

\$4 House
Wines
Available All
Day

Ginny Lane Bar and Grill

SEAFOOD STEAKS OYSTERS

Orange Beach, AL

APPETIZERS

- BLUE CRAB WONTON DIP 14
- SPINACH & ARTICHOKE DIP 12
- FRIED GREEN TOMATOES & BLACKENED SHRIMP 14
- SHORT RIB NACHOS 16
Braised Short Rib, Queso, Lettuce, Pico, Sour Cream, Guacamole, Black Olives, Jalapenos
- CHEESE PLATE 16
Honey Brie, Smoked Gouda, Gorgonzola, Manchego, Fruit, Spiced Pecans, Crackers
- CRAWFISH MAC AND CHEESE 14
with Pork Belly

GINNY LANE CLASSICS

- SURF N TURF 30
6 oz New York Strip, Blackened Shrimp, Mashed Potatoes, Green Beans, Gorgonzola Cream Sauce
- BAYOU GROUPER  28
Crab Encrusted Grouper, Mushroom Risotto, Glazed Carrots, Beurre Blanc
- SHRIMP AND GRITS  18
Pork Belly, Cheddar Grits, Creole Cream, Tomatoes
- PECAN ENCRUSTED CHICKEN 18
Mushroom Risotto, Herb Squash and Zucchini, Lemon Beurre Blanc
- SESAME ENCRUSTED SALMON  24
Honey Mandarin Teriyaki Galze, Saffron Rice Pilaf, Brocollini

PASTA

- SEAFOOD PASTA 20
Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo
- SHRIMP SCAMPI 20
Angel Hair, Roasted Tomatoes, Asparagus, White Wine Garlic Butter
- CHICKEN CAJUN PASTA 18
Tomato, Bacon, Thyme, Rosemary, Green Onion, Chardonnay Cream

SANDWICHES

- All Served with Fries or Slaw
- SOUTH BAMA BURGER 16
Fried Green Tomato, Bacon Jam, Jalapeno Aioli, Cheddar Cheese
- SHRIMP PO'BOY 16
Lettuce, Tomato, Tartar Sauce
- OYSTER PO'BOY 18
Lettuce, Tomato, Tartar Sauce

DESSERT

- KEY LIME PIE 8
House Made, Graham Cracker Crust
- BREAD PUDDING 8
House Made, Warm Bourbon, White Chocolate Sauce
- LAVA CAKE 8
Molten Lave Cake with Vanilla Ice Cream

SEAFOOD PLATTERS

- Steamed Platters
All Served with Corn, Sausage, Potatoes
- Shrimp Platter 26
- Royal Reds 28
Head On Florida Royal Reds
- Snow Crab Legs 32
- Dungeness Crab Legs 40
- Combo Steamed Platter 36
Shrimp, Royal Reds, Snow Crab Legs

- Fried Platters
All Served with Fries, Hushpuppies, and Coleslaw
- Fried Shrimp Platter 22
- Fried Oyster Platter 24
- Fried Flounder Platter 22
- Combo Fried Platter 26
Fried Shrimp, Oysters, Flounder



STEAKS

- SERVED WITH MASHED POTATOES, ASPARAGUS, COMPOUND BUTTER
- 12 OZ. NEW YORK STRIP 28
- 8 OZ. BLACK ANGUS FILET 40
- 14 OZ. RIBEYE 46

OYSTERS

- | | |
|---------------|----------------------------|
| Half Shell | Baked 8 per \$18 |
| HALF DOZEN-14 | BACON CHEDDAR |
| DOZEN-22 | CAJUN ROCKEFELLER |
| Fried | JALAPEÑO GOAT CHEESE |
| GOLDEN FRIED | ROASTED GARLIC HERB BUTTER |
| OYSTERS WITH | |
| REMOULADE 16 | |

SALAD AND SOUP

- SEAFOOD GUMBO Cup 7 Bowl 10
- GINNY LANE HOUSE SALAD Side 5 Full 8
Spring Mix, Cherry Tomatoes, Bacon Crumbles, Cucumber, Cheddar Cheese, Egg, Croutons
- ASIAN CHICKEN SALAD 14
Grilled Chicken, Lettuce, Red Cabbage, Carrots, Green Onion, Mandarin Oranges, Wonton Strips, Sesame Ginger Vinaigrette
- PECAN, PEAR, WARM GOAT CHEESE  14
Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries, Raspberry vinaigrette

* Consuming raw or undercooked meats, seafood, and/or shellfish may cause potential health risks. Please alert your server to any special dietary needs. *

There will be a 3.5% convenience fee added to all card transactions

WINE LIST

COCKTAILS

CHARDONNAY

- Twenty Acres, Clarksburg, CA '19 7/28
- Carmel Road, Monterey County, CA '21 8/32
- Unoaked
- Schug, Sonoma County, CA '19 11/58
- Amalie Robert, Willamette Valley, OR '18 69
- Robert Mondavi, Napa Valley, CA '18 75

SAUVGINON BLANC

- Murphy Goode, North Coast, CA '21 8/32
- Stoneleigh, Marlborough, NZ '20 10/42
- Honig, Napa Valley, CA '22 50

PINOT GRIGIO/GRIS

- La Fiera, Italy '20 7/28
- J Vineyards, CA '22 9/36
- Pinot Gris
- Firesteed, Willamette, Oregon '20 10/40
- Ferrari-Carano, Sonoma County, CA '21 9/37
- Zaccagnini, Abruzzo, Italy '21 50

ROSE

- Moulin De Gassac, Languedoc, France '21 8/32
- The Beach, Whispering Angel, CA 10/40
- Studio, By Miraval, Provence, France '21 40

BUBBLES

- Los Monteros Cava NV, Spain 7/28
- Belstar. Prosecco DOC NV 9/36
- La Marca Brut Rose NV 11
- Single Serve
- Mumm Napa Prestige Brut NV 35
- Coste Petrai Prosecco Brut, Italy NV 64

PINOT NOIR & MERLOT

- Sean Minor, Pinot Noir, CA '20 8/32
- Mark West Black, Pinot Noir, CA '21 10/44
- Portlandia, Pinot Noir, OR '20 12/48
- Violet Hill, Pinot Noir, Willamette, Dundee OR '21 58
- Goldeneye, Pinot Noir, Anderson Valley, CA '20 75
- Bogle, Merlot, CA '20 8/32
- Parcel 41, Merlot, Napa Valley, CA '20 40

CABERNET SAUVGINON

- Chloe, Monterey County, CA '18 8/32
- Hahn, Paso Robles and Lodi, CA '21 10/40
- Decoy, CA '21 38
- Justin, Paso Robles, CA '19 65
- Black Stallion, Napa Valley, CA '17 55
- Volunteer, Sonoma, CA '21 70
- My Favorite Neighbor, Paso Robles, CA '20 80

- 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

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

BEER LIST

- Bud Light 4
- Budweiser 4
- Coors Light 4
- Miller Lite 4
- Fairhope Amber 6
- 30A Beach Blonde Ale 6
- Goat Island 6
- Blood Orange Berliner Weisse
- Something Cold 6
- Edmunds Oast, Blonde Ale-16 OZ
- Ask Your Server for Draft Beer Selection
- Michelob Ultra 4
- Yuengling 4
- Corona Light or Extra 4
- Stella Artois 5
- Cheatin' Heart IPA 6
- Yellowhammer Brewing
- Happy Dad Seltzers 5