

GINNY LANE

BAR & GRILL

APPETIZERS

Peel & Eat Shrimp GF 1/2 lb \$14 /1 lb \$24

Steamed shell-on shrimp, with old bay, cocktail and melted butter.

Spinach and Artichoke Dip GF 12

Fresh spinach and artichokes, cream cheese, sour cream, and green onions. Served with house made tortilla chips.

Fried Green Tomatoes & Blackened Shrimp 14

Blackened shrimp over fried green tomatoes. Topped with creole remoulade.

Braised Short Rib Nachos GF 16

Braised short rib, queso cheese, jalapenos, pico de gallo, sour cream, black olives, lettuce, guacamole, house made tortilla chips.

Cheese Plate 16

Gorgonzola, honey drizzled brie, smoked gouda, and manchego cheese. Served with fresh fruit, spiced pecans and crackers.

Buffalo Wings GF 10 wings \$14

Tossed in buffalo sauce and served with celery and your choice of ranch or bleu cheese.

BAKED OYSTERS

Bacon and Cheddar GF 18

Topped with bacon, cheddar, green onion, and jalapeno cream sauce. Order of 8

Cajun Rockefeller GF 18

Topped with spinach, tasso ham, onion, and cajun seasonings. Order of 8

Oyster Duo GF 18

Bacon and Cheddar, and Cajun Rockefeller. Order of 8

SALADS & SOUP

Pecan and Pear Salad GF 14

Spring mix, goat cheese crumbles, candied pecans, fresh strawberries, pear slices. Served with raspberry vinaigrette.

Caesar 8

Lettuce, grape tomato and parmesan, with Caesar dressing.

Garden Salad 8

Mixed greens, carrots, grape tomatoes, red onion with choice of dressing

Seafood Gumbo Cup 7 Bowl 10

Gulf shrimp, crawfish, sausage, bell peppers, tomatoes, creole seasoning. Topped with rice and green onions.

SIDES

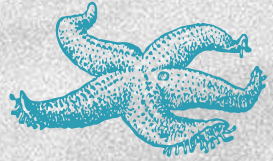
French Fries, Mash Potatoes, or Green Beans 2

Shaved Brussel Sprouts, Cheddar Grits, or Cucumber Salad 3

Glazed Carrots, Risotto, or Fried Okra 4



SEAFOOD



Classic Steamer Pot 30

1Lb Gulf shrimp, andouille sausage, corn, and new potatoes.

Bayou Grouper 28

Grouper topped with crab and lemon beurre blanc. Served with mushroom risotto and glazed carrots.

Fried Shrimp Platter 24

Jumbo Gulf shrimp, lightly dusted and fried. Served with French fries and cole slaw.

Steamed Shrimp Platter 24

1/2Lb Steamed shell-on shrimp seasoned with Old Bay seasoning. Served with French fries and cole slaw.

Shrimp and Grits 20

Sauteed Gulf shrimp, tomatoes, bacon, thyme, rosemary, green onions, shallots, and garlic in a chardonnay cream sauce. Served over cheddar grits.

STEAKS

Ribeye 14oz 32

Served with smoked gouda macaroni and cheese and asparagus. Topped with red wine demi glace

Filet Mignon GF 8 oz. 32

Served with gouda smashed potatoes and broccolini. Topped with red wine demi glace.

Bone-In New York Strip GF 12oz. 30

Served with mashed potatoes & and shaved brussel sprouts. Topped with red wine demi glace.

Add Crab Cake 8

Add Crab Meat 8

PASTA & CHICKEN

Seafood Pasta 24

Gulf shrimp, crab, spinach, and peas in a creamy alfredo sauce over linguini.

Pecan Encrusted Chicken 18

Chicken breast breaded in candied pecans and lightly fried. Served with gouda smashed potatoes and shaved brussel sprouts. Served with lemon beurre blanc.

DESSERTS

Bread Pudding 8

Warm, house made bread pudding. Served with white chocolate sauce and fresh berries.

Lava Cake 8

Warm chocolate cake flowing with chocolate ganache. Served with vanilla ice cream, fresh berries and whipped cream.

Key Lime Pie 8

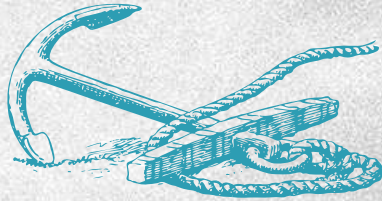
Authentic house made key lime pie with a graham cracker crust. Topped with kiwi lime sauce, fresh berries and whipped cream.

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.

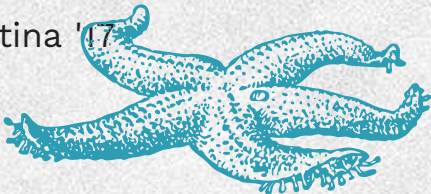
GINNY LANE

BAR LIST



Red Wines

- Rascal Pinot Noir** 8/32
Umpqua, Oregon '19
- Meiomi Pinot Noir** 10/38
CA '18
- Chloe Cabernet Sauvignon** 8/30
Monterey County, CA
- Hahn Cabernet Sauvignon** 9/36
CA '17
- Decoy Cabernet Sauvignon** Bottle
45
CA '17
- Gouguenheim Malbec Reserva**
9/36
Argentina '17



Rose & Bubbly

- House Bubbles** 5
- La Marca Prosecco** 9
Italy NV
- Angels and Cowboys** 8/30
CA '18
- The Prisoner Rose, Unshackled,**
CA 11/38

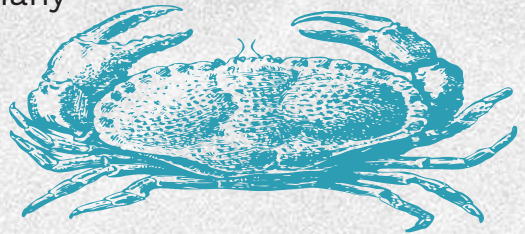
Beer

Ask your server about Draft Beer Selection

- 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
- Something Cold Blonde Ale**
16oz 6.5
- Lagunitas IPA** 6
- Goat Island Blood Orange** 6
Berliner Weisse Cullman, AL

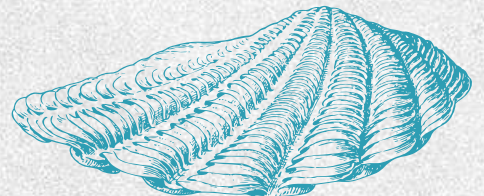
White Wines

- La Fiera Pinot Grigio** 7/28
Italy
- Kris Pinot Grigio** 8/30
Italy
- Shooting Star Chardonnay** 8/32
Santa Barbara '18
- Schugg Chardonnay** 11/38
Sonoma County CA
- Brancott, Sauvignon Blanc** 8/30
New Zealand
- Dr. Loosen, Riesling** 8/30
Germany



Frozen Drinks

- Bailey's Banana Colada** 10
Light Rum, Bailey's, Cream of Banana, Pina
Colada Mix
- Watermelon Margarita** 10
Lunazul Tequila, Watermelon Puree, Fresh
Lime, Sugar Rim
- Raspberry Lemonade** 10
Bcardi Lemon, Lemonade, Raspberry
- Daequiris** 10
Strawberry, Pina Colada, Watermelon,
Raspberry



Cocktails

- Ginny Lane Strawberry Lemonade** 9
Seersucker Southern Gin, Strawberry Puree,
Lemonade
- Lemon Basil Martini** 10
Bacardi Limon, Fresh Lemon Juice, Muddled
Basil, Simple Syrup, Sugar Rim
- Coastal** 8
Mango Rum, Coconut Berry Red Bull
- Villaggio Bellini** 10
Elizabeth Vodka, Peach Schnapps, Topped
with Prosecco and Berries
- Elijah Craig Manhattan Martini** 10
Elijah Craig Bourbon, Sweet Vermouth,
Bitters, Bourbon Soaked Cherries