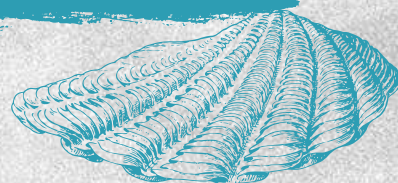


GINNY LANE

BAR & GRILL



APPETIZERS

Peel & Eat Shrimp GF 1/2 lb. \$12 or 1 lb. \$20

Steamed shell-on shrimp, with old bay, cocktail and hot butter.

Spinach and Artichoke Dip GF 12

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

Fried Green Tomatoes & Blackened Shrimp 12

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

Braised Short Rib Nachos GF 14

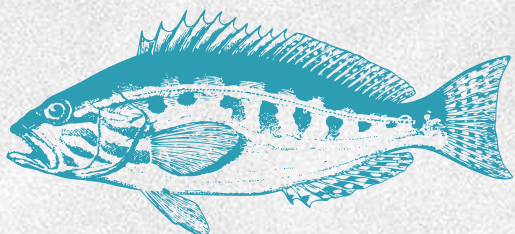
Braised short rib, queso cheese, jalapenos, pico de gallo, sour cream, black olives, lettuce, guacamole, house made tortilla chips.

Cheese Plate 16

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

Buffalo Wings GF 10 wings \$12

Tossed in buffalo sauce and served with celery and your choice of ranch or bleu cheese.



OYSTER

Raw on the Half Shell GF 14

Served with horseradish & cocktail sauce. Order of 12

Baked Bacon and Cheddar GF 16

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

Baked Cajun Rockefeller GF 16

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

Baked Oyster Duo GF 16

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

SANDWICHES

Served with French Fries or Cole Slaw

Blackened Fish Tacos 12

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

Fish Sandwich 12

Pan seared fish of the day, lettuce, tomato, onion, and tartar sauce on ciabatta bread

Shrimp Po Boy 12

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

Oyster Po Boy 14

Fried oysters, lettuce, tomato, and tartar sauce. Served on a French baguette.

Ginny Lane Burger 12

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

Shrimp BLT 12

Grilled Shrimp with spinach, tomato, applewood smoked bacon, mozzarella cheese and creole remoulade on ciabatta

Asian Chicken Wrap 12

Grilled Chicken served on a spinach wrap with lettuce, carrots, green onions, red cabbage, crispy wonton strips and mandarin oranges tossed with sesame vinaigrette

Grilled Chicken Melt 12

Grilled chicken served on a toasted ciabatta with spinach, mozzarella, lettuce and tomato

Chicken Caesar Wrap 12

Grilled or blackened chicken served on a spinach wrap with lettuce, grape tomato and parmesan, with Caesar dressing.

SIDES

French Fries 2

Glazed Carrots 4

Mashed Potatoes 2

Green Beans 2

Shaved Brussel Sprouts 3

Cheddar Grits 3

Risotto 4

Fried Okra 4

Cucumber salad 3

Please alert your server if you have special dietary requirements. Consuming raw or undercooked meats, seafood or shellfish may lead to potential health risks

LUNCH ENTREES

6 oz. New York Strip **GF** 14
Mashed potatoes, green beans. Topped with red wine demi glace

Pecan Encrusted Chicken 12
Gouda smash reds, brussel sprouts. Topped with lemon beurre blanc

Crab Cake 12
House Made Crab Cake, Parmesan Risotto, Asparagus, Remoulade

Shrimp and Grits **GF** 14
Sautéed Gulf shrimp, tomatoes, bacon, thyme, rosemary, green onions, shallots, garlic, chardonnay cream sauce over cheddar grits

Artichoke & Roasted Red Pepper Linguini 12
Roasted red pepper, mushrooms, artichoke hearts, broccolini, sautéed spinach in white wine garlic butter

Shrimp Scampi 14
Sautéed Gulf shrimp in a white wine butter garlic sauce, asparagus, and tomatoes over linguini



LUNCH SPECIALS

MEAT & TWO \$8.99
Choice of 1 Meat & 2 Sides served with
Jalepeno Cornbread & Tea
Daily 11-4

Kickin Chicken
Fried Chicken with a Kick, side of Honey
Meatloaf
Fried Shrimp
Pan Seared Fish
Fried Fish
Hamburger Steak
Fried Pork Chop

CHOOSE 2 SIDES

Baked Macaroni
Fried Okra
Black Eyed Peas
Cream Corn
Lima Beans
Mash Potatoes
Green Beans
English Peas
Cucumber Salad



SOUP & SALAD

Vegetable Salad 10
Brocolini, brussel sprouts, carrots, red cabbage, cremini mushrooms served with creamy Italian with poppy seeds.
Add Chicken \$5 Shrimp \$6 Crab Cake \$8

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

Salad and Cup of Gumbo 12
Caesar or garden salad with cup of seafood gumbo.

GF Pecan and Pear Salad 12
Spring mix, goat cheese crumbles, candied pecans, fresh strawberries, pear slices. Served with raspberry vinaigrette.

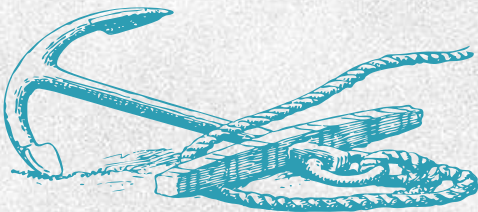
Fried Oyster Caesar 14
Romaine lettuce, parmesan cheese, marinated tomatoes, house made croutons. Tossed in caesar dressing, Topped with Fried Oysters

Asian Chicken Salad 12
Grilled chickem lettuce, red cabbage, carrots, green onion, mandarin oranges, crispy wontons strips. Served with sesame vinaigrette.

Cobb Salad with Gulf Shrimp 14
Romain hearts with boiled eggs, tomatoes, cucumber, red onion, bacon, bleu cheese crumbles and creamy bleu cheese dressing

Caprese 12
Burrata Mozzarella, Pico de Gallo, Basil Pesto, Balsamic Drizzle, Crackers

Bourbon Glazed Salmon 14
Spring Mix, Quinoa, roasted zucchini, squash, roasted tomatoes, shaved manchego cheese



DESSERTS

Bread Pudding 8
Warm, house made bread pudding. Served with white chocolate sauce and fresh berries.

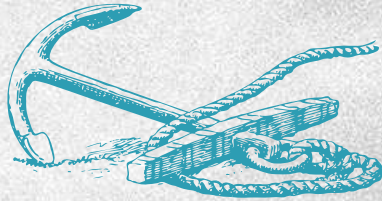
Lava Cake 8
Warm chocolate cake flowing with chocolate ganache. Served with vanilla ice cream, fresh berries and whipped cream.

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.

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

Sea Sun Pinot Noir, Caymus Vineyards 8/30

Napa Valley, CA '17

Meiomi Pinot Noir 10/38

CA '18

Chloe Cabernet Sauvgninon 8/30

Monterey County, CA

Hahn Cabernet Sauvginon 9/36

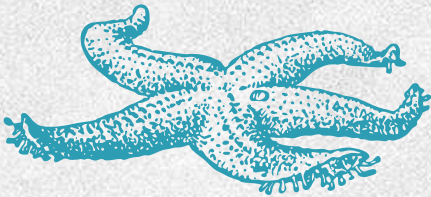
CA '17

Decoy Cabernet Sauvginon Bottle 45

CA '17

Gouguenheim Malbec Reserva 9/36

Argentina '17



Rose & Bubbly

House Bubbles 5

La Marca Prosecco 9

Italy NV

Angels and Cowboys 8/30

CA '18

The Prisoner Rose, Unshackled, CA 11/38

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

Something Cold Blonde Ale

16oz 6.5

Lagunitas IPA 6

Goat Island Blood Orange 6

Berliner Weisse Cullman, AL

White Wines

La Fiera Pinot Grigio 7/28

Italy

Kris Pinot Grigio 8/30

Italy

Sea Sun Chardonnay, Caymus

Vineyards 8/30

CA

Schugg Chardonnay 11/38

Sonoma County CA

Brancott, Sauvginon Blanc 8/30

New Zealand

Dr. Loosen, Riesling 8/30

Germany



Frozen Drinks

Bailey's Banana Colada 10

Light Rum, Bailey's, Cream of Banana, Pina Colada Mix

Watermelon Margarita 10

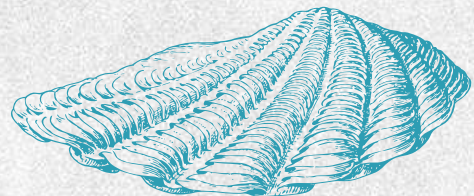
Lunazul Tequila, Watermelon Puree, Fresh Lime, Sugar Rim

Raspberry Lemonade 10

Bcardi Lemon, Lemonade, Raspberry Puree

Daquiris 10

Strawberry, Pina Colada, Watermelon, Raspberry



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