

Ginny Lane Bar and Grill

SEAFOOD STEAKS OYSTERS

Orange Beach, AL

Dual Pricing Menu

APPETIZERS

- Blue Crab Wonton Dip 14.56
- Spinach & Artichoke Dip 14.56
- Fried Green Tomatoes & Crab Cake 16.64
- Creole Remoulade
- Short Rib Nachos 16.64
- Braised Short Rib, Queso, Lettuce, Pico, Sour Cream, Guacamole, Black Olives, Jalapenos
- Calamari 14.56
- Lightly Dusted and Fried, Tossed with Parsley and Lemon, Pina Colada Dipping Sauce
- Cajun Egg Rolls 14.56
- Shrimp, Crawfish, Andouille Sausage, Cream Cheese

GINNY LANE CLASSICS

- Bayou Grouper GF 29.11
- Crab Encrusted Grouper, Mushroom Risotto
- Green Beans, Beurre Blanc
- Shrimp and Grits GF 20.80
- Pork Belly, Cheddar Grits, Creole Cream, Tomatoes
- Honey Garlic Glazed Salmon GF 24.96
- Pineapple & Bell Pepper Rice Pilaf, Steamed Broccoli
- Pecan Encrusted Chicken 20.80
- Rosemary Red Potatoes, Roasted Zucchini & Squash, Lemon Beurre Blanc
- Brown Butter Grouper 24.96
- Truffle Mashed Potatoes, Succotash, Brown Butter
- Crab Cakes & Fried Green Tomatoes 24.96
- Dirty Rice with Spinach, Bell Pepper, and Tasso Ham, Remoulade
- Blackened Shrimp and Watermelon Salad 20.80
- Blackened Gulf Shrimp, Watermelon, Feta, Mint, Cucumber, Onion, Lemon Vinaigrette

PASTA

- Seafood Pasta 20.80
- Gulf Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo
- Shrimp Scampi Pasta 20.80
- Angel Hair, Roasted Tomatoes, Peas, White Wine Garlic Butter
- Chicken Cajun Pasta 20.80
- Tomato, Bacon, Thyme, Rosemary, Green Onion, Chardonnay Cream

SEAFOOD PLATTERS

Steamed Platters

All Served with Corn, Smoked Sausage, New Potatoes

Gulf Shrimp Platter 27.04

Snow Crab Legs 35.36

King Crab Legs 41.60

Fried Platters

Served with Fries, Hushpuppies, and Coleslaw

- Fried Grouper 27.04
- Fried Shrimp Platter 27.04
- Fried Oyster Platter 29.12
- Combo Fried Platter 31.20
- Fried Shrimp, Grouper, and Oysters

STEAKS

- Served with Mashed Potatoes, Green Beans
- House Made Herb Butter
- 14 OZ. Prime Cut RIBEYE 41.60
- 8 OZ. BLACK ANGUS FILET 43.68
- 16 OZ BONE-IN DUROC PORK CHOP 39.52
- 8 OZ FILET OSCAR 50.96
- with Crab and Béarnaise

OYSTERS

Half Shell

Dozen 16.64

Baked 8 per \$18.72

Cajun Rockefeller

Roasted Garlic Herb Butter

DESSERT

- Key Lime Pie 8.32
- House Made, Graham Cracker Crust
- Bread Pudding 8.32
- House Made, Warm Bourbon, White Chocolate Sauce
- Lava Cake 8.32
- Molten Lave Cake with Vanilla Ice Cream
- Cheesecake of the Day 8.32
- Chef's choice of a variety of cheesecakes

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

WINE LIST		
CHARDONNAY		
Twenty Acres, Clarksburg, CA '19	728/2912	
Carmel Road Unoaked, Monterey County, CA '21	832/3328	
Schug, Sonoma County, CA '19	1144/6031	
Elizabeth Spencer, Mendocino, CA '21	6239	
Robert Mondavi, Napa Valley, CA '18	7799	

SAUVIGNON BLANC		
Murphy Goode, North Coast, CA '21	832/3328	
Chasing Venus, Marlborough, NZ '22	936/3952	
Stoneleigh, Marlborough, NZ '20	1040/43.68	
Honig, Napa Valley, CA '22	52	
PINOT GRIGIO/GRIS		
La Fiera, Italy '20	728/2912	
Ventessa, Italy '20	832/33.28	
J Vineyards, CA '22	936/3744	
Pinot Gris		
Firesteed, Willamette, Oregon '20	1040/41.60	
Rilasso, Veneto, Italy '21	46.80	
Zaccagnini, Abruzzo, Italy '21	52	

ROSE		
Moulin De Gassac, Languedoc, France '21	832/33.28	
The Beach, Whispering Angel, CA '21	1040/41.60	
Studio, By Miraval, Provence, France '21	41.60	

DISTINCTIVE WHITES		
RELAX Riesling, Germany '21	728/20.79	
Broadbent, Vinho Verde Rose, Portugal NV	936/3952	
Electra Moscato, California '22	1040/46.80	

BUBBLES		
Los Monteros Cava NV	728/2912	
Mezza Italian Glacial Bubbly, Italy NV	1040	
Single Serve		
La Marca Prosecco Rose, Italy, NV	1144	
Single Serve		
Mumm Napa Prestige Brut, CA NV	36.40	
Coste Petrai Prosecco Brut, Italy NV	66.55	

PINOT NOIR & MERLOT		
Sean Minor, Pinot Noir, CA '20	832/33.28	
Mark West Black, Pinot Noir, CA '21	1040/45.76	
Portlandia, Pinot Noir, OR '20	1248/4992	
Schug, Pinot Noir, Sonoma Coast, CA '22	13.52/6031	
Violet Hill, Pinot Noir, Willamette, Dundee OR '21	6031	
Goldeneye, Pinot Noir, Anderson Valley, CA '20	7799	
Bogle, Merlot, CA '20	832/33.28	
Parcel 41, Merlot, Napa Valley, CA '20	41.60	

CABERNET SAUVIGNON		
Chloe, Monterey County, CA '18	832/33.28	
Angeline, California '19	936/36.40	
Decoy, CA '21	3952	
Victor Hugo, Paso Robles, CA '19	52	
Black Stallion, Napa Valley, CA '17	5719	
Justin, Paso Robles, CA '19	6759	
My Favorite Neighbor, Paso Robles, CA '20	8319	

DISTINCTIVE REDS		
Radio Boka, Tempranillo, Spain '20	728/18.72	
Evodia Garnacha, Spain '20	936/36.40	
Cote Mas, Sud de France Syrah and Grenache Blend, Pezenas, France '20	1040/3952	
Fantini Montepulciano d'Abruzzo, Abruzzo, Italy '20	1040/41.60	
Harvey & Harriet Bordeaux Blend, CA	6759	

COCKTAILS		
Lavender Martini	1040	
Tito's Vodka, Fresh Lemon Juice, Lavender, Simple Syrup		
Lemon Basil Martini	1040	
Bacardi Limon, Fresh Lemon Juice, Muddled Basil, Simple Syrup, Sugar Rim		

Elijah Craig Manhattan Martini	1040	
Elijah Craig Bourbon, Sweet Vermouth, Bitters, Bourbon Soaked Cherries		
Canal Spritzer	1040	
Tanqueray Gin, Muddled Mint, Lemon, Simple Syrup, Sparkling Water		
Ginny Lane Strawberry Lemonade	936	
Tito's Vodka, Strawberry Puree, Lemonade		
Coastal	832	
Mango Rum, Coconut Berry Red Bull		
Villaggio Bellini	1040	
Tito's Vodka, Peach Schnapps, Topped with Prosecco and Berries		

FROZEN COCKTAILS

Bushwacker	1248; Add a Floater \$3.12	
Blue Chair Bay White Rum, Myers Dark Rum, Creme de Cacao, Kahlua, Bailey's, Frangelico, Ice Cream Mix		
Bailey's Banana Colada	1248	
Blue Chair Bay White Rum, Bailey's, Cream of Banana, Pina Colada Mix		
Watermelon Margarita	1248	
Camarena Tequila, Watermelon Puree, Fresh Lime, Sugar Rim		
Raspberry Lemonade	1248	
Bacardi Limon, Fresh Lemon Juice, Raspberry Puree		
Daiquiris	1248	
Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange		
Key Lime Colada	1248	
Blue Chair Bay Key Lime Cream Rum, Pineapple Juice, Pina Colada Mix and Graham Cracker Rim		
Peach White Sangria	1040	
Moscato, Peach Puree, Fresh Lime Juice		
Frose'	1040	
Rose' Wine, Strawberry Puree, Fresh Lime Juice		

BEER LIST

Bud Light	416	Michelob Ultra	416
Budweiser	416	Yuengling	416
Coors Light	416	Corona Light or Extra	416
Miller Lite	416	Stella Artois	520
Fairhope Amber	624	Cheatin' Heart IPA	624
30A Beach Blonde Ale	624	Yellowhammer Brewing	
Goat Island	624	Happy Dad Seltzers	520
Blood Orange Berliner Weisse			
Something Cold	624		
Edmunds Oast, Blonde Ale-16 OZ			
Ask Your Server for Draft Beer Selection			