

Starters

- Blue Crab Wonton Dip 14
- Spinach & Artichoke Dip **GF** 10
- Fried Green Tomatoes & Blackened Shrimp 12
- 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               |
| Horseradish Dusted 15 | Roasted Garlic Herb Butter |

Sandwiches - \$14

Served with Fries or Slaw

- Ginny Lane Burger
  - Lettuce, Tomato, Red Onion, Mayo, brioche bun; cheddar, mozzarella or goat cheese
  - Make it South Bama style and add 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

\$8.99 One Meat and Two Sides

11AM-4PM includes a soft drink or tea and rolls

MEATS SIDES

- |                     |                  |                 |
|---------------------|------------------|-----------------|
| Pan Seared Fish     | Mashed Potatoes  | Creamed Corn    |
| Fried Flounder      | French Fries     | Butter Beans    |
| Fried Shrimp        | Potato Casserole | Black Eyed Peas |
| Country Fried Steak | Mac and Cheese   | English Peas    |
| Hamburger Steak     | Hush Puppies     | Cucumber Salad  |
| Meatloaf            | Green Beans      | Side Salad      |
| Kickin' Chicken     | Okra             | Cole Slaw       |

Lunch Entrees

Add Side Salad \$4

- Shrimp and Grits **GF** 16
  - Pork Belly, Cheddar Grits, Creole Cream, Tomatoes
- Pecan Encrusted Chicken 16
  - Mushroom Pea Risotto, Herb Squash and Zucchini, Lemon Beurre Blanc
- Seafood Pasta 16
  - Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo
- Shrimp Scampi 16
  - Angel Hair, Roasted Tomatoes, Asparagus, White Wine Garlic Butter
- Chicken Cajun Pasta 16
  - Tomato, Bacon, Thyme, Rosemary, Green Onion, Chardonnay Cream
- 6 OZ New York Strip 18
  - Mashed Potatoes, Broccolini, Demi Glaze

Salads and Gumbo

- Seafood Gumbo Cup 7 Bowl 10
- Shrimp and Artichoke Bisque Cup 7 Bowl 10
- Soup and Salad 12
  - House or Caesar Salad
  - Seafood Gumbo or Shrimp and Artichoke Bisque
- Caesar Side 4 Full 6
  - Romaine, Parmesan, Cherry Heirloom Tomatoes, Focaccia Croutons
  - Add Fried oysters 12
- 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

## 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  
California '17
- Decoy Cabernet Sauvignon** Bottle 50  
California '18
- Gougenheim Malbec Reserva** 9/32  
Argentina '18
- Kunde Merlot** Bottle 40  
Sonoma Valley, CA '18
- Rook Merlot** 9/30  
Washington '19
- Saracina Old Soul Red Blend** Bottle 46  
California '18

## White Wines

- La Fiera Pinot Grigio** 7/23  
Italy '20
- Pizzolatto Pinot Grigio** 10/30  
Italy '19
- Ferrari-Carano Pinot Grigio** 10/32  
Sonoma County, CA '21
- Firesteed Pinot Gris** 9/27  
Willamette Valley Oregon '19
- Shooting Star Chardonnay** 10/32  
Santa Barbara, CA '18
- Schugg Chardonnay** 13/40  
Sonoma County, CA '19
- Wente Morning Fog Chardonnay** 9/32  
Livermore Valley, San Francisco Bay, CA 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, CA '19
- Dr. Loosen Riesling** 10/32  
Germany '20
- Canyon Oaks Moscato** 5/20  
California '20

# BAR MENU

## 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 Pellegrino** 5  
Sparkling Water

## Rose & Bubbly

- House Bubbles** 5
- Decoy Brut Champagne** Bottle 35
- Lunetta Prosecco** 7/30  
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**
- Frosé** Rosé, Strawberry Puree, 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**