

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.

Cheese Plate 16

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

Fried Oysters 16

Fried Oysters with a side of remoulade sauce

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

Bacon and Cheddar, and Cajun Rockefeller. Order of 8

SALADS & SOUP

Pecan and Pear Salad GF 14

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

Caesar 8

Lettuce, grape tomato and parmesan, with Caesar dressing.

Garden Salad 8

Mixed greens, carrots, grape tomatoes, red onion with choice of dressing

Seafood Gumbo Cup 7 Bowl 10

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

SIDES

French Fries, Mash Potatoes, or Green Beans 2

Shaved Brussel Sprouts, Cheddar Grits, or Cucumber Salad 3

Glazed Carrots, Risotto, or Fried Okra 4

ENTREES

Bayou Grouper GF 28

- Grouper topped with crab and lemon beurre blanc. Served with mushroom risotto and glazed carrots.

Fried Shrimp Platter 24

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

Fried Oyster Platter 28

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

Steamed Shrimp Platter GF 26

- 1/2Lb Steamed shell-on shrimp seasoned with Old Bay seasoning. Served with French fries and cole slaw.

Shrimp and Grits GF 24

- Sauteed Gulf shrimp, tomatoes, bacon, thyme, rosemary, green onions, shallots, and garlic in a chardonnay cream sauce. Served over cheddar grits.

Seared Crab Cakes 28

- Served with Saffron Rice, Green Beans, and Tarter Sauce

Ribeye 14oz GF 32

- Served with smoked gouda macaroni and cheese and asparagus. Topped with red wine demi glace

Filet Mignon GF 8 oz. 32

- Served with gouda smashed potatoes and broccolini. Topped with red wine demi glace.

Seafood Pasta 26

- Gulf shrimp, crab, spinach, and peas in a creamy alfredo sauce over linguini.

Pecan Encrusted Chicken 24

- Chicken breast breaded in candied pecans and lightly fried. Served with gouda smashed potatoes and shaved brussel sprouts. Served with lemon beurre blanc.

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

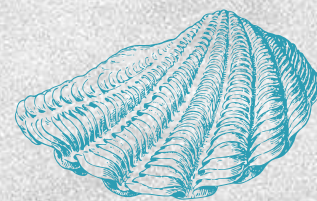
- Authentic house made key lime pie with a graham cracker crust. Topped with kiwi lime sauce, fresh berries and whipped cream.

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.

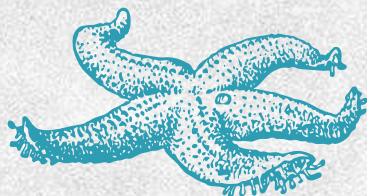
GINNY LANE

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, CA '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 9/36
Italy
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

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
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 '18
Schugg Chardonnay 11/38
Sonoma County CA '19
Brancott, Sauvignon Blanc 8/30
New Zealand '20
Dr. Loosen, Riesling 8/30
Germany '20
Foris Vineyards Moscato 8/30
Oregon '19
**Kunde Sonoma County Sauvignon
Blanc** 9/30
California, 2015
Firesteed Pinot Gris 8/30
William Valley Oregon 2019
**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
Lunazul Tequila, Watermelon Puree, Fresh
Lime, Sugar Rim
Raspberry Lemonade 10
Bcardi Lemon, Lemonade, Raspberry Puree
Daquiris 10
Strawberry, Pina Colada, Watermelon,
Raspberry
Frosé 10
Noble Vines 515 Rose, Strawberry Daiquiri
and lime juice

Cocktails

Ginny Lane Strawberry Lemonade 9
Seersucker Southern Gin, 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
Elizabeth Vodka, Peach Schnapps, Topped
with Prosecco and Berries
Elijah Craig Manhattan Martini 10
Elijah Craig Bourbon, Sweet Vermouth,
Bitters, Bourbon Soaked Cherries