# Ginny Lane Bar & Grill

# Lunch Menu Dual Pricing Menu

Available Mon.-Sat. 11 am - 5 pm

### starters

Blue Crab Wonton Dip	14.56
Spinach & Artichoke Dip	14.56
<b>Cajun Egg Rolls</b> Shrimp, Crawfish, Andouille Sausage, C Cheese, Rice Paper	<b>14.56</b> ream
<b>Short Rib Nachos</b> Braised Short Rib, Queso, Lettuce, Pico, Cream, Guacamole, Black Olives, Jalape	
Fried Green Tomatoes & Crab	
Cake Creole Remoulade	16.64 >
oysters	
Dozen Raw	16.64
Baked Oysters	8 for \$18.72
Cajun Rockefeller	#10.7Z

Cajun Rockefeller Roasted Garlic Butter	\$18.72
sandwiches	
<b>Ginny Lane Burger</b> Choice of Cheddar or Mozarella Chee Lettuce, Tomato, Red Onion, Mayo, E Bun	
South Bama Burger Fried Green Tomato, Bacon Jam, Jala Aioli, Cheddar Cheese, Brioche Bun Southwest Chicken Sandwich	
Blackened Chicken, Bacon, Provolon Guacamole, Cajun Remoulade, Briod	

# \$10.91 one meat two sides and cornbread

Honey Garlic	Mashed	Green	Cucumbe
Grilled Chicken	Potatoes	Beans	Salad
6 Fried Shrimp	French	Fried	Cole
Fried Grouper Fingers	Fries	Okra	Slaw
Fried Pork Chop			
Topped with Pepper Gravy	Potato	Creamed	Steamed
<b>Hamburger Steak</b> Mushroom, Onion Gravy	Casserole	Corn	Broccoli
Meatloaf	White Cheddar	Lima Beans	Sweet Potato
2 piece Buttermilk Fried	Mac &	Dearis	Casserole
Chicken	Cheese	Cinnamon	
Salisbury Steak		Apples	

iunch e	entrees
Crab Cakes and Fried Green Tomatoes 16.64 Dirty Rice with Spinach, Bell Peppers, and Tasso, Topped with Remoulade	Shrimp Scampi Pasta 16.64 Angel Hair, Roasted Tomatoes, English Peas, White Wine Garlic Butter
Pecan Encrusted Chicken 16.64 Roasted Potatoes, Roasted	<b>Seafood Pasta</b> Gulf Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo
Zucchini and Squash, Lemon Beurre Blanc  Shrimp and Grits 16.64	Pan Seared Grouper 16.64 Garlic Mashed Potatoes, Green Beans, Lemon Beurre Blanc
Pork Belly, Cheddar Grits, Creole Cream, Tomatoes	Honey Garlic Salmon 16.64 Pineapple & Bell Pepper Rice

Pilaf, Steamed Broccoli

salads and gum	bo
Seafood Gumbo	Cup 7.28 Bowl 10.40
<b>Soup and Salad</b> House Salad Seafood Gumb	12.48
<b>Ginny Lane House Salad</b> Spring Mix, Grape Tomatoes Cucumber, Cheddar Cheese Add Chicken 7.28 Add Shrimp 8.32	, Bacon Crumbles, e, Egg, Croutons
<b>Asian Chicken Salad</b> Grilled Chicken, Lettuce Mix Green Onion, Mandarin Oran Strips, Sesame Ginger Vinai	nges, Crispy Wonton
Pecan, Pear, Warm Goat Spring mix, Pecans, Pears, G Strawberries, Raspberry vina Make it gluten free with goat chee	oat Cheese Croquette, aigrette
<b>Watermelon, Mint, Feta</b> 9 Cucumber, Onion, Lemon V	

# desserts \$8.32

#### **Key Lime Pie**

House Made, Graham Cracker Crust

#### **Bread Pudding**

House Made, Warm Bourbon, White Chocolate Sauce

#### Lava Cake

Molten Lave Cake with Vanilla Ice Cream

#### **Cheesecake of the Day**

Chef's choice of a variety of cheesecakes

W	ine	List
ch	nardon	nay

vvii le List	
chardonnay	- "
Twenty Acres, Clarksburg, CA '19	7.28/28
<b>Carmel Road, Monterey County, CA</b> ' Unoaked	21 8.32/33.28
Schug, Sonoma County, CA '19	11.44/60.31
Elizabeth Spencer, Mendocino, CA '2	.1 62.39
Robert Mondavi, Napa Valley, CA '18	77.99
pinot grigio/gris	152
La Fiera, Italy '20	7.28/29.12
Ventessa, Italy '20	8.32/33.28
<b>J Vineyards, CA '22</b> Pinot Gris	9.36/37.14
Firesteed, Willamette, Oregon '20	10.40/41.60
Rilasso, Veneto, Italy '21	4.16
Zaccagnini, Abruzzo, Italy '21	51.20
sauvignon blanc	
Murphy Goode, North Coast, CA '21	8.32/33.28
Chasing Venus, Marlborough, NZ '22	9.36/39.52
Stoneleigh, Marlborough, NZ '20	10.40/43.68
Honig, Napa Valley, CA '22 rosé	51.20
Moulin De Gassac, Languedoc, France '21	8.32/33.28
The Beach, Whispering Angel, CA	10.40/41.60
Studio, By Miraval, Provence, Franc '21 sparkling	e 41.60
Los Monteros Cava NV, Spain Mezza İtalian Glacial Bubbly, Italy	7.28/29.12
NV Single Serve	10.40
La Marca Brut Rose NV Single Serve	11.44
Mumm Napa Prestige Brut NV	35.72
Coste Petrai Prosecco Brut, Italy NV	66.55

## distinctive whites

	RELAX Riesling, Germany '21	7/20
	Broadbent, Vinho Verde Rose, Portugal NV	9/38
	Electra Moscato, California '22	10/45
8	pinot noir & merlot	-
	Sean Minor, Pinot Noir, CA '20	8.32/33.28
	Mark West Black, Pinot Noir, CA '21	10.40/45.76
	Portlandia, Pinot Noir, OR '20	12.48/49.92
	Schug, Pinot Noir, Sonoma Coast, CA '22	13.52/60.31
	Violet Hill, Pinot Noir, Willamette, Dundee OR '21	60.31
)	Goldeneye, Pinot Noir, Anderson Valley, CA '20	77.99
	Bogle, Merlot, CA '20	8.32/33.28
	Parcel 41, Merlot, Napa Valley, CA '20	41.60
	cabernet sauvignoi	n

Chloe, Monterey County, CA '18	8.32/33.28
Angeline, California '19	9.36/35.72
Decoy, CA '21	39.52
Victor Hugo, Paso Robles, CA '19	51.20
Black Stallion, Napa Valley, CA '17	57.19
Justin, Paso Robles, CA '19	67.59
My Favorite Neighbor, Paso Robles, CA '20	83.19
distinctive reds	1 3
Radio Boka, Tempranillo, Spain '20	7.28/18.72
Evodia Garnacha, Spain '20	9.36/35.72

Cote Mas, Sud de Rouge Syrah and Grenache Blend, Pezenas, France

Fantini Montepulciano d'Abruzzo,

Abruzzo, Italy '20

# Frozen Cocktails

	<b>Bushwacker</b> Blue Chair Bay White Rum, Myers Dark Rum, Creme de Cacao, Kahlua, Bailey's, Fr Cream Mix	l <b>a Floater \$3.1</b> rangelico, Ice
0	<b>Bailey's Banana Colada</b> Blue Chair Bay White Rum, Bailey's, Cream of Banana, Pina Colada Mix	12.4
	<b>Watermelon Margarita</b> Camarena Tequila, Watermelon Puree, Fresh Lime, Sugar Rim	12.4
,	Raspberry Lemonade Bacardi Limon, Fresh Lemon Juice, Raspberry Puree	12.4
'E	Daiquiris Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange	12.4
1	Key Lime Colada Blue Chair Bay Key Lime Cream Rum, Pineapple Juice, Pina Colada Mix and Graha Rim	<b>12.4</b> am Cracker
ı	<b>Peach White Sangria</b> Moscato, Peach Puree, Fresh Lime Juice	10.4
ı	<b>Frose'</b> Rose' Wine,Strawberry Puree, Fresh Lime Juice	10.4
3	Cocktails Beer	
	Lavender Martini 10.40	

Tito's Vodka, Fresh Lemon Juice, Lavender, Simple Syrup	
<b>Lemon Basil Martini</b> Bacardi Limon, Fresh Lemon Juice, Muddle Basil, Simple Syrup, Sugar Rim	<b>10.40</b> ed
<b>Elijah Craig Manhattan Martini</b> Elijah Craig Bourbon, Sweet Vermouth, Bit Bourbon Soaked Cherries	10.40 ters,
<b>Canal Spritzer</b> Tanqueray Gin, Muddled Mint, Lemon, Sim	<b>10.40</b> ple

Syrup, Sparkling Water

10.40/39.52

10.40/41.60

**Ginny Lane Strawberry Lemonade** Tito's Vodka, Strawberry Puree, Lemonade 9.36

Coastal 8.32 Mango Rum, Coconut Berry Red Bull

Villaggio Bellini 10.40 Tito's Vodka, Peach Schnapps, Topped with Prosecco and Berries

> \$4.16 House Wines **Available All Day**

Bud Light	4.16
Budweiser	4.16
Coors Light	4.16
Miller Lite	4.16
Michelob Ultra	4.16
Yuengling	4.16
Corona Light or Extra	4.16
Stella Artois	5.20
Fairhope Amber	6.24
Something Cold Edmunds Oast, Blonde Ale-16 OZ	6.24
<b>Goat Island</b> Blood Orange Berliner Weisse	6.24
30A Beach Blonde Ale	6.24
Cheatin' Heart IPA	6.24
Happy Dad Seltzers	5.20

**Ask Your Server for Draft Beer Selection**