

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

Oysters

- Half Shell  
Half Dozen-14  
Dozen-22
- Baked 8-\$18  
Cajun Rockefeller  
Roasted Garlic Herb Butter

Sandwiches

Served with Fries or Slaw

- South Bama Burger  
Fried Green Tomato, Bacon Jam, Jalapeno Aioli, Cheddar Cheese 16
- Ginny Lane Burger  
Choice of Cheddar or Mozarella Cheese, Lettuce, Tomato, Red Onion, Mayo, Brioche Bun 16
- Southwest Chicken Sandwhich  
Blackened Chicken, Bacon, Provolone, Avocado, Cajun Remoulade 16

LUNCH MENU

\$9.99 One Meat and Two Sides

11AM-4PM Monday through Friday

MEATS

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

SIDES

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

Lunch Entrees

Add Side Salad \$5

No Substituions or Modifications

- 6 OZ New York Strip  
Mashed Potatoes, Broccolini, Gorgonzola Cream Sauce 18
- Shrimp Scampi  
Angel Hair, Roasted Tomatoes, Asparagus, White Wine Garlic Butter 20
- Shrimp and Grits GF  
Pork Belly, Cheddar Grits, Creole Cream, Tomatoes 18
- Chicken Cajun Pasta  
Tomato, Pork Belly, Thyme, Rosemary, Green Onion, Chardonnay Cream 18
- Pecan Encrusted Chicken  
Mushroom Risotto, Herb Squash and Zucchini, Lemon Beurre Blanc 18
- Fried Oyster Platter  
Fries, Cole Slaw, and Hushpuppies 18
- Seafood Pasta  
Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo 20
- Fried Grouper Platter  
Fries, Cole Slaw, and Hushpuppies 18

Salads and Gumbo

- Seafood Gumbo Cup 7 Bowl 10
- Soup and Salad 12  
House Salad  
Seafood Gumbo
- Ginny Lane House Salad Side 5 Full 7  
Spring Mix, Heirloom Cherry Tomatoes, Bacon Crumbles, Cucumber, Cheddar Cheese, Egg, Focaccia Croutons  
Add Chicken 7 Add Shrimp 8
- Asian Chicken Salad 16  
Grilled Chicken, Lettuce Mix, Red Cabbage, Carrots, Green Onion, Mandarin Oranges, Crispy Wonton Strips, Sesame Ginger Vinaigrette
- Pecan, Pear, Warm Goat Cheese GF 16  
Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries, Raspberry vinaigrette

Desserts \$8

- Key Lime Pie  
House Made, Graham Cracker Crust
- Bread Pudding  
House Made, Warm Bourbon, White Chocolate Sauce
- Lava Cake  
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**
- Cheatin' Heart IPA 6**
- Happy Dad Seltzers 5**
- Ask Your Server for Draft Beer  
Selection**