

Starters

Blue Crab Dip Cream cheese, Old Bay, tobasco, mozzarella, tortilla chips **14**

Spinach & Artichoke Dip Fresh spinach, artichokes, cream cheese, sour cream, green onions, tortilla chips **12**

Fried Green Tomatoes & Blackened Shrimp Creole remoulade **14**

Braised Short Rib Nachos Queso and shredded cheddar cheese, jalapenos, pico de gallo, sour cream, black olives, lettuce, guacamole, tortilla chips **16**

Cheese Plate Gorgonzola, honey drizzled brie, smoked gouda, and manchego cheese, fresh fruit, spiced pecans & crackers **16**

Oysters (8) \$18

Baked Bacon & Cheddar **GF**
Bacon, cheddar, green onion

Baked Cajun Rockefeller **GF**
Spinach, tasso ham, onion, cajun seasonings

Baked Oyster Duo **GF**
(4) Baked bacon & cheddar and (4) baked cajun rockefeller

Sandwiches

Ginny Lane Burger

Lettuce, tomato, red onion, mayonnaise on a brioche bun; choice of cheddar, mozzarella or goat cheese **16**

Shrimp or Oyster Po Boy

Gulf fried shrimp or oyster, lettuce, tomato, tartar sauce on a french baguette **16**

Blackened Mahi Tacos

Shredded lettuce, pico de gallo, jalapeno cream on flour tortillas **14**

LUNCH

Entrees

Add Side Salad \$5

6 oz. New York Strip 16

Broccolini, mash potato, red wine demi glace

Pecan Encrusted Chicken 14

Gouda smashed reds, herb roasted squash & zucchini, lemon beurre blanc

Shrimp and Grits **GF** **16**

Sautéed gulf shrimp, tomatoes, bacon, thyme, rosemary, green onions, shallots, garlic, chardonnay cream sauce over cheddar grits

Shrimp Scampi Pasta 14

Sautéed gulf shrimp in a white wine butter garlic sauce, asparagus, tomatoes over linguini

Pan Seared Fish 14

Sautéed spinach, saffron rice pilaf, lemon beurre blanc

Meatloaf 14

Mushroom gravy, mashed potato, green beans

Fried Shrimp Platter 16

French fries and cole slaw

Country Fried Steak 14

Gouda smashed reds, glazed carrots, White Pepper Gravy

Fried Flounder Platter 14

French fries, cole slaw, tarter sauce

Kickin Chicken 14

Fried with a kick, mac and cheese, green beans, a side of honey

Seafood Pasta 16

Gulf shrimp, crab, spinach, & peas in a creamy alfredo sauce over linguini

Salads and Gumbo

Seafood Gumbo

Gulf shrimp, crawfish, sausage, bell peppers, yellow onions, tomatoes, creole seasoning, rice, green onions **Cup 7 Bowl 10**

Asian Chicken Salad

Grilled chicken, spring and romaine mix, red cabbage, carrots, green onion, mandarin oranges, crispy wontons strips, sesame ginger vinaigrette **14**

Pecan and Pear Salad **GF**

Spring mix, goat cheese crumbles, candied pecans, fresh strawberries, pear slices, raspberry vinaigrette **14**

Caprese **GF**

Burrata mozzarella balls, basil pesto, balsamic drizzle, sliced tomato **14**

Desserts - \$9

Bread Pudding

Warm, house made bread pudding, white chocolate sauce and fresh berries

Lava Cake

Warm chocolate cake flowing with chocolate ganache, vanilla ice cream, fresh berries and whipped cream.

Key Lime Pie

House made graham cracker crust, kiwi lime sauce, fresh berries and whipped cream

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

BAR MENU

Red Wines

- Rascal Pinot Noir 10/34**
Umpqua, Oregon '20
- Meiomi Pinot Noir 12/38**
California '18
- Diora Pinot Noir 12/38**
Monterey County, CA '19
- Lucky Rock Pinot Noir 11/35**
California '19
- Black Stallion Cabernet Sauvignon Bottle 46**
Napa Valley, CA '17
- Chloe Cabernet Sauvignon 8/30**
Monterey County, CA '18
- Hahn Cabernet Sauvignon 11/35**
California '19
- Francis Ford Coppola Cabernet Sauvignon 10/34**
CA '17
- Decoy Cabernet Sauvignon Bottle 50**
California '18
- Gougenheim Malbec Reserva 9/32**
Argentina '18
- Kunde Merlot Bottle 40**
Sonoma Valley, CA '18
- McManis Merlot 9/30**
California, '20
- Saracina Old Soul Red Blend Bottle 46**
California, '18

White Wines

- La Fiera Pinot Grigio 7/23**
Italy '20
- Fiorini Pinot Grigio 10/32**
Delle Venezie, Italy '19
- Ferrari-Carano Pinot Grigio 10/32**
Sonoma County, CA '21
- Firesteed Pinot Gris 9/27**
Williamette Valley Oregon 2019
- Shooting Star Chardonnay 10/32**
Santa Barbara '18
- Schugg Chardonnay 13/40**
Sonoma County CA '19
- Wente Morning Fog Chardonnay Livermore Valley 9/32**
San Francisco Bay, 2019
- Stoneleigh Sauvignon Blanc 12/34**
Marlborough, NZ '20
- 13 Celsius, Sauvignon Blanc 9/30**
New Zealand '20
- Zac Brown Uncaged Sauvignon Blanc 9/32**
Napa Valley, California 2019
- Dr. Loosen Riesling 10/32**
Germany '20
- Foris Vineyards Moscato 9/30**
Oregon '20

Beer

- 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**
- 30A Beach Blonde Ale 6**
- Edmund's Oast Something Cold 6.5**
Blonde Ale 16oz Charleston, SC
- Lagunitas IPA 6**
- Goat Island Blood Orange 6**
Berliner Weisse Cullman, AL
- Fairhope Amber 6**
Fairhope, AL
- White Claw 4**
- San Pelligrino 5**
Sparkling Water

Rose & Bubbly

- House Bubbles 5**
- Decoy Brut Champagne Bottle 35**
- La Marca Prosecco 10/34**
Italy
- Gran Campo Viejo Cava 9/32**
Brut Reserva - Spain
- Diora Rosé La Belle Fête 10/34**
Monterey CA '20

Frozen Drinks

- Bushwacker** Blue Chair Bay White Rum, Myers Dark Rum, Creme de Cacao, Kahlua, Baileys, Frangelico, Ice Cream Mix **12; Add a Floater \$3**
- Bailey's Banana Colada** Blue Chair Bay White Rum, Bailey's, Cream of Banana, Pina Colada Mix **12**
- Watermelon Margarita** Camarena Tequila, Watermelon Puree, Fresh Lime, Sugar Rim **12**
- Raspberry Lemonade** Bacardi Limon, Fresh Lemon Juice, Raspberry Puree **12**
- Daquiris** Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange **12**
- Key Lime Colada** Blue Chair Bay Key Lime Rum, Pineapple, Pina Colada Mix and Graham Cracker Rim **12**
- Peach White Sangria** Moscato, Peach Puree, Fresh Lime Juice **10**

Cocktails

- Espresso Martini** Van Gogh Espresso Vodka, Kahlua, Bailey's, Heavy Cream, Espresso Beans **12**
- Lavender Martini** Tito's Vodka, Fresh Lemon Juice, Lavender, Simple Syrup **10**
- Lemon Basil Martini** Bacardi Limon, Fresh Lemon Juice, Muddled Basil, Simple Syrup, Sugar Rim **10**
- Elijah Craig Manhattan Martini** Elijah Craig Bourbon, Sweet Vermouth, Bitters, Bourbon Soaked Cherries **10**
- Canal Spritzer** Tanqueray Gin, Muddled Mint, Lemon, Simple Syrup, Sparkling Water **10**
- Ginny Lane Strawberry Lemonade** Tito's Vodka, Strawberry Puree, Lemonade **9**
- Coastal** Mango Rum, Coconut Berry Red Bull **8**
- Villaggio Bellini** Tito's Vodka, Peach Schnapps, Topped with Prosecco and Berries **10**