

Starters

- Blue Crab Wonton Dip 14
- Spinach & Artichoke Dip 12
- Fried Green Tomatoes & Blackened Shrimp 14
- Cheese Plate 16
 - Honey Brie, Smoked Gouda, Gorgonzola, Manchego, Fruit, Spiced Pecans, Crackers
- Crawfish Mac and Cheese 14
 - with Pork Belly
- Short Rib Nachos 16
 - Braised Short Rib, Queso, Lettuce, Pico, Sour Cream, Guacamole, Black Olives, Jalapenos

Oysters

- | | |
|--------------------------------|----------------------------|
| Half Shell | Baked 8-\$18 |
| Half Dozen-14 | Bacon Cheddar |
| Dozen-22 | Cajun Rockefeller |
| Fried | Jalapeño Goat Cheese |
| Golden Fried with Remoulade 16 | Roasted Garlic Herb Butter |

Sandwiches - \$16

Served with Fries or Slaw

GINNY Lane Burger

Lettuce, Tomato, Red Onion, Mayo, brioche bun; cheddar, mozzarella or goat cheese
Make it a South Bama Burger and have fried green tomatoes, cheddar cheese, bacon jam, and jalapeno aioli

Shrimp Po Boy

Shrimp, Lettuce, Tomato, Tartar Sauce, French baguette

Blackened Mahi Tacos

Lettuce, Pico de Gallo, Jalapeno Cream, Flour Tortillas

Fried Grouper Sandwich

Lettuce, Tomato, Onion, Tartar Sauce, Brioche Bun

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 3.99% processing fee will be added to all card transactions.

LUNCH

\$9.99 One Meat and Two Sides

11AM-4PM Monday through Friday

MEATS

- Fried Shrimp
- Pan Seared Fish
- Fried Flounder
- Country Fried Steak
- Hamburger Steak
- Meatloaf

SIDES

- | | |
|------------------|-----------------|
| Mashed Potatoes | Creamed Corn |
| French Fries | Butter Beans |
| Potato Casserole | Black Eyed Peas |
| Mac and Cheese | English Peas |
| Green Beans | Cucumber Salad |
| Okra | Cole Slaw |

Lunch Entrees

Add Side Salad \$5

6 OZ New York Strip

Mashed Potatoes, Broccolini, Gorgonzola Cream Sauce 18

Shrimp and Grits GF

Pork Belly, Cheddar Grits, Creole Cream, Tomatoes 18

Pecan Encrusted Chicken

Mushroom Risotto, Herb Squash and Zucchini, Lemon Beurre Blanc 18

Seafood Pasta

Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo 20

Shrimp Scampi

Angel Hair, Roasted Tomatoes, Asparagus, White Wine Garlic Butter 20

Chicken Cajun Pasta

Tomato, Pork Belly, Thyme, Rosemary, Green Onion, Chardonnay Cream 18

Fried Oyster Platter

Fries, Cole Slaw, and Hushpuppies 18

Fried Grouper Platter

Fries, Cole Slaw, and Hushpuppies 18

Salads and Gumbo

Seafood Gumbo Cup 7 Bowl 10

Soup and Salad 12

House Salad
Seafood Gumbo

GINNY Lane House Salad Side 5 Full 7

Spring Mix, Heirloom Cherry Tomatoes, Bacon Crumbles, Cucumber, Cheddar Cheese, Egg, Focaccia Croutons
Add Chicken 7 Add Shrimp 8

Asian Chicken Salad 14

Grilled Chicken, Lettuce Mix, Red Cabbage, Carrots, Green Onion, Mandarin Oranges, Crispy Wonton Strips, Sesame Ginger Vinaigrette

Pecan, Pear, Warm Goat Cheese GF 14

Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries, Raspberry 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

Ask your server about today's flavor cheesecake

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

WINE LIST

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

\$4 HOUSE WINES AVAILABLE ALL DAY

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

BEER LIST

- Bud Light 4**
- Budweiser 4**
- Coors Light 4**
- Miller Lite 4**
- Michelob Ultra 4**
- Yuengling 4**
- Corona Light or Extra 4**
- Stella Artois 5**
- Fairhope Amber 6**

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

- Something Cold 6**
Edmunds Oast, Blonde Ale-16
OZ
- Goat Island 6**
Blood Orange Berliner Weisse
- 30A Beach Blonde Ale 6**
- Cheatin' Heart IPA 6**
- Happy Dad Seltzers 5**
- Ask Your Server for Draft Beer
Selection**