

## Starters

### **Blue Crab Dip**

Cream cheese, Old Bay, tobasco, mozzarella, tortilla chips **14**

### **Spinach & Artichoke Dip**

Fresh spinach, artichokes, cream cheese, sour cream, green onions, tortilla chips **12**

### **Fried Green Tomatoes & Blackened Shrimp**

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**

## Oysters (8) \$18

### **Baked Bacon & Cheddar** **GF**

Bacon, cheddar, green onion

### **Baked Cajun Rockefeller** **GF**

Spinach, tasso ham, onion, cajun seasonings

### **Baked Oyster Duo** **GF**

(4) Baked bacon & cheddar and (4) baked cajun rockefeller

## Sandwiches - \$14

### **Ginny Lane Burger**

Lettuce, tomato, red onion, mayonnaise on a brioche bun; choice of cheddar, mozzarella or goat cheese

### **Shrimp or Oyster Po Boy**

Gulf fried shrimp or oyster, lettuce, tomato, tartar sauce on french baguette

### **Blackened Mahi Tacos**

Shredded lettuce, pico de gallo, jalapeno cream on flour tortillas

## LUNCH

### \$10 Lunch Specials

#### **Pan Seared Fish**

Sautéed spinach, saffron rice pilaf, lemon beurre blanc

#### **Meatloaf**

Mushroom gravy, mashed potato, green beans

#### **Fried Shrimp Platter**

French fries and cole slaw

#### **Country Fried Steak**

Gouda smashed reds, glazed carrots, White Pepper Gravy

#### **Fried Flounder Platter**

French fries, cole slaw, tarter sauce

#### **Kickin Chicken**

Fried with a kick, mac and cheese, green beans, a side of honey

## Entrees

### Add Side Salad \$5

### **6 oz. New York Strip** **16**

Broccolini, mash potato, red wine demi glace

### **Pecan Encrusted Chicken** **14**

Gouda smashed reds, herb roasted squash & zucchini, lemon beurre blanc

### **Shrimp and Grits** **GF** **16**

Sautéed gulf shrimp, tomatoes, bacon, thyme, rosemary, green onions, shallots, garlic, chardonnay cream sauce over cheddar grits

### **Shrimp Scampi Pasta** **14**

Sautéed gulf shrimp in a white wine butter garlic sauce, asparagus, tomatoes over linguini

### **Grilled Chicken Alfredo** **14**

Spinach with Creamy alfredo sauce over linguini

### **Seafood Pasta** **16**

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

## Salads and Gumbo

### **Soup 'n Salad Combo**

House Salad -Lettuce, tomato, cucumber, cheddar cheese, bacon, egg & croutons.

Choice of dressing. or Caesar Salad - Romaine, parmesan cheese, cherry tomatoes, croutons with Caesar Dressing.

Choice of Gumbo or Soup of the Day **12**

### **Seafood Gumbo or Soup of the Day**

Gulf shrimp, crawfish, sausage, bell peppers, yellow onions, tomatoes, creole seasoning, rice, green onions **Cup 7 Bowl 10**

### **Asian Chicken Salad**

Grilled chicken, spring and romaine mix, red cabbage, carrots, green onion, mandarin oranges, crispy wontons strips, sesame ginger vinaigrette **14**

### **Pecan and Pear Salad** **GF**

Spring mix, goat cheese crumbles, candied pecans, fresh strawberries, pear slices, raspberry vinaigrette **14**

### **Grilled Steak and Spinach Salad**

Asian citrus jalapeno dressing, grape tomatoes, red onion, bleu cheese crumbles and roasted corn. **16**

## Desserts - \$9

### **Bread Pudding**

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

### **Lava Cake**

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

### **Key Lime Pie**

House made graham cracker crust, kiwi lime sauce, fresh berries and whipped cream

# 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
- 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  
CA '17
- Decoy Cabernet Sauvignon** Bottle 50  
California '18
- Gougenheim Malbec Reserva** 9/32  
Argentina '18
- Kunde Merlot** Bottle 40  
Sonoma Valley, CA '18
- McManis Merlot** 9/30  
California, '20
- Saracina Old Soul Red Blend** Bottle 46  
California, '18

## White Wines

- La Fiera Pinot Grigio** 7/23  
Italy '20
- Fiorini Pinot Grigio** 10/32  
Delle Venezie, Italy '19
- Ferrari-Carano Pinot Grigio** 10/32  
Sonoma County, CA '21
- Firesteed Pinot Gris** 9/27  
Willamette Valley Oregon 2019
- Shooting Star Chardonnay** 10/32  
Santa Barbara '18
- Schugg Chardonnay** 13/40  
Sonoma County CA '19
- Wente Morning Fog Chardonnay** 9/32  
Livermore Valley  
San Francisco Bay, 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, California 2019
- Dr. Loosen Riesling** 10/32  
Germany '20
- Foris Vineyards Moscato** 9/30  
Oregon '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** 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 Pelligrino** 5  
Sparkling Water

## Rose & Bubbly

- House Bubbles** 5
- Decoy Brut Champagne** Bottle 35
- La Marca Prosecco** 10/34  
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**