[NNY LANE BAR AND GRILL

Oysters (8) \$18

cheddar, green onion tasso ham, onion, & cajun seasonings Baked Oyster Duo (4) Baked bacon & cheddar and (4) baked cajun rockefeller

Starters

tobasco, mozzarella, tortilla chips 14

Spinach & Artichoke Dip Spinach and artichokes, cream cheese, sour cream, green onions, tortilla chips. 12

Fried Green Tomatoes & Blackened **Shrimp** Blackened shrimp over fried green tomatoes, creole remoulade. 14

Braised Short Rib Nachos Queso, jalapenos, pico de gallo, sour cream, black olives, lettuce, guacamole, tortilla chips 16

Cheese Plate Gorgonzola, honey drizzled brie, smoked gouda, and manchego cheese, fresh fruit, spiced pecans & crackers 16

Seafood Steamers

Snow Crab Legs 26 Corn, red potato, andouille sausage, butter Royal Reds 26 Corn, red potato, andouille sausage, butter Gulf Shrimp 24 French fries, hush puppies, coleslaw, cocktail sauce

Salads & Gumbo

Seafood Gumbo or Soup of
the Day Cup 7 Bowl 10
Gulf shrimp, crawfish, sausage, bell peppers,
yellow onions, tomatoes, & creole seasoning.
Topped with rice & green onions
Asian Chicken Salad 12
Grilled chicken, spring and romaine mix, red
cabbage, carrots, green onion, mandarin
oranges, & crispy wontons strips. sesame ginger
vinaigrette.
Pecan and Pear Salad 69 12
Spring mix, goat cheese, spiced pecans,
strawberry, pear, raspberry vinaigrette.
Grilled Salmon and Spinach Salad 16
Asian citrus jalapeno dressing, grape tomatoes,
red onion, bleu cheese crumbles.
House Salad 5
Lettuce, tomato, cucumber, cheddar cheese,
bacon, egg and crutons
Caeser salad 5
Romaine, parmesean, tomatoes, crutons,
ceaser dressing

Please alert your server if you have special dietary requirements. Consuming raw or undercooked meats, seafood or shellfish may lead to potential health risks. A 3.5% fee is applied on all credit transactions. This fee is collected by our credit card processor and covers our cost to accept credit cards

Daily Specials

Monday - Chicken Florentine Panko breaded chicken breast stuffed with spinach

and mozzarella. Served over linguini with a vodka sauce 14

Tuesday & Thursday - 12oz Prime Rib Baked potato, asparagus, choice of garden or caesar

salad 18.99

Wednesday - 2 (6oz) Fried Bone-In Pork Chop Baked macaroni & cheese, glazed carrots. 14

Friday - Lobster

Served with a baked potato, side salad, and one complimentary glass of house wine 38

Saturday - Fried, Boiled, or Blackened Shrimp All you can eat shrimp, fried, boiled, or blackened, french fries, cole slaw 15

Entrees

Add Side Salad \$5 Bayou Grouper ® Topped with crab, mushroom risotto, glazed carrots, lemon beurre blanc 30

Sesame Encrusted Salmon Black and white sesame seeds encrusting a pan-seared salmon, topped with a honey mandarin teryaki glaze and served with saffron rice and broccolini 24

Shrimp Scampi Sauteed gulf shrimp in a white wine butter garlic sauce, asparagus, tomatoes over linguini 24

Braised Short Rib Shepherd's Pie Braised short rib meat, carrots, peas topped with homemade mash potatoes 20

Cajun Shrimp or Chicken Pasta Grilled chicken or pan seared shrimp, bacon, thyme, rosemary, green onions, garlic, shallots, chardonay cream sauce over linguini pasta 24

Seafood Pasta Gulf shrimp, crab, spinach, peas, creamy alfredo sauce over linguini 24

Shrimp and Grits ⑤ Sauteed gulf shrimp, tomatoes, bacon, fresh herbs, green onions, shallots, garlic, chardonnay cream sauce, cheddar grits **24**

> **8oz. Filet Mignon (1)** Potato casserole, broccolini, red wine demi glace 34

6oz. Bacon Wrapped Filet Gouda smashed potatoes, asparagus, fried crawfish, cajun cream sauce 34

14oz. Ribeye Mashed potatoes, asparagus, red wine demi glace 32

Pecan Encrusted Chicken Mushroom pea risotto, herb roasted squash & zucchini, lemon beurre blanc 24

Pecan Encrusted Mahi Roasted tomato risotto, herb roasted squash & zucchini, lemon beurre blanc, 24

Fried Flounder Platter French fries, hush puppies, coleslaw, tarter sauce 24

Fried Shrimp Platter French fries, hush puppies, coleslaw 24

Jesserts - \$9

Bread Pudding White chocolate sauce & fresh berries.

Lava Cake

Warm chocolate cake flowing with chocolate ganache, vanilla ice cream, fresh berries & whipped cream

Key Lime Pie

Graham cracker crust. Kiwi lime sauce, fresh berries, whipped cream.

■ GINNY LANE BAR AND GRILL ■ BAR MENU

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

Chloe Cabernet Sauvignon 8/30

Monterey County, CA '18

Hahn Cabernet Sauvignon 11/35

California '19

Black Stallion Cabernet

Sauvignon Bottle 46 Napa Valley, CA '17

Decoy Cabernet Sauvignon

Bottle 50 California '18

Francis Ford Coppola Cabernet
Sauvignon 10/34

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

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

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 Blonde Ale 16oz Charleston, SC **6.5**

Lagunitas IPA 6

Goat Island Blood

Orange Berliner Weisse Cullman, AL **6**

Fairhope Amber Fairhope, AL 6
White Claw 4

San Pellegrino Sparkling Water 5

White Wines

La Fiera Pinot Grigio 7/23 Italy '20

Firesteed Pinot Gris 9/27 Williamette Valley, Oregon '19

Ferrari-Carano Pinot Grigio 10/32 Sonoma County, CA '21

> Fiorini Pinot Grigio 10/32 Delle Venezie, Italy '19

Wente Morning Fog Chardonnay

9/32 Livermore Valley, San Francisco Bay, CA '19

Shooting Star Chardonnay 10/32 Santa Barbara '18

Schugg Chardonnay 13/40 Sonoma County, CA '19

Zac Brown Uncaged Sauvignon
Blanc 9/32
Napa Valley, CA '19

13 Celsius, Sauvginon Blanc 9/30 New Zealand '20

Stoneleigh Sauvignon Blanc 12/34

Marlborough, NZ '20

Foris Vineyards Moscato 9/30

Oregon '20

Dr. Loosen Riesling
Germany '20

10/32

Frozen Drinks

Bushwacker 12; Add a Floater \$3

Blue Chair Bay White Rum, Myers Dark Rum, Creme de Cacao, Kahlua, Baileys, 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

Daguiris 12

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

Key Lime Colada 12

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

Peach White Sangria 10

Moscato, Peach Puree, Fresh Lime Juice Frosé 10

Rosé, Strawberry Puree, Lime Juice

<u>Cocktails</u>

Espresso Martini 12

Van Gogh Espresso Vodka, Kahlua, Bailey's, Heavy Cream, Espresso Beans

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