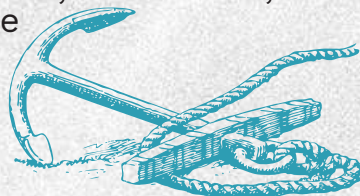
Spring mix, goat cheese crumbles, candied pecans, fresh strawberries, pear slices. Served with raspberry vinaigrette.

Asian Chicken Salad 14

Grilled chicken lettuce, red cabbage, carrots, green onion, mandarin oranges, crispy wontons strips. Served with sesame vinaigrette.

Caprese 14

Burrata Mozzarella, Basil Pesto, Balsamic Drizzle



DESSERTS

Bread Pudding 8

Warm, house made bread pudding. Served with white chocolate sauce and fresh berries.

Lava Cake 8

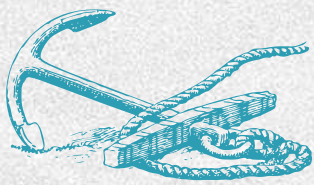
Warm chocolate cake flowing with chocolate ganache. Served with vanilla ice cream, fresh berries and whipped cream.

Key Lime Pie 8

Authentic house made key lime pie with a graham cracker crust. Topped with kiwi lime sauce, fresh berries and 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.



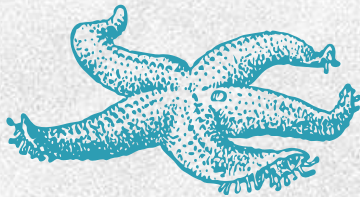
GINNY LANE

BAR LIST



Red Wines

- Rascal Pinot Noir** 8/32
Umpqua, Oregon '20
- Meiomi Pinot Noir** 10/38
California '18
- Chloe Cabernet Sauvignon** 8/30
Monterey County, California '18
- Hahn Cabernet Sauvignon** 9/36
California '19
- Decoy Cabernet Sauvignon** Bottle 45
California '19
- Gouguenheim Malbec Reserva** 9/36
Argentina '18
- Kunde Sonoma Valley Merlot** Bottle 35
California, '14



Rose & Bubbly

- House Bubbles** 5
- Decoy Brut Champagne** Bottle 35
- La Marca Prosecco** 9
Italy NV
- Gran Campo Viejo Cava** 9/36
Brut Reserva
Spain
- Diora Rosé La Belle Fête** 10/38
Monterey CA '19

Beer

Ask your server about
Draft Beer Selection

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

White Wines

- La Fiera Pinot Grigio** 7/28
Italy '19
- Kris Pinot Grigio** 8/30
Italy '19
- Shooting Star Chardonnay** 8/32
Santa Barbara, CA '18
- Schugg Chardonnay** 11/38
Sonoma County CA '19
- Brancott, Sauvignon Blanc** 8/30
New Zealand '20
- Dr. Loosen, Riesling** 8/30
Germany '20
- Kunde Sonoma County**
Sauvignon Blanc 9/30
California, 2015
- Firesteed Pinot Gris** 8/30
William Valley Oregon 2019
- Wente Morning Fog, Chardonnay,**
Livermore Valley 9/27
San Francisco Bay, 2019
- Zac Brown Uncaged Sauvignon**
Blanc 9/27
Napa Valley, California 2019

Frozen Drinks

- Bailey's Banana Colada** 10
Light Rum, Bailey's, Cream of Banana, Pina
Colada Mix
- Watermelon Margarita** 10
Camarena Tequila, Watermelon Puree, Fresh
Lime, Sugar Rim
- Raspberry Lemonade** 10
Bacardi Limon, Fresh Lemon Juice, Raspberry
Puree
- Daquiris** 10
Strawberry, Pina Colada, Watermelon,
Raspberry, Peach, Orange
- Frosé** 10
Noble Vines 515 Rose, Strawberry Mix and Lime
Juice
- Key Lime Colada** 10
Blue Chair Bay Key Lime Rum, Pineapple, Pina
Colada Mix and Graham Cracker Rim
- Peach White Sangria** 10
Moscato, Peach Puree and Fresh Lime Juice



Cocktails

- Ginny Lane Strawberry Lemonade** 9
Tito's Vodka, Strawberry Puree, Lemonade
- Lemon Basil Martini** 10
Bacardi Limon, Fresh Lemon Juice, Muddled
Basil, Simple Syrup, Sugar Rim
- Coastal** 8
Mango Rum, Coconut Berry Red Bull
- Villaggio Bellini** 10
Tito's Vodka, Peach Schnapps, Topped with
Prosecco and Berries
- Elijah Craig Manhattan Martini** 10
Elijah Craig Bourbon, Sweet Vermouth, Bitters,
Bourbon Soaked Cherries