

GINNY LANE

BAR AND GRILL

DINNER

Starters

Potato Skins (5) Sour cream, bacon, cheddar cheese, green onions **10**

Peel & Eat Shrimp **GF** Steamed shell-on shrimp, old bay, cocktail & hot butter **1/2 lb \$12 or 1 lb \$20**

Chicken Wings 1 lb Chicken wings tossed in teriyaki sauce, bbq Sauce or buffalo sauce. **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, shredded cheddar, 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 Per order - 18

Baked Bacon & Cheddar **GF** bacon, cheddar, green onion, & jalapeno cream sauce

Baked Cajun Rockefeller **GF** spinach, tasso ham, onion, & cajun seasonings

Baked Oyster Duo **GF** (4) Baked bacon & cheddar and (4) baked cajun rockefeller

Entrees

Bayou Grouper **GF** topped with crab & lemon beurre blanc. mushroom risotto & glazed carrots **30**

Grilled Salmon Spinach risotto, asparagus, beurre blanc **24**

BBQ Bacon Wrapped Shrimp wrapped in apple smoked bacon, mashed potatoes & green beans **26**

Seared Crab Cakes saffron rice, green beans, & remoulade sauce **30**

Seafood Pasta Gulf shrimp, crab, spinach, & peas in a creamy alfredo sauce over linguini **24**

Shrimp and Grits **GF** Sautéed gulf shrimp, tomatoes, bacon, thyme, rosemary, green onions, shallots, & garlic in a chardonnay cream sauce. cheddar grits **24**

Filet Mignon **GF** (8oz) gouda smashed potatoes & broccolini. red wine demi glace **34**

Ribeye **GF** (14oz) baked potato, asparagus. red wine demi glace **32**

Pecan Encrusted Chicken gouda smashed potatoes & shaved brussel sprouts. lemon beurre blanc **24**

Fried Oyster Platter french fries, hush puppies, cole slaw & remoulade sauce **28**

Fried Shrimp Platter French fries, hush puppies & cole slaw **24**

Steamed Shrimp Platter **GF** 1/2 lb steamed shell-on shrimp seasoned with old bay seasoning. french fries, hush puppies & cole slaw **26**

Salads & Gumbo

Seafood Gumbo Gulf shrimp, crawfish, sausage, bell peppers, yellow onions, tomatoes, & creole seasoning. Topped with rice & green onions. **Cup 7 Bowl 10**

Garden Salad Mixed greens, carrots, grape tomatoes, red onion, red cabbage, & mozzarella cheese, croutons & choice of dressing **6**

Caesar Romaine lettuce, grape tomatoes, parmesan cheese & croutons, with caesar dressing. **6**

Asian Chicken Salad Grilled chicken, spring mix, 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. **12**

Caprese Burrata mozzarella balls, basil pesto, balsamic drizzle & tomato **14**

Daily Specials

Monday

Meatloaf with Salad **12**

mushroom gravy, mashed potato, green beans and a side salad

Tuesday & Thursday

10oz Prime Rib **16**

baked potato (butter, sour cream and green onions) green beans, horseradish cream sauce or Au Jus, Garden or Caesar Salad

Wednesday

Linguini with Vodka Sauce **14**

Choice of Gulf Shrimp or Chicken in a tomato and vodka sauce, spinach over linguini

Friday

Peel & Eat Shrimp **GF** **15**

1/2 Pound Steamed shell-on shrimp, sausage, new potatoes, old bay, cocktail & hot butter

Desserts - 8

Bread Pudding white chocolate sauce & fresh berries.

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

Key Lime Pie graham cracker crust. kiwi lime sauce, fresh berries, 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

BAR MENU

Red Wines

- Rascal Pinot Noir** 8/32
Umpqua, Oregon '20
- Meiomi Pinot Noir** 10/38
California '18
- Chloe Cabernet Sauvignon** 8/30
Monterey County, CA '18
- Hahn Cabernet Sauvignon** 9/36
California '19
- Decoy Cabernet Sauvignon**
Bottle 45
California '19
- Gouguenheim Malbec Reserva**
9/36
Argentina '18
- Kunde Sonoma Valley Merlot**
Bottle 35
California, '14

Rose & Bubbly

- House Bubbles** 5
- Decoy Brut Champagne** Bottle 35
- La Marca Prosecco** 9/36
Italy
- Gran Campo Viejo Cava** 9/36
Brut Reserva - Spain
- Diora Rosé La Belle Fête** 10/38
Monterey CA '19

Cocktails

- Ginny Lane Strawberry Lemonade** 9
Tito's Vodka, 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

White Wines

- La Fiera Pinot Grigio** 7/28
Italy '19
- Shooting Star Chardonnay**
8/32
Santa Barbara '18
- Schugg Chardonnay** 11/38
Sonoma County CA '19
- Brancott, Sauvignon Blanc**
8/30
New Zealand '20
- Dr. Loosen, Riesling** 8/30
Germany '20
- Foris Vineyards Moscato** 8/30
Oregon '19
- Kunde Sonoma County**
Sauvignon Blanc 9/30
California, 2015
- Firesteed Pinot Gris** 8/30
William Valley Oregon 2019
- Morning Fog, Chardonnay,**
Livermore Valley 9/27
San Francisco Bay, 2019
- Zac Brown Uncaged Sauvignon**
Blanc 9/27
Napa Valley, California 2019

Frozen Drinks

- Bailey's Banana Colada** 10
Light Rum, Bailey's, Cream of Banana, Pina
Colada Mix
- Watermelon Margarita** 10
Camarena Tequila, Watermelon Puree, Fresh
Lime, Sugar Rim
- Raspberry Lemonade** 10
Bacardi Limon, Fresh Lemon Juice,
Raspberry Puree
- Daquiris** 10
Strawberry, Pina Colada, Watermelon,
Raspberry, Peach, Orange
- Frosé** 10
Noble Vines 515 Rose, Strawberry Mix and
Lime Juice
- Key Lime Colada** 10
Blue Chair Bay Key Lime Rum, Pineapple,
Pina Colada Mix and Graham Cracker Rim
- Peach White Sangria** 10
Moscato, Peach Puree and Fresh Lime Juice

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
- 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