\$4 House Available All Day

Ginny Lane Bar and Grill SĚAFOOD STEAKS OYSTERS

Orange Beach, AL

APPETIZERS

BLUE CRAB WONTON DIP 14

SPINACH & ARTICHOKE DIP 10

FRIED GREEN TOMATOES & BLACKENED SHRIMP 14

CHEESE PLATE 16

Honey Brie, Smoked Gouda, Gorgonzola, Manchego, Fruit, Spiced Pecans, Crackers

CRAWFISH MAC AND CHEESE WITH PORK BELLY 14

GINNY LANE CLASSICS

SURF N TURF 30

6 oz New York Strip, Blackened Shrimp, Mashed Potatoes, Green Beans, Gorgonzola Cream Sauce

BAYOU GROUPER 6 28

Crab Encrusted Grouper, Mushroom Risotto, Glazed Carrots, Buerre Blanc

Pork Belly, Cheddar Grits, Creole Cream, Tomatoes

PECAN ENCRUSTED CHICKEN 18

Mushroom Pea Risotto, Herb Squash and Zucchini, Lemon Beurre Blanc

Honey Mandarin Teriyaki Galze, Saffron Rice, Brocollini

BBO BACON WRAPPED SHRIMP 24

Potato Hash with Peppers and Onions, Green Beans

PASTA

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

All Served with Fries or Slaw

SOUTH BAMA BURGER 16

Fried Green Tomato, Bacon Jam, Jalapeno Aioli, Cheddar Cheese

SHRIMP PO'BOY 16

Lettuce, Tomato, Tartar Sauce

OYSTER PO'BOY 18

Lettuce, Tomato, Tartar Sauce

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

Steamed Platters

All Served with Corn, Sausage, Potatoes

Shrimp Platter 26

Royal Reds 28

Snow Crab Legs 32

Combo Steamed Platter 36

Shrimp, Royal Reds, Snow Crab Legs

Fried Platters

All Served with Fries, Hushpuppies, and Coleslaw

Fried Shrimp Platter 22

Fried Oyster Platter 24

Fried Flounder Platter 22

Combo Fried Platter 26

Fried Shrimp, Oysters, Flounder

STEAKS @F

SERVED WITH SHALLOT AND GRUYERE POTATOES, ASPARAGUS, COMPOUND BUTTER

12 OZ. NEW YORK STRIP 28

8 OZ. BLACK ANGUS FILET 40

14 OZ. RIBEYE 46

OYSTERS

Half Shell

HALF DOZEN-14

DOZEN-22

Fried

GOLDEN FRIED OYSTERS WITH REMOULADE 16 Baked 8 per \$18

BACON CHEDDAR

CAJUN ROCKEFELLER JALAPEÑO GOAT CHEESE

CHORIZO PICO

ROASTED GARLIC HERB BUTTER

SALAD AND SOUP

SEAFOOD GUMBO Cup 7 Bowl 10

GINNY LANE HOUSE SALAD Side 4 Full 8

Spring Mix, Cherry Tomatoes, Bacon Crumbles, Cucumber, Cheddar Cheese, Egg, Croutons

ASIAN CHICKEN SALAD 14

Grilled Chicken, Lettuce, Red Cabbage, Carrots, Green Onion, Mandarin Oranges, Wonton Strips, Sesame Ginger Vinaigrette

PECAN, PEAR, WARM GOAT CHEESE 6 14

Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries, Raspberry vinaigrette

alert your server to any special dietary needs.*

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

*Consuming raw or undercooked meats, seafood, and/or shellfish may cause potential health risks. Please

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 Teguila, Watermelon Puree, Fresh Lime,

Sugar Rim

Raspberry Lemonade 12

Bacardi Limon, Fresh Lemon Juice, Raspberry Puree

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

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

30A Beach Blonde Ale 6

Something Cold 6

Edmunds Oast, Blonde Ale-16 OZ

Goat Island 6

Blood Orange Berliner Weisse

Fairhope Amber 6

Ask Your Server for Draft Beer Selection