

Ginny Lane

starters

Bar & Grill

Lunch Menu

Available Mon.-Sat. 11 am - 4 pm

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

oysters

\$1 per Raw Oyster
Baked Oysters - 8 for \$18
Cajun Rockefeller
Roasted Garlic Butter

sandwiches

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

\$10.49 one meat two sides and cornbread

Honey Garlic Grilled Chicken	Mashed Potatoes	Fried Okra	Cole Slaw
6 Fried Shrimp	French Fries	Creamed Corn	Steamed Broccoli
Fried Grouper Fingers	Potato Casserole	Lima Beans	Sweet Potato Casserole
Fried Pork Chop	White Cheddar Mac & Cheese	Cinnamon Apples	Black Eyed Peas
Topped with White Pepper Gravy		Cucumber Salad	
Salisbury Steak			
Mushroom, Onion Gravy			
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	
		Prime Rib Sandwich	16
		Shaved Prime Rib, Provolone Cheese, Caramelized Peppers and Onions, Horseradish Cream, Gambino Bread	

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

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of

Wine List

chardonnay

Bernier, Val De Lorie, France	9/34
Twenty Acres, Clarksburg, CA '21	9/38
Carmel Road, Monterey County, CA '22 Unoaked	10/38
Dolly Parton, CA '23	11/40
La Crema Monterey, CA, '23	44
Old Soul, Lodi CA '23	50

pinot grigio/gris

Ruffino, Aqua Di Venus, Italy '22	7/26
La Fiera, Italy '22	9/34
Ventessa, Italy '21	10/38
Firesteed, Willamette, Oregon '22	11/40
J Vineyards, CA '22 Pinot Gris	10/40
Duck Pond, Willametter Valley, OR '23 Pinot Gris	38

sauvignon blanc

Murphy Goode Fume Blanc, North Coast, CA '22	10/38
Chasing Venus, Marlborough, NZ '23	10/42
Primaterra, Italy '22	11/42
Stoneleigh, Marlborough, NZ '22	12/46
Maggio Sauvignon Blanc, CA '23	34

rosé

Liquid Light, WA, '23 1g of sugar	9/34
Unshackled, Sparkling Rosé, CA '18	11/42
The Beach, Whispering Angel, France '22	11/42
Summer Water, CA '23	12/46
Crios Rosé of Malbec, AR '22	40

\$4 House Wines
Available All Day

distinctive whites

Relax Riesling, Germany '22	9/24
Foris Vineyards Moscato, OR '23	10/38
Brotte Viognier Baies Dorées, France '23	10/38
Burgáns, Rías Baixas Albariño, Spain '23	13/50

sparkling

Ruffino Prosecco, Italy NV single serve	9
Los Monteros Cava NV, Spain	9/34
Poggio Costa Prosecco, Italy	10/38
La Marca Prosecco, Italy NV	11/42
Graham Beck Bliss Nectar, South Africa NV	55

pinot noir & merlot

Grayson Cellars, CA '23	10/38
Mark West Black, CA '21	11/42
Rascal, OR '23	12/44
Chateau de la Greffiere, France '22	13/50
Portlandia, OR '22	13/50
Bryn Mawr Vineyards, Willamette Valley, OR '21	64
Hahn, Merlot, CA '21	10/38

cabernet sauvignon

Trapiche, AR '21	8/30
Josh Cellars, CA '19	9/34
Joel Gott, CA '21	13/50
Decoy, CA '21	40
Jordan, Alexander Valley, CA '19	94
Caymus, 50th Anniversary, Napa Valley, CA '22	110

distinctive reds

Donna Paula, Malbec, AR '24	8/30
Radio Boka, Tempranillo, Spain '20	9/32
14 Hands, hot to trot red blend, WA '21	10/38
Cote Mas, Sud de Rouge Syrah and Grenache Blend, Pezenas, France '22	11/40
Familia Montana, Rioja Crianza '20	50

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	
Blue Hawaiian	12
Blue Chair Coconut, Blue Curacao, Pineapple Juice	
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	

Cocktails

Ginny Lane Strawberry Lemonade	9
Tito's Vodka, Strawberry Puree, Lemonade	
Coastal	10
Mango Rum, Coconut Berry Red Bull	
Lavender Martini	12
Wheatley Vodka, Fresh Lemon Juice, Lavender, Simple Syrup	
Lemon Basil Martini	12
Bacardi Limon, Fresh Lemon Juice, Basil, Simple Syrup, Sugar Rim	
Elijah Craig Manhattan Martini	12
Elijah Craig Bourbon, Sweet Vermouth, Bitters, Bourbon Soaked Cherries	
Canal Spritzer	10
Empress 1908 Gin, Mint, Lemon, Simple Syrup, Sparkling Water	
Villaggio Bellini	10
Tito's Vodka, Peach Schnapps, Topped with Prosecco and Berries	
Limoncello Lemonade Spritz	12
Caravella Limoncello, Lemonade, Sparkling Water. Topped with Prosecco	
Royal Margarita	16
Patron Anjeo, Grand Marnier, Agave, Citrus Mix	
Lola Style Hurricane	15
Blue Chair White Rum, Captain Morgan Spiced Rum, Orange Juice, Lime Juice, Passionfruit Puree, Grenadine \$3 Myers Floater	
Lux Old Fashion	16
Four Roses Single Barrel, Bitters, Luxardo, Orange Twist	

Raspberry Lemonade	12
Bacardi Limon, Fresh Lemon Juice, Raspberry Puree	
Daiquiris	12
Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange, Margarita	
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	

Craft Beer \$8

30A Blonde Ale	
Grayton Brewing Company, Santa Rose, FL	
Something Cold Blonde Ale (16 oz Can)	
Edmund's Oast Brewing, Charlston, SC	
 Blood Orange Berliner Weisse	
Goat Island Brewing, Cullman, AL	
Cheating Heart IPA	
Yellow Hammer Brewing, Huntsville, AL	
Prairie Sour	
Rotating Flavors, Prairie Artisan Ale, Okalahoma City, OK	
Tres Barbas Mexican Lager	
Red Clay Brewing Company, Opelika, AL	
 Half-Time Hefeweizen Ale	
Red Clay Brewing Company, Opelika, AL	
I Drink Therefore I Amber	
Amber Ale, Fairhope Brewing Company, Fairhope Alabama	
Mangrove Pale Ale	
Oyster City Brewery, Apalachicola, Florida	
Angry Orchard Hard Cider	
Boston Beer Company, Walden, New York	

*Ask Your Server About Our
Draft/Domestic Beer Selection*