



BAR

GRILL

APPETIZERS

<u>PEEL & EAT SHRIMP</u>	GF Steamed shell-on shrimp, old bay, cocktail & hot butter	
1/2 lb	\$12; 1 lb	\$20
<u>PIG WINGS</u>	1 lb pork shanks tossed in teriyaki sauce & garnished with sesame seeds	16
<u>SPINACH & ARTICHOKE DIP</u>	Fresh spinach and artichokes, cream cheese, sour cream, and green onions. Served with house made tortilla chips.	12
<u>FRIED GREEN TOMATOES & BLACKENED SHRIMP</u>	Blackened shrimp over fried green tomatoes. Topped with creole remoulade.	14
<u>BRAISED SHORT RIB NACHOS</u>	Braised short rib, queso cheese, shredded cheddar cheese, jalapenos, pico de gallo, sour cream, black olives, lettuce, guacamole, house made tortilla chips	16
<u>CHEESE PLATE</u>	Gorgonzola, honey drizzled brie, smoked gouda, and manchego cheese. Served with fresh fruit, spiced pecans & crackers	16
<u>FRIED OYSTERS</u> (7)	Fried oysters with a side of remoulade sauce	16

SIDES

<u>French Fries, Mash Potatoes or Green Beans</u>	2
<u>Shaved Brussel Sprouts, Cheddar Grits, Hush Puppies (3) or Cucumber Salad</u>	3
<u>Glazed Carrots, Risotto, or Fried Okra</u>	4

BAKED OYSTERS - 8 PER ORDER - \$18

<u>BAKED BACON & CHEDDAR</u>	GF Topped with bacon, cheddar, green onion, & jalapeno cream sauce
<u>BAKED CAJUN ROCKEFELLER</u>	GF Topped with spinach, tasso ham, onion, & cajun seasonings
<u>BAKED OYSTER DUO</u>	GF (4) Baked bacon & cheddar and (4) baked cajun rockefeller

SOUP & SALAD

<u>PECAN AND PEAR SALAD</u>	GF Spring mix, goat cheese crumbles, candied pecans, fresh strawberries, pear slices. Served with raspberry vinaigrette.	14
<u>ASIAN CHICKEN SALAD</u>	Grilled chicken, spring mix, romaine mix, red cabbage, carrots, green onion, mandarin oranges, & crispy wonton strips. Served with sesame ginger vinaigrette.	14
<u>ROASTED PORTEBELLAS, SHRIMP & TOMATO SALAD</u>	GF Portobella mushroom, grilled shrimp, mixed greens & shredded manchego cheese with balsamic vinaigrette dressing	12
<u>CAPRESE</u>	Burrata mozzarella balls, basil pesto, balsamic drizzle & sliced tomato	14
<u>CAESAR</u>	Romaine lettuce, grape tomatoes, parmesan cheese & croutons, with caesar dressing.	8
<u>GARDEN SALAD</u>	Mixed greens, carrots, grape tomatoes, red onion, red cabbage, & mozzarella cheese, croutons & choice of dressing	8
<u>SEAFOOD GUMBO</u>	Gulf shrimp, crawfish, sausage, bell peppers, yellow onions, tomatoes, & creole seasoning. Topped with rice & green onions.	

Cup 7 Bowl 10



SANDWICHES - \$14

SERVED WITH FRENCH FRIES OR COLE SLAW

BLACKENED FISH TACOS Blackened Mahi topped with shredded lettuce, pico de gallo & jalapeno cream in flour tortillas

GINNY LANE BURGER Topped with lettuce, tomato, red onion, & mayonnaise on a brioche bun; choice of cheddar, mozzarella or goat cheese

GROUPER SANDWICH Pan seared grouper served on a brioche bun with lettuce, tomato, red onion & tarter sauce

SHRIMP PO BOY Gulf fried shrimp, lettuce, tomato, & tartar sauce on a french baguette

OYSTER PO BOY Fried oysters, lettuce, tomato, & tartar sauce on a french baguette.

Lunch Entrees

6 OZ. NEW YORK STRIP GF Mashed potatoes, green beans. topped with red wine demi glace 14

PECAN ENCRUSTED CHICKEN Gouda smash reds, brussel sprouts topped with lemon beurre blanc 14

SHRIMP AND GRITS GF Sautéed gulf shrimp, tomatoes, bacon, thyme, rosemary, green onions, shallots, garlic, chardonnay cream sauce over cheddar grits 14

SHRIMP SCAMPI PASTA Sautéed gulf shrimp in a white wine butter garlic sauce, asparagus, & tomatoes over linguini 12

FRIED OYSTER PLATTER Fried oysters, lightly dusted & fried. Served with french fries, cole slaw & remoulade sauce. 12

PAN SEARED FISH Served with asparagus & saffron rice pilaf 12

Lunch Specials - \$10

MEATLOAF House made meatloaf, with mushroom gravy, mash potato, green beans & with home made cornbread

FRIED SHRIMP PLATTER Jumbo gulf shrimp, lightly dusted & fried. Served with french fries, cole slaw & home made cornbread.

KICKIN CHICKEN Fried chicken with a kick, mac & cheese, green beans, a side of honey & home made cornbread.

CHICKEN SCALLOPINI Pan seared chicken medallions with mushrooms & caramalized onions in a white wine garlic sauce and tossed with linguini.

FRIED PORK CHOP Served with green beans, mac & cheese & home made cornbread

DESSERTS - \$8

BREAD PUDDING Warm, house made bread pudding. Served with white chocolate sauce & fresh berries.

LAVA CAKE Warm chocolate cake flowing with chocolate ganache. Served with vanilla ice cream, fresh berries and whipped cream.

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

BAR LIST

RED WINES

RASCAL PINOT NOIR Umpqua, Oregon '20	8/32
MELOMI PINOT NOIR California '18	10/38
CHLOE CABERNET SAUVIGNON Monterey County, CA '18	8/30
HAHN CABERNET SAUVIGNON California '19	9/36
DECoy CABERNET SAUVIGNON California '19	Bottle 45
GOUGUENHEM MALBEC RESERVA Argentina '18	9/36
KUNDE SONOMA VALLEY MERLOT California, '14	Bottle 35

WHITE WINES

LA FIERA PINOT GRIGIO Italy '19	7/28
SHOOTING STAR CHARDONNAY Santa Barbara '18	8/32
SCHUGG CHARDONNAY Sonoma County CA '19	11/38
BRANCOTT, SAUVIGNON BLANC New Zealand '20	8/30
DR. LOSEN, RIESLING Germany '20	8/30
FORIS VINEYARDS MOSCATO Oregon '19	8/30
KUNDE SONOMA COUNTY SAUVIGNON BLANC California, 2015	9/30
FIRESTEED PINOT GRIS William Valley Oregon 2019	8/30
MORNING FOG, CHARDONNAY, LIVERMORE VALLEY San Francisco Bay, 2019	9/27
ZAC BROWN UNCAGED SAUVIGNON BLANC Napa Valley, California 2019	9/27

ROSE & BUBBLY

HOUSE BUBBLES	5
DECoy BRUT CHAMPAGNE	Bottle 35
LA MARCA PROSECCO Italy	9/36
GRAN CAMPO VIEJO CAVA Brut Reserva - Spain	9/36
DIORA ROSÉ LA BELLE FÊTE Monterey CA '19	10/38

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
EDMUND'S OAST SOMETHING COLD	6.5
Blonde Ale 16oz Charleston, SC	
LAGUNITAS IPA	6
GOAT ISLAND BLOOD ORANGE Berliner Weisse Cullman, AL	6
FAIRHOPE AMBER Fairhope, AL	6
WHITE CLAW	4
SAN PELLIGRINO Sparkling Water	5

COCKTAILS

GINNY LANE STRAWBERRY LEMONADE Tito's Vodka, Strawberry Puree, & Lemonade	9
LEMON BASIL MARTINI Bacardi Limon, Fresh Lemon Juice, Muddled Basil, Simple Syrup, Sugar Rim	10
COASTAL Mango Rum, Coconut Berry Red Bull	8
VILLAGGIO BELLINI Elizabeth Vodka, Peach Schnapps, Topped with Prosecco and Berries	10
ELIJAH CRAIG MANHATTAN MARTINI Elijah Craig Bourbon, Sweet Vermouth, Bitters, Bourbon Soaked Cherries	10

FROZEN DRINKS

BAILEY'S BANANA COLADA Light Rum, Bailey's, Cream of Banana, Pina Colada Mix	10
WATERMELON MARGARITA Camarena Tequila, Watermelon Puree, Fresh Lime, Sugar Rim	10
RASPBERRY LEMONADE Bacardi Limon, Fresh Lemon Juice, Raspberry Puree	10
DAQUIRIS Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange	10
FROSÉ Noble Vines 515 Rose, Strawberry Mix and Lime Juice	10
KEY LIME COLADA Blue Chair Bay Key Lime Rum, Pineapple, Pina Colada Mix and Graham Cracker Rim	10
PEACH WHITE SANGRIA Moscato, Peach Puree and Fresh Lime Juice	10