

Ginny Lane

starters Bar & Grill

Lunch Menu

Available Mon.-Sat. 11 am - 5 pm

Spinach & Artichoke Dip Served with Tortilla Chips	14
Blue Crab Dip Served with Wonton Chips	15
Cajun Egg Rolls Shrimp, Crawfish, Andouille Sausage, Cream Cheese	15
Short Rib Nachos Braised Short Rib, Queso, Lettuce, Pico, Sour Cream, Guacamole, Black Olives, Jalapenos	16
Fried Crab Claws 1/2 lb Blue Crab Cocktail Claws	24
Calamari Lightly Dusted, and Fried. Served with Parsley, Lemon and Mango Habanero Sauce.	16
Cheese Plate Manchego, Smoked Gouda, Gorgonzola, Assorted Fruit & Crackers	16

oysters

Dozen Raw	16
Baked Oysters Cajun Rockefeller Roasted Garlic Butter	8 for \$18

sandwiches

Southwest Chicken Sandwich Blackened Chicken, Bacon, Provolone, Guacamole, Remoulade, Brioche Bun	14
Ginny Lane Burger Choice of Cheddar or Provolone Cheese, Lettuce, Tomato, Red Onion, Mayo, Brioche Bun	14
South Bama Burger Fried Green Tomato, Bacon Jam, Jalapeno Aioli, Cheddar Cheese, Brioche Bun	15

\$10.49 one meat two sides and cornbread

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

lunch entrees

Crab Cakes and Fried Green Tomatoes	16	Seafood Pasta	16
Dirty Rice with Spinach, Bell Peppers, and Tasso, Topped with Remoulade		Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo	
Pecan Encrusted Chicken	16	GF Pan Seared Grouper	16
Roasted Potatoes, Roasted Zucchini and Squash, Lemon Beurre Blanc		Garlic Mashed Potatoes, Green Beans, Lemon Beurre Blanc	
GF Shrimp and Grits	16	Honey Garlic Salmon	18
Pork Belly, Cheddar Grits, Creole Cream, Tomatoes		Pineapple & Bell Pepper Rice Pilaf, Steamed Broccoli	
Shrimp Scampi Pasta	16	Chicken Parmesan Alfredo	16
Angel Hair, Roasted Tomatoes, English Peas, White Wine Garlic Butter		Panko Breaded, Mozzarella Stuffed Chicken Breast, Linguini, Alfredo	

salads and gumbo

Seafood Gumbo	Cup 7 Bowl 10
Soup and Salad	12
Full House Salad & Cup Seafood Gumbo	
Ginny Lane House Salad	Side 4 Full 8
Spring Mix, Grape Tomatoes, Bacon Crumbles, Cucumber, Cheddar Cheese, Egg, Croutons Add Chicken 7 Add Shrimp 8	
GF Pecan, Pear, Goat Cheese Salad	14
Spring mix, Pecans, Pears, Goat Cheese Crumbles, Strawberries, Raspberry vinaigrette	
Asian Chicken Salad	16
Grilled Chicken, Lettuce Mix, Red Cabbage, Carrots, Green Onion, Mandarin Oranges, Crispy Wonton Strips, Sesame Ginger Vinaigrette	
Blackened Shrimp and Watermelon Salad	18
Mint, Feta Cheese, Cucumber, Onion, Lemon Vinaigrette	

desserts \$8

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

CUSTOMER NOTICE

We offer a Card Price and a Cash Price for all our goods and services in store. Scan code for a copy of the Card Price menu



Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Please alert your server if you have any dietary requirements

Wine List	
chardonnay	
Twenty Acres, Clarksburg, CA '21	8/29
Carmel Road, Monterey County, CA '22 Unoaked	9/32
Schug, Sonoma County, CA '22	14/52
pinot grigio/gris	
La Fiera, Italy '22	8/29
Ventessa, Italy '21	9/32
J Vineyards, CA '22 Pinot Gris	10/38
Firesteed, Willamette, Oregon '22	11/40
sauvignon blanc	
Murphy Goode Fume Blanc, North Coast, CA '22	9/32
Chasing Venus, Marlborough, NZ '23	10/40
Stoneleigh, Marlborough, NZ '22	11/42
Primaterra, Italy '22	11/42
rosé	
Anciano Rosado, Valencia, Spain '22	8/30
Moulin De Gassac, Languedoc, France '22	9/32
The Beach, Whispering Angel, CA '22	11/42
distinctive whites	
RELAX Riesling, Germany '22	8/22
Melea Organic White Blend, Sauvignon Blanc and Verdejo, Alicante, Spain '22	9/32
Broadbent, Vinho Verde Rose, Portugal NV	10/37
Electra Moscato, California '22	11/41

sparkling	
Los Monteros Cava NV, Spain	8/28
Mezza Italian Glacial Bubbly, Italy NV Single Serve	12
La Marca Brut Rose NV Single Serve	12
Mumm Napa Prestige Brut NV	38
Poggio Costa Prosecco Brut, Italy	10/38
pinot noir & merlot	
Sean Minor, Pinot Noir, CA '21	9/32
Mark West Black, Pinot Noir, CA '21	11/42
Portlandia, Pinot Noir, OR '22	13/50
Schug, Pinot Noir, Sonoma Coast, CA '22	14/52
Violet Hill, Pinot Noir, Willamette, Dundee OR '22	58
Bogle, Merlot, CA '21	9/32
cabernet sauvignon	
Chloe, Monterey County, CA '21	9/32
Angeline, California '22	10/37
Decoy, CA '21	38
distinctive reds	
Radio Boka, Tempranillo, Spain '20	8/30
El Burro Garnacha, Spain '22	9/32
Evodia Garnacha, Spain '20	10/37
Cote Mas, Sud de Rouge Syrah and Grenache Blend, Pezenas, France '22	11/40
ASK YOUR SERVER ABOUT OUR UPCOMING WINE DINNERS	

Frozen Cocktails	
Bushwacker	12; Add a Floater \$3
Blue Chair Bay White Rum, Myers Dark Rum, Creme de Cacao, Kahlua, Bailey's, 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	
Daiquiris	12
Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange	
Key Lime Colada	12
Blue Chair Bay Key Lime Cream Rum, Pineapple Juice, Pina Colada Mix and Graham Cracker Rim	
Peach White Sangria	10
Moscato, Peach Puree, Fresh Lime Juice	
Frose'	10
Rose' Wine, Strawberry Puree, Fresh Lime Juice	
Cocktails	
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	
\$4 House Wines Available All Day	

Beer	
'Merica Y'all Hazy IPA	8
Prairie Sour	8
Red Clay Hefeweizen Ale	8
Tres Barbas Mexican Lager	8
White Claw (Assorted Flavors)	6
Yuengling	6
Corona Light or Extra	6
Stella Artois	7
Fairhope Amber	8
Something Cold	8
Edmunds Oast, Blonde Ale-16 OZ	
Goat Island	8
Blood Orange Berliner Weisse	
30A Beach Blonde Ale	8
Cheatin' Heart IPA	8
Happy Dad Seltzers	5
Ask Your Server for Draft & Domestic Beer Selection	