

Starters

- Blue Crab Wonton Dip 14
- Spinach & Artichoke Dip 12
- Fried Green Tomatoes & Blackened Shrimp 14
- Cheese Plate 16
 - Honey Brie, Smoked Gouda, Gorgonzola, Manchego, Fruit, Spiced Pecans, Crackers
- Crawfish Mac and Cheese 14
 - with Pork Belly

Oysters

- | | |
|--------------------------------|----------------------------|
| Half Shell | Baked 8-\$18 |
| Half Dozen-14 | Bacon Cheddar |
| Dozen-22 | Cajun Rockefeller |
| | Jalapeño Goat Cheese |
| Fried | Chorizo Pico |
| Golden Fried with Remoulade 16 | Roasted Garlic Herb Butter |

Sandwiches - \$16

Served with Fries or Slaw

- Ginny Lane Burger
 - Lettuce, Tomato, Red Onion, Mayo, brioche bun; cheddar, mozzarella or goat cheese
 - Make it a South Bama Burger and have fried green tomatoes, cheddar cheese, bacon jam, and jalapeno aioli
- Shrimp Po Boy
 - Shrimp, Lettuce, Tomato, Tartar Sauce, French baguette
- Blackened Mahi Tacos
 - Lettuce, Pico de Gallo, Jalapeno Cream, Flour Tortillas
- Shaved Prime Rib Sandwich
 - Gambino, Lettuce, Tomato, Caramelized Onion, Mozzarella, Horseradish Cream

LUNCH

\$9.99 One Meat and Two Sides

11AM-4PM Monday through Friday

MEATS

- Pan Seared Fish
- Fried Flounder
- Fried Shrimp
- Country Fried Steak
- Hamburger Steak
- Meatloaf

SIDES

- | | |
|------------------|-----------------|
| Mashed Potatoes | Creamed Corn |
| French Fries | Butter Beans |
| Potato Casserole | Black Eyed Peas |
| Mac and Cheese | English Peas |
| Green Beans | Cucumber Salad |
| Okra | Cole Slaw |

Lunch Entrees

Add Side Salad \$4

- Shrimp and Grits ^{GF} 18
 - Pork Belly, Cheddar Grits, Creole Cream, Tomatoes
- Pecan Encrusted Chicken 18
 - Mashed Potatoes, Herb Squash and Zucchini, Lemon Beurre Blanc
- 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
- 6 OZ New York Strip 18
 - Mashed Potatoes, Broccolini, Gorgonzola Cream Sauce

Salads and Gumbo

- Seafood Gumbo Cup 7 Bowl 10
- Soup and Salad 12
 - House Salad
 - Seafood Gumbo
- Ginny Lane House Salad Side 4 Full 7
 - Spring Mix, Heirloom Cherry Tomatoes, Bacon Crumbles, Cucumber, Cheddar Cheese, Egg, Focaccia Croutons
 - Add Chicken 7 Add Shrimp 8
- Asian Chicken Salad 14
 - Grilled Chicken, Lettuce Mix, Red Cabbage, Carrots, Green Onion, Mandarin Oranges, Crispy Wonton Strips, Sesame Ginger Vinaigrette
- Pecan, Pear, Warm Goat Cheese ^{GF} 14
 - Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries, Raspberry vinaigrette

Desserts - \$8

- 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

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

WINE LIST

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

\$4 HOUSE WINES AVAILABLE ALL DAY

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

BEER LIST

- Bud Light 4**
- Budweiser 4**
- Coors Light 4**
- Miller Lite 4**
- Michelob Ultra 4**
- Yuengling 4**
- Corona Light or Extra 4**
- Stella Artois 5**
- Fairhope Amber 6**

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

- Something Cold 6**
Edmunds Oast, Blonde Ale-16
OZ
- Goat Island 6**
Blood Orange Berliner Weisse
- 30A Beach Blonde Ale 6**
- Ask Your Server for Draft Beer
Selection**