

\$5 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 16
- SHORT RIB NACHOS 16
- Braised Short Rib, Queso, Lettuce, Pico, Sour Cream, Guacamole, Black Olives, Jalapenos

GINNY LANE CLASSICS

No Substiutions or Modifications

- BAYOU GROUPER GF 28
- Crab Encrusted Grouper, Mushroom Risotto, Glazed Carrots, Beurre Blanc
- SHRIMP AND GRITS GF 18
- Pork Belly, Cheddar Grits, Creole Cream, Tomatoes
- PECAN ENCRUSTED CHICKEN 18
- Mushroom Risotto, Herb Squash and Zucchini, Lemon Beurre Blanc
- SESAME ENCRUSTED SALMON GF 24
- Honey Mandarin Teriyaki Galze, Saffron Rice Pilaf, Brocollini

PASTA

No Substiutions or Modifications

- SEAFOOD PASTA 20
- Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo
- SHRIMP SCAMPI 20
- Angel Hair, Roasted Tomatoes, Asparagus, White Wine Garlic Butter
- CHICKEN CAJUN PASTA 18
- Tomato, Bacon, Thyme, Rosemary, Green Onion, Chardonnay Cream

SANDWICHES

No Substiutions or Modifications

All Served with Fries or Slaw

- SOUTH BAMA BURGER 16
- Fried Green Tomato, Bacon Jam, Jalapeno Aioli, Cheddar Cheese
- GINNY LANE BURGER 16
- Choice of Cheddar or Mozzarella Cheese, Lettuce, Tomato, Red Onion, Mayo, Brioche Bun

- SOUTHWEST CHICKEN SANDWHICH 16

Blackened Chicken, Bacon, Provolone, Avocado, Cajun Remoulade

DESSERT

- KEY LIME PIE 8
- House Made, Graham Cracker Crust
- BREAD PUDDING 8
- House Made, Warm Bourbon, White Chocolate Sauce
- LAVA CAKE 8
- Molten Lave Cake with Vanilla Ice Cream

SEAFOOD PLATTERS

No Substiutions or Modifications

Steamed Platters

- All Served with Corn, Sausage, Potatoes
- Shrimp Platter 26
- Snow Crab Legs 32
- Dungeness Crab Legs 34

Combo Steamed Platter 36

Shrimp and Snow Crab Legs

Fried Platters

All Served with Fries, Hushpuppies, and Coleslaw

Fried Flounder Platter 22

Fried Shrimp Platter 22

Combo Fried Platter 26

Fried Shrimp and Flounder

STEAKS

SERVED WITH MASHED POTATOES, ASPARAGUS, COMPOUND BUTTER

No Substiutions or Modifications

- SURF N TURF 34
- 6 oz New York Strip, Blackened Shrimp, Gorgonzola Cream Sauce

12 OZ. NEW YORK STRIP 28

8 OZ. BLACK ANGUS FILET 40

14 OZ. RIBEYE 40

OYSTERS

- Half Shell Baked 8 per \$18
- CAJUN ROCKEFELLER
- HALF DOZEN-14 ROASTED GARLIC HERB BUTTER
- DOZEN-22

SALAD AND SOUP

No Substiutions or Modifications

- 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 GF 16
- Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries, Raspberry vinaigrette

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

There will be a 3.5% convenience fee added to all card transactions

WINE LIST

COCKTAILS

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

SAUVGINON 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

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 SAUVGINON

- 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

- 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
- Froze' 10
- Rose' Wine, Strawberry Puree, Fresh Lime Juice

BEER LIST

- 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