

Ginny Lane Bar & Grill

- Locally Owned Since 2005 -
Orange Beach, Alabama

Starters

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

Spinach & Artichoke Dip Served with Tortilla Chips **14**

Blue Crab Dip Served with Wonton Chips **15**

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

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

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

Soup & Salad

Seafood Gumbo **\$7 Cup \$10 Bowl**

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

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

Blackened Shrimp &

Watermelon Salad **GF** Mint, Feta Cheese, Cucumber, Onion, Lemon Vinaigrette **18**

Oysters

Louisiana Oysters harvested by Superior Oyster Company

\$1 per Raw Oyster

Baked 8 per order Cajun Rockefeller or Roasted Garlic Herb Butter **18**

Ginny Lane Classics

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

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

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

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

Crab Cakes & Fried Green

Tomatoes Dirty Rice with Spinach, Bell Pepper, and Tasso Ham, Remoulade **24**

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

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

Shrimp Scampi Pasta Sautéed Shrimp, Angel Hair, Roasted Tomatoes, Peas, White Wine Garlic Butter **26**

Barbeque Bacon Wrapped Shrimp Green Beans, Potato Hash **24**

Steaks

All Steaks Are Topped with Herb Butter and served with Gouda Mash Potatoes & Asparagus.

Steak Add On's : Shrimp 8, Crab Cakes 12 & Crab Cluster 12

12 OZ. New York Strip **28**

14 OZ. Prime Cut Ribeye **40**

Lamb Chops **40**

8 OZ. Prime Filet Mignon **38**

16 OZ. T-Bone **55**

Seafood Platters

Steamed Plates

Served with Corn, Smoked Sausage & New Potatoes

Gulf Shrimp Platter **26**

Snow Crab Legs **34**

Dungeness Crab **40**

Steam Combo **35**

1/2 pound gulf steam shrimp & 1 snow crab cluster

Fried Plates

Served with French Fries, Coleslaw & Hushpuppies

Fried Grouper Platter **26**

Fried Shrimp Platter **26**

Fried Oyster Platter **26**

Fried Trio Platter **28**

Bar Menu

Chardonnay

- Bernier, Val de Lorie, France '23 9/34
Twenty Acres, Clarksburg, CA '21 9/38
Carmel Road, Monterey County, CA '22 10/38 unoaked
Dolly Parton, CA '23 11/40
La Crema, CA '23 44
Old Soul, Lodi CA '23 50

Pinot Grigio/Gris

- Ruffino, Aqua Di Venus, Italy '22 7/26
La Fiera, Italy '22 9/34
Ventessa, Italy '21 10/38
Firesteed, Willamette, Oregon '22 11/40
J Vineyards, CA '22 11/42
Pinot Gris
Duck Pond, Willamette Valley, OR '23 38
Pinot Gris

Sauvignon Blanc

- Murphy Goode Fume Blanc, North Coast, CA '22 10/38
Chasing Venus, Marlborough, NZ '23 10/42
Primaterra, Italy '22 11/42
Stoneleigh, Marlborough, NZ '22 12/46
Maggio Sauvignon Blanc, CA '23 34

Rosé

- Liquid Light, WA '23 1g of sugar 9/34
Unshackled, Sparkling Rose, CA '18 11/42
The Beach, Whispering Angel, France '22 11/42
Summer Water, CA '23 12/46
Crios Rose of Malbec, AR '22 40

Distinctive Whites

- Relax Riesling, Germany '22 \$9/24
Foris Vineyards Moscato, OR '23 10/38
Brotte Viognier Baies Dorées, France '23 10/38
Burgáns, Rías Baixas Albariño, Spain '23 13/50

Sparkling

- Ruffino Prosecco, Italy NV Single serve 9
Los Monteros Cava NV, Spain 9/34
Poggio Costa Prosecco, Italy 10/38
La Marca Prosecco, Italy NV 11/42
Graham Beck Bliss Nectar, South Africa NV 55

Pinot Noir & Merlot

- Grayson Cellars, CA '23 10/38
Mark West Black, CA '21 11/42
Rascal, OR '23 12/44
Chateau de la Greffiere, France '22 13/50
Portlandia, OR '22 13/50
Bryn Mawr Vineyards, Willamette Valley, OR '21 64
Hahn, Merlot, CA '21 10/38

Cabernet Sauvignon

- Trapiche, AR '21 8/30
Josh Cellars, CA '19 9/34
Joel Gott, CA '21 13/50
Decoy, CA '21 40
Jordan, Alexander Valley, CA '19 94
Caymus, 50th Anniversary, Napa Valley, CA '22 110

Distinctive Reds

- Don Paula, Malbec, AR '24 8/30
Radio Boka, Tempranillo, Spain '20 9/32
14 Hands, hot to trot red blend, WA '21 10/38
Cote Mas, Sud de Rouge Syrah and Grenache Blend, Pezenas, France '22 11/40
Familia Montana, Rioja Crianza '20 50

Craft Beer \$8

- 30A Blonde Ale** Grayton Brewing Company, Santa Rose, FL
Something Cold Blonde Ale (16 oz Can) Edmund's Oast Brewing, Charlston, SC
Blood Orange Berliner Weisse  Goat Island Brewing, Cullman, AL
Hazy Little Thing Sierra Nevada Brewing, Chico, California
Prairie Sour Rotating Flavors, Prairie Artisan Ale, Okalahoma City, OK
Tres Barbas Mexican Lager Red Clay Brewing Company, Opelika, AL
Half-Time Hefeweizen Ale  Red Clay Brewing Company, Opelika, AL
I Drink Therefore I Amber Amber Ale, Fairhope Brewing Company, Fairhope Alabama
Mangrove Pale Ale Oyster City Brewery, Apalachicola, Florida
Angry Orchard Hard Cider Boston Beer Company, Walden, New York

**Ask your server about our
Draft/Domestic Beer Selection**

Bar Menu

Cocktails

Ginny Lane Strawberry Lemonade Tito's Vodka, Strawberry Puree, Lemonade **9**

Coastal Mango Rum, Coconut Berry Red Bull **10**

Lavender Martini Wheatley Vodka, Fresh Lemon Juice, Lavender, Simple Syrup **12**

Lemon Basil Martini Bacardi Limon, Fresh Lemon Juice, Basil, Simple Syrup, Sugar Rim **12**

Elijah Craig Manhattan Martini Elijah Craig Bourbon, Sweet Vermouth, Bitters, Bourbon Soaked Cherries **12**

Canal Spritzer Empress 1908 Gin, Mint, Lemon, Simple Syrup, Sparkling Water **10**

Villaggio Bellini Tito's Vodka, Peach Schnapps, Topped with Prosecco and Berries **10**

Limoncello Lemonade Spritz Caravella Limoncello, Lemonade, Sparkling Water. Topped with Prosecco **12**

Royal Margarita Patron Anjeo, Grand Marnier, Agave, Citrus Mix **16**

Lola Style Hurricane Blue Chair White Rum, Captain Morgan Spiced Rum, Orange Juice, Lime Juice, Passionfruit Puree, Grenadine **15**
\$3 Myers Floater

Lux Old Fashion Four Roses Single Barrel, Bitters, Luxardo, Orange Twist **16**

Frozen Cocktails

Blue Hawaiian Blue Chair Coconut, Blue Curacao, Pineapple Juice **10**

Bushwacker Secret Recipe, May or May not contain rum and 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**

Daiquiris Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange, Margarita **12**

Key Lime Colada Blue Chair Bay Key Lime Cream Rum, Pineapple Juice, Pina Colada Mix and Graham Cracker Rim **12**

Peach White Sangria Moscato, Peach Puree, Fresh Lime Juice **10**

HAPPY HOUR

Daily 11am - 6pm

50% off Beer

50% off
martini's

\$10 off Wine

Bottles

50% Wine by
the Glass