

Ginny Lane

Bar & Grill

starters

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 Dozen Raw	14
Dozen Raw	22
Baked Oysters	8 for \$18
Cajun Rockefeller Roasted Garlic Butter	
Fried Oysters	15
Dozen Oysters served with Cocktail Sauce and Lemon	

sandwiches

Ginny Lane Burger	12
Choice of Cheddar or Mozzarella Cheese, Lettuce, Tomato, Red Onion, Mayo, Brioche Bun	
South Bama Burger	14
Fried Green Tomato, Bacon Jam, Jalapeno Aioli, Cheddar Cheese, Brioche Bun	
Southwest Chicken Sandwich	12
Blackened Chicken, Bacon, Provolone, Guacamole, Cajun Remoulade, Brioche Bun	
Fried Oyster BLT	15
Bacon, Spinach, Tomato, Creole Remoulade on Ciabatta Bread	

Lunch Menu

Available Mon.-Sat. 11 am - 5 pm

\$9.99 one meat and two sides

Honey Garlic Grilled Chicken	Mashed Potatoes	Green Beans	Black Eyed Peas
Buffalo or BBQ Wings	French Fries	Fried Okra	Cucumber Salad
Fried Shrimp	Potato Casserole	Creamed Corn	Cole Slaw
Fried Grouper Fingers	White Cheddar Mac & Cheese	Butter Beans	Steamed Broccoli
Fried or Grilled Pork Chop Topped with Pepper Gravy			
Hamburger Steak Mushroom, Onion Gravy			
Meatloaf			

lunch entrees

Lemon Chicken Orzo	14	Shrimp Scampi	16
Creamy Parmesan Orzo with Grilled Chicken, Spinach, Carrots and Onions		Angel Hair, Roasted Tomatoes, English Peas, White Wine Garlic Butter	
Pecan Encrusted Chicken	14	Seafood Pasta	16
Roasted Potatoes, Roasted Zucchini and Squash, Lemon Beurre Blanc		Gulf Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo	
GF Shrimp and Grits	16	Pan Seared Fish	14
Pork Belly, Cheddar Grits, Creole Cream, Tomatoes		Garlic Mashed Potatoes, Green Beans, Lemon Beurre Blanc	

salads and gumbo

Seafood Gumbo	Cup 7 Bowl 10
Soup and Salad	12
House Salad Seafood Gumbo	
Ginny Lane House Salad	Side 4 Full 7
Spring Mix, Grape Tomatoes, Bacon Crumbles, Cucumber, Cheddar Cheese, Egg, 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	16
Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries, Raspberry vinaigrette	
Make it gluten free with goat cheese crumbles	
Oyster Caesar	16
Fried Oysters, Romaine Lettuce, Tomatoes, Croutons. Tossed in Caesar Dressing	

desserts \$8

Key Lime Pie	
House Made, Graham Cracker Crust	
Bread Pudding	
House Made, Warm Bourbon, White Chocolate Sauce	
Lava Cake	
Molten Lava Cake with Vanilla Ice Cream	
Cheesecake of the Day	
Chef's choice of a variety of cheesecakes	

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Please alert your server if you have any dietary requirements.

We offer a cash or credit charge on the menu. This menu is based on cash

Wine List

chardonnay

Twenty Acres, Clarksburg, CA '19 7/28

Carmel Road, Monterey County, CA '21
Unoaked 8/32

Schug, Sonoma County, CA '19 11/58

Elizabeth Spencer, Mendocino, CA '21 60

Robert Mondavi, Napa Valley, CA '18 75

pinot grigio/gris

La Fiera, Italy '20 7/28

Ventessa, Italy '20 8/32

J Vineyards, CA '22
Pinot Gris 9/36

Firesteed, Willamette, Oregon '20 10/40

Rilasso, Veneto, Italy '21 45

Zaccagnini, Abruzzo, Italy '21 50

sauvignon blanc

Murphy Goode, North Coast, CA '21 8/32

Chasing Venus, Marlborough, NZ '22 9/38

Stoneleigh, Marlborough, NZ '20 10/42

Honig, Napa Valley, CA '22
rosé 50

Moulin De Gassac, Languedoc, France
'21 8/32

The Beach, Whispering Angel, CA 10/40

Studio, By Miraval, Provence, France '21 40

sparkling

Los Monteros Cava NV, Spain 7/28

Mezza Italian Glacial Bubbly, Italy NV
Single Serve 10

La Marca Brut Rose NV
Single Serve 11

Mumm Napa Prestige Brut NV 35

Coste Petrai Prosecco Brut, Italy NV 64

distinctive whites

RELAX Riesling, Germany '21	7/20
Broadbent, Vinho Verde Rose, Portugal NV	9/38
Electra Moscato, California '22	10/45

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
Schug, Pinot Noir, Sonoma Coast, CA '22	13/58
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 sauvignon

Chloe, Monterey County, CA '18	8/32
Angeline, California '19	9/35
Decoy, CA '21	38
Victor Hugo, Paso Robles, CA '19	50
Black Stallion, Napa Valley, CA '17	55
Justin, Paso Robles, CA '19	65
My Favorite Neighbor, Paso Robles, CA '20	80

distinctive reds

Radio Boka, Tempranillo, Spain '20	7/18
Evodia Garnacha, Spain '20	9/35
Cote Mas, Sud de Rouge Syrah and Grenache Blend, Pezenas, France '20	10/38
Fantini Montepulciano d'Abruzzo, Abruzzo, Italy '20	10/40
Harvey & Harriet Bordeaux Blend, CA	65

Frozen Cocktails

12; Add a Floater \$3

Bushwacker

Blue Chair Bay White Rum, Myers Dark Rum, Creme de Cacao, Kahlua, Bailey's, Frangelico, Ice Cream Mix

Bailey's Banana Colada

Blue Chair Bay White Rum, Bailey's, Cream of Banana, Pina Colada Mix

Watermelon Margarita

Camarena Tequila, Watermelon Puree, Fresh Lime, Sugar Rim

Raspberry Lemonade

Bacardi Limon, Fresh Lemon Juice, Raspberry Puree

Daiquiris

Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange

Key Lime Colada

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

Peach White Sangria

Moscato, Peach Puree, Fresh Lime Juice

Frose'

Rose' Wine, Strawberry Puree, Fresh Lime Juice

Cocktails

Beer

Lavender Martini

Tito's Vodka, Fresh Lemon Juice, Lavender, Simple Syrup

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

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

\$4 House Wines Available
All Day