

Ginny Lane

Bar and Grill

Dinner Menu

Appetizers

Calamari 16
Lightly Dusted and Fried, Tossed with Parsley and Lemon, Mango Habanero Sauce

Spinach & Artichoke Dip 14
Served with Tortilla Chips

Blue Crab Dip 15
Served with Wonton Chips

Cajun Egg Rolls 15
Shrimp, Crawfish, Andouille Sausage, Cream Cheese

Fried Crab Claws 24
1/2 lb Blue Crab Cocktail Claws

Short Rib Nachos 16
Braised Short Rib, Queso, Lettuce, Pico, Sour Cream, Guacamole, Black Olives, Jalapenos

Soup & Salad

Seafood Gumbo \$7 Cup \$10 Bowl

Ginny Lane House Salad Side \$4 Full \$8
Spring Mix, Grape Tomatoes, Bacon, Cucumber, Cheddar Cheese, Egg, Croutons

Caesar Salad Side \$4 Full \$8
Chopped Romaine, Tomatoes, Parmesan Cheese, Croutons. Tossed in Caesar Dressing

Blackened Shrimp & Watermelon Salad
GF 18
Mint, Feta Cheese, Cucumber, Onion, Lemon Vinaigrette

Steaks

All Steaks Topped with Herb Butter
Served with Baked Potato and Ginny Lane Side Salad
Loaded Potato \$3.00

6 oz PRIME FILET MIGNON 38

FILET AND SHRIMP 46
6 oz FILET WITH FRIED SHRIMP

FILET AND CRAB CAKE 46
6 oz FILET WITH TWO SEARED CRAB CAKES

14 OZ. PRIME CUT RIBEYE 40

Seafood Platters

Steamed Plates

Served with Corn, Smoked Sausage and New Potatoes

Gulf Shrimp Platter 26

Snow Crab Legs 34

Dungeness Crab 40

Fried Plates

Served with Fries, Hushpuppies and Coleslaw

Fried Grouper Platter 26

Fried Shrimp Platter 26

Fried Oyster Platter 26

Fried Trio Platter 28

Oysters

Dozen Half Shell 16

Baked 8 per order 18
Cajun Rockefeller
Roasted Garlic Herb Butter

Ginny Lane Classics

Bayou Grouper GF 28
Pan Seared Grouper Topped with Lump Crab Meat, Mushroom Risotto, Green Beans, Beurre Blanc

Shrimp and Grits GF 24
Andouille Sausage, Cheddar Grits, Creole Cream Sauce with Roasted Tomatoes

Honey Garlic Glazed Salmon 24
Pineapple & Bell Pepper Rice Pilaf, Steamed Broccoli

Pecan Encrusted Chicken 24
Rosemary Red Potatoes, Roasted Zucchini & Squash, Lemon Beurre Blanc

Crab Cakes & Fried Green Tomatoes 24
Dirty Rice with Spinach, Bell Pepper, and Tasso Ham, Remoulade

Cajun Pasta 26
Grilled Chicken, Gulf Shrimp, Andouille Sausage, Tomato, Bacon, Thyme, Rosemary, Green Onion, Creole Cream

Seafood Pasta 26
Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo

Shrimp Scampi Pasta 24
Sautéed Shrimp, Angel Hair, Roasted Tomatoes, Peas, White Wine Garlic Butter

*Consuming raw or undercooked meats, seafood and/or shellfish may cause potential health risks. Please alert your server to any dietary needs. We offer a cash or credit charge on the menu. This menu is based on cash

Chardonnay

Twenty Acres, Clarksburg, CA '21 8/29
Carmel Road, Monterey County, CA '22 9/32
Unoaked
Schug, Sonoma County, CA '22 14/52

Pinot Grigio/Gris

La Fiera, Italy '22 8/29
Ventessa, Italy '21 9/32
J Vineyards, CA '22 10/38
Pinot Gris
Firesteed, Willamette, Oregon '22 11/40

Sauvignon Blanc

Murphy Goode Fume Blanc, North Coast, CA '22 9/32
Chasing Venus, Marlborough, NZ '23 10/40
Stoneleigh, Marlborough, NZ '22 11/42
Primaterra, Italy '22 11/42

Rosé

Anciano Rosado, Valencia, Spain '22 8/30
Moulin De Gassac, Languedoc, France '22 9/32
The Beach, Whispering Angel, CA '22 11/42

Distinctive Whites

RELAX Riesling, Germany '22 8/22
Melea Organic White Blend, Sauvignon Blanc and Verdejo, Alicante, Spain '22 9/32
Broadbent, Vinho Verde Rose, Portugal NV 10/37
Electra Moscato, California '22 11/41

Sparkling

Los Monteros Cava NV, Spain 8/28
Mezza Italian Glacial Bubbly, Italy NV 12
Single Serve
La Marca Brut Rose NV 12
Single Serve
Mumm Napa Prestige Brut NV 38
Poggio Costa Prosecco Brut, Italy 10/38

Cocktails

Lavender Martini 10
Tito's Vodka, Fresh Lemon Juice, Lavender, Simple Syrup

Lemon Basil Martini 10
Bacardi Limon, Fresh Lemon Juice, Basil, Simple Syrup, Sugar Rim

Elijah Craig Manhattan Martini 10
Elijah Craig Bourbon, Sweet Vermouth, Bitters, Bourbon Soaked Cherries

Canal Spritzer 10
Tanqueray Gin, 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

Pinot Noir & Merlot

Mark West Black, Pinot Noir, CA '21 11/42
Portlandia, Pinot Noir, OR '22 13/50
Violet Hill, Pinot Noir, Willamette, Dundee OR '22 58
Bogle, Merlot, CA '21 9/32
Cabernet Sauvignon
Chloe, Monterey County, CA '21 9/32
Angeline, California '22 10/37
Decoy, CA '21 38
Distinctive Reds
Radio Boka, Tempranillo, Spain '20 8/30
Evodia Garnacha, Spain '20 10/37
Cote Mas, Sud de Rouge Syrah and Grenache Blend, Pezenas, France '22 11/40

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

Domestics 6
Michelob Ultra
Coors Light
Bud Light
Budweiser
Miller Light
Yuengling

Craft Beer 8
Fairhope Amber
30A Blonde Ale
Cheatin' Heart IPA
Goat Island Blood Orange Weisse
Something Cold Blonde Ale
Prairie Sour
Prairie Hazy IPA
Red Clay Hefeweizen Ale

Import/Seltzers
Corona Light or Extra 6
Stella Artois 7
Happy Dad Seltzer 5
White Claw 6

Ask about our Draft Beer Selection