

GINNY LANE

BAR & GRILL

APPETIZERS

Peel & Eat Shrimp GF 1/2 lb \$12 or 1 lb \$20

Steamed shell-on shrimp, with old bay, cocktail and hot 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 12

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

Braised Short Rib Nachos GF 14

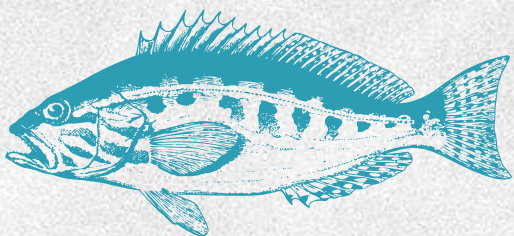
Braised short rib, queso cheese, jalapenos, pico de gallo, sour cream, black olives, lettuce, guacamole, house made tortilla chips.

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 \$12

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



OYSTER

Raw on the Half Shell GF 14

Served with horseradish & cocktail sauce. Order of 12

Baked Bacon and Cheddar GF 16

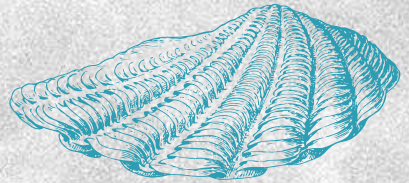
Topped with bacon, cheddar, green onion, and jalapeno cream sauce. Order of 8

Baked Cajun Rockefeller GF 16

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

Baked Oyster Duo GF 16

Baked Bacon and Cheddar, and Baked Cajun Rockefeller. Order of 8



SANDWICHES

Served with French Fries or Cole Slaw

Blackened Fish Tacos 12

Blackened fish of the day topped with shredded lettuce, pico de gallo and jalapeno cream in flour tortillas.

Fish Sandwich 12

Pan seared fish of the day, lettuce, tomato, onion, and tartar sauce on ciabatta bread

Shrimp Po Boy 12

Gulf fried shrimp, lettuce, tomato, and tartar sauce. Served on a French baguette.

Oyster Po Boy 14

Fried oysters, lettuce, tomato, and tartar sauce. Served on a French baguette.

Ginny Lane Burger 12

Grilled to order. Topped with lettuce, tomato, onion, and mayonnaise on a brioche bun. Cheddar, mozzarella or goat cheese.

Shrimp BLT 12

Grilled Shrimp with spinach, tomato, applewood smoked bacon, mozzarella cheese and creole remoulade on ciabatta

Asian Chicken Wrap 12

Grilled Chicken served on a spinach wrap with lettuce, carrots, green onions, red cabbage, crispy wonton strips and mandarin oranges tossed with sesame vinaigrette

Grilled Chicken Melt 12

Grilled chicken served on a toasted ciabatta with spinach, mozzarella, lettuce and tomato

Chicken Caesar Wrap 12

Grilled or blackened chicken served on a spinach wrap with lettuce, grape tomato and parmesan, with Caesar dressing.

Please alert your server if you have special dietary requirements. Consuming raw or undercooked meats, seafood or shellfish may lead to potential health risks



SEAFOOD

Classic Steamer Pot 34

Gulf shrimp, snow crab legs, andouille sausage, corn, and new potatoes.

Bayou Grouper 24

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

Grilled Salmon 20

Served with spinach risotto, asparagus and dill caper cream sauce.

Fried Shrimp Platter 20

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

Fried Seafood Platter 24

Fried Gulf shrimp, grouper and oysters. Served with french fries and cole slaw.

Steamed Shrimp Platter 20

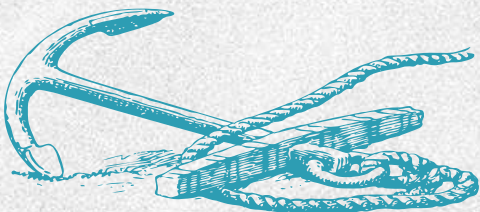
Steamed shell-on shrimp seasoned with Old Bay seasoning. Served with French fries and cole slaw.

Shrimp Carbonara 20

Parmesan,gouda,manchego cheese,gulf shrimp,english peas,tomatoes, over cavatelli pasta and baked.Topped with fried egg.

Shrimp and Grits 18

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



SIDES

French Fries 2

Glazed Carrots 4

Mashed Potatoes 2

Green Beans 2

Shaved Brussel Sprouts 3

Cheddar Grits 3

Risotto 4

Fried Okra 4

Cucumber salad 3

STEAKS

Ribeye 16oz 36

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

Filet Oscar GF 8 oz. 32

Topped with lump crab meat and hollandaise sauce. Served asiago gnocchi and broccolini.

Filet Mignon GF 5 oz. 20

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

Add Snow Crab Cluster 12

Short Rib Marsala 24

Marsala, roasted tomatoes, caramelized onions, capers, asiago gnocchi and asparagus.

PASTA & CHICKEN

Seafood Pasta 24

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

Shrimp Scampi 22

Sauteed Gulf shrimp in a white wine butter and garlic sauce, with asparagus and tomatoes over linguini.

Chicken Tortellini 18

Chicken breast, in a pesto creamy sauce tossed with ricotta stuffed tortellini.

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.

Chicken Alfredo 16

Grilled chicken breast, spinach and peas in a creamy alfredo over linguini.



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.

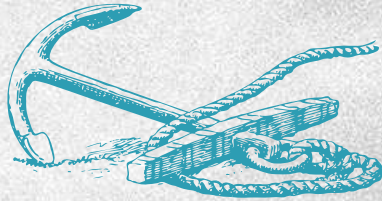
Key Lime Pie 8

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

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

Sea Sun Pinot Noir, Caymus Vineyards 8/30

Napa Valley, CA '17

Meiomi Pinot Noir 10/38

CA '18

Chloe Cabernet Sauvgninon 8/30

Monterey County, CA

Hahn Cabernet Sauvginon 9/36

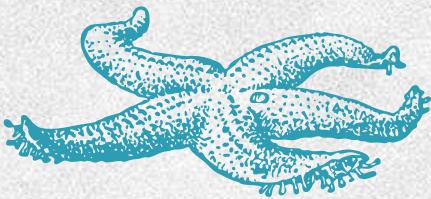
CA '17

Decoy Cabernet Sauvginon 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

Sea Sun Chardonnay, Caymus

Vineyards 8/30

CA

Schugg Chardonnay 11/38

Sonoma County CA

Brancott, Sauvginon 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

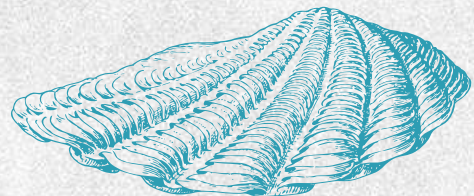
Lunazul Tequila, Watermelon Puree, Fresh Lime, Sugar Rim

Raspberry Lemonade 10

Bcardi Lemon, Lemonade, Raspberry Puree

Daquiris 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