

\$4 House
Wines
Available All
Day

Ginny Lane Bar and Grill

SEAFOOD STEAKS OYSTERS

Orange Beach, AL

APPETIZERS

- BLUE CRAB WONTON DIP 14
- SPINACH & ARTICHOKE DIP 12
- FRIED GREEN TOMATOES & BLACKENED SHRIMP 14
- SHORT RIB NACHOS 16
Braised Short Rib, Queso, Lettuce, Pico, Sour Cream,
Guacamole, Black Olives, Jalapenos

GINNY LANE CLASSICS

- BAYOU GROUPER GF 22
Crab Encrusted Grouper, Mushroom Risotto
Glazed Carrots, Beurre Blanc
- SHRIMP AND GRITS GF 16
Pork Belly, Cheddar Grits, Creole Cream, Tomatoes
- SESAME ENCRUSTED SALMON GF 16
Honey Mandarin Teriyaki Glaze
Saffron Rice Pilaf, Broccolini
- PECAN ENCRUSTED CHICKEN 14
Mushroom Risotto, Herb Squash
and Zucchini, Lemon Beurre Blanc
- LEMON CHICKEN ORZO 14
Creamy Parmesan Orzo with
Spinach, Carrots,
Onions, and Asparagus
- SPINACH, FETA, BACON STUFFED CHICKEN 16
Rosemary Roasted Red Potatoes
and Green Beans, Beurre Blanc
- CHICKEN CORDON BLEU 16
Breadcrumbs Encrusted Chicken Breast Rolled with Ham
and Swiss Cheese and Fried. Served with Roasted Garlic
Mashed Potatoes, Glazed Carrots, Dijon Cream Sauce

PASTA

- SEAFOOD PASTA 16
Shrimp and Crab, Spinach, Peas, Linguini, Creamy
Alfredo
- SHRIMP SCAMPI 16
Angel Hair, Roasted Tomatoes, Asparagus, White
Wine Garlic Butter
- CHICKEN CAJUN PASTA 14
Tomato, Bacon, Thyme, Rosemary, Green Onion,
Chardonnay Cream

SALAD AND SOUP

- SEAFOOD GUMBO Cup 7 Bowl 10
- ASIAN CHICKEN SALAD 16
Grilled Chicken, Lettuce, Red Cabbage, Carrots,
Green Onion, Mandarin Oranges, Wonton Strips,
Sesame Ginger Vinaigrette
- PECAN, PEAR, WARM GOAT CHEESE 16
Spring mix, Pecans, Pears, Goat Cheese
Croquette, Strawberries, Raspberry vinaigrette
Make it gluten free with blue cheese crumbles

DESSERT

- KEY LIME PIE Cash 8 Card 8.32
House Made, Graham Cracker Crust
- BREAD PUDDING Cash 8 Card 8.32
House Made, Warm Bourbon, White Chocolate Sauce
- LAVA CAKE Cash 8 Card 8.32
Molten Lave Cake with Vanilla Ice Cream
- CHEESECAKE OF THE DAY
Chef's choice of a variety of cheesecakes

SEAFOOD PLATTERS

Steamed Platters

- All Served with Corn, Sausage, Potatoes
- Gulf Shrimp Platter 24
- Snow Crab Legs 28
- King Crab Legs 30

Combo Steamed Platter 26

Gulf Shrimp and Snow Crab Legs

Fried Platters

- Served with Fries, Hushpuppies, and Coleslaw
- Fried Flounder Platter 15
- Fried Shrimp Platter 16
- Combo Fried Platter 16
Fried Shrimp and Flounder

STEAKS

SERVED WITH MASHED POTATOES, ASPARAGUS
HOUSE MADE HERB BUTTER

- SURF N TURF 22
6 oz New York Strip, Blackened Shrimp,
Gorgonzola Cream Sauce
- SALISBURY STEAK 16
10 oz. Smothered with Mushroom and Caramelized
Onion Gravy
- 12 OZ. NEW YORK STRIP 26
- 8 OZ. BLACK ANGUS FILET 28
- 14 OZ. PRIME CUT RIBEYE 30

OYSTERS

Half Shell

- HALF
DOZEN-14
DOZEN-22

Baked 8 per \$18

- CAJUN ROCKEFELLER
ROASTED GARLIC HERB BUTTER

SANDWICHES

All Served with Fries or Slaw

- SOUTH BAMA BURGER 12
Fried Green Tomato, Bacon Jam, Jalapeno Aioli, Cheddar
Cheese
- GINNY LANE BURGER 12
Choice of Cheddar or Mozzarella Cheese, Lettuce, Tomato, Red
Onion, Mayo, Brioche Bun
- SOUTHWEST CHICKEN SANDWHICH 12
Blackened Chicken, Bacon, Provolone, Avocado, Cajun
Remoulade

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

We offer a Cash or Credit Charge on the Menu. This Menu is Based on Cash

WINE LIST

CHARDONNAY

- Twenty Acres, Clarksburg, CA '19 7/28
- Carmel Road, Monterey County, CA '21 8/32
- Unoaked
- Schug, Sonoma County, CA '19 11/58
- Amalie Robert, Willamette Valley, OR '18 69
- Robert Mondavi, Napa Valley, CA '18 75

SAUVIGNON BLANC

- Murphy Goode, North Coast, CA '21 8/32
- Stoneleigh, Marlborough, NZ '20 10/42
- Honig, Napa Valley, CA '22 50

PINOT GRIGIO/GRIS

- La Fiera, Italy '20 7/28
- J Vineyards, CA '22 9/36
- Pinot Gris
- Firesteed, Willamette, Oregon '20 10/40
- Ferrari-Carano, Sonoma County, CA '21 9/37
- Zaccagnini, Abruzzo, Italy '21 50

ROSE

- Moulin De Gassac, Languedoc, France '21 8/32
- The Beach, Whispering Angel, CA 10/40
- Studio, By Miraval, Provence, France '21 40

DISTINCTIVE WHITES

- RELAX Riesling, Germany '21 7/20
- Broadbent, Vinho Verde Rose, Portugal NV 9/23

BUBBLES

- Los Monteros Cava NV, Spain 7/28
- Belstar. Prosecco DOC NV 9/36
- La Marca Brut Rose NV 11
- Single Serve
- Mumm Napa Prestige Brut NV 35
- Coste Petrai Prosecco Brut, Italy NV 64

PINOT NOIR & MERLOT

- Sean Minor, Pinot Noir, CA '20 8/32
- Mark West Black, Pinot Noir, CA '21 10/44
- Portlandia, Pinot Noir, OR '20 12/48
- Violet Hill, Pinot Noir, Willamette, Dundee OR '21 58
- Goldeneye, Pinot Noir, Anderson Valley, CA '20 75
- Bogle, Merlot, CA '20 8/32
- Parcel 41, Merlot, Napa Valley, CA '20 40

CABERNET SAUVIGNON

- Chloe, Monterey County, CA '18 8/32
- Hahn, Paso Robles and Lodi, CA '21 10/40
- Decoy, CA '21 38
- Justin, Paso Robles, CA '19 65
- Black Stallion, Napa Valley, CA '17 55
- Volunteer, Sonoma, CA '21 70
- My Favorite Neighbor, Paso Robles, CA '20 80

DISTINCTIVE REDS

- Radio Boka, Tempranillo, Spain '20 7/18
- Cote Mas, Sud de France Syrah and Grenache Blend, Pezenas, France '20 10/25

COCKTAILS

- 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

FROZEN COCKTAILS

- Bushwacker 12; Add a Floater \$3
- Blue Chair Bay White Rum, Myers Dark Rum, Creme de Cacao, Kahlua, Bailey's, 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
- Daiquiris 12
- Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange
- Key Lime Colada 12
- Blue Chair Bay Key Lime Cream Rum, Pineapple Juice, Pina Colada Mix and Graham Cracker Rim
- Peach White Sangria 10
- Moscato, Peach Puree, Fresh Lime Juice
- Frose' 10
- Rose' Wine, Strawberry Puree, Fresh Lime Juice

BEER LIST

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| Bud Light 4 | Michelob Ultra 4 |
| Budweiser 4 | Yuengling 4 |
| Coors Light 4 | Corona Light or Extra 4 |
| Miller Lite 4 | Stella Artois 5 |
| Fairhope Amber 6 | Cheatin' Heart IPA 6 |
| 30A Beach Blonde Ale 6 | Yellowhammer Brewing |
| Goat Island 6 | Happy Dad Seltzers 5 |
| Blood Orange Berliner Weisse | |
| Something Cold 6 | |
| Edmunds Oast, Blonde Ale-16 OZ | |
| Ask Your Server for Draft Beer Selection | |