

Starters

Peel & Eat Shrimp **GF** 1/2 lb \$12 or 1 lb \$20
Steamed shell-on, old bay, cocktail and hot butter

Chicken Wings 14

1 lb Chicken wings tossed in teriyaki sauce, bbq Sauce or buffalo sauce.

Spinach & Artichoke Dip 12

Fresh spinach, artichokes, cream cheese, sour cream, green onions and tortilla chips.

Fried Green Tomatoes & Blackened Shrimp 14
Creole remoulade.

Braised Short Rib Nachos 16

Queso and shredded cheddar cheese, jalapenos, pico de gallo, sour cream, black olives, lettuce, guacamole and tortilla chips

Cheese Plate 16

Gorgonzola, honey drizzled brie, smoked gouda, manchego cheese, fresh fruit, spiced pecans and crackers

Salads and Gumbo

Seafood Gumbo Cup 7 Bowl 10

Gulf shrimp, crawfish, sausage, bell peppers, yellow onions, tomatoes, creole seasoning, rice, green onions

Garden Salad 6

Mixed greens, carrots, grape tomatoes, red onion, red cabbage, mozzarella cheese, croutons, choice of dressing

Caesar 6

Romaine lettuce, grape tomatoes, parmesan cheese, croutons, caesar dressing.

Asian Chicken Salad 14

Grilled chicken, spring and romaine mix, red cabbage, carrots, green onion, mandarin oranges, crispy wontons strips, sesame ginger vinaigrette

Pecan and Pear Salad GF 12

Spring mix, goat cheese crumbles, candied pecans, fresh strawberries, pear slices, raspberry vinaigrette.

Caprese GF 14

Burrata mozzarella balls, basil pesto, balsamic drizzle, sliced tomato

LUNCH MENU

\$10 Specials All served with cornbread

Meatloaf

Mushroom gravy, mashed potato, green beans

Fried Shrimp Platter

French fries and cole slaw

Kickin Chicken

Fried with a kick, mac and cheese, green beans, a side of honey

Fried Pork Chop

Green beans and potato salad

Country Fried Steak

Gouda smashed reds, glazed carrots and mushroom gravy

Oysters - 8 Per order - \$18

Baked Bacon & Cheddar GF

Bacon, cheddar, green onion, jalapeno cream sauce

Baked Cajun Rockefeller GF

Spinach, tasso ham, onion, cajun seasonings

Baked Oyster Duo GF

(4) Baked bacon & cheddar and (4) baked cajun rockefeller

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 3.5% fee is applied on all credit transactions. This fee is collected by our credit card processor and covers our cost to accept credit cards

Lunch Entrees

Ginny Lane Burger 12

Lettuce, tomato, red onion, mayonnaise on a brioche bun; choice of cheddar, mozzarella or goat cheese

Shrimp or Oyster Po Boy 14

Gulf fried shrimp or oyster, lettuce, tomato, tartar sauce on a french baguette

Blackened Mahi Tacos 14

Shredded lettuce, pico de gallo, jalapeno cream on flour tortillas

6 oz. New York Strip 14

Broccolini, baked potato, red wine demi glace

Pecan Encrusted Chicken 14

Gouda smash reds, brussel sprouts, lemon beurre blanc

Shrimp and Grits GF 14

Sautéed gulf shrimp, tomatoes, bacon, thyme, rosemary, green onions, shallots, garlic, chardonnay cream sauce over cheddar grits

Shrimp Scampi Pasta 14

Sautéed gulf shrimp in a white wine butter garlic sauce, asparagus, tomatoes over linguini

Pan Seared Fish 14

Sautéed spinach, saffron rice pilaf, lemon beurre blanc

Chicken Scallopini 16

Pan seared medallions, mushrooms, caramelized onions, white wine garlic sauce over linguini

Desserts - \$8

Bread Pudding

Warm, house made bread pudding, white chocolate sauce and fresh berries.

Lava Cake

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

Key Lime Pie

House made graham cracker crust, kiwi lime sauce, fresh berries and whipped cream.

GINNY LANE

BAR AND GRILL

Red Wines

Rascal Pinot Noir 8/32

Umpqua, Oregon '20

Meiomi Pinot Noir 10/38

California '18

Chloe Cabernet Sauvignon 8/30

Monterey County, CA '18

Hahn Cabernet Sauvignon 9/36

California '19

Decoy Cabernet Sauvignon Bottle 45

California '19

Gouguenheim Malbec Reserva 9/36

Argentina '18

Kunde Sonoma Valley Merlot Bottle 35

California, '14

White Wines

La Fiera Pinot Grigio 7/28

Italy '19

Shooting Star Chardonnay 8/32

Santa Barbara '18

Schugg Chardonnay 11/38

Sonoma County CA '19

Brancott, Sauvignon Blanc 8/30

New Zealand '20

Dr. Loosen, Riesling 8/30

Germany '20

Foris Vineyards Moscato 8/30

Oregon '19

Kunde Sonoma County Sauvignon Blanc

9/30

California, 2015

Firesteed Pinot Gris 8/30

William Valley Oregon 2019

Morning Fog, Chardonnay, Livermore Valley

9/27

San Francisco Bay, 2019

Zac Brown Uncaged Sauvignon Blanc 9/27

Napa Valley, California 2019

BAR MENU

Rose & Bubbly

House Bubbles 5

Decoy Brut Champagne Bottle 35

La Marca Prosecco 9/36

Italy

Gran Campo Viejo Cava 9/36

Brut Reserva - Spain

Diora Rosé La Belle Fête 10/38

Monterey CA '19

Frozen Drinks

Bailey's Banana Colada 10

Light Rum, Bailey's, Cream of Banana, Pina Colada Mix

Watermelon Margarita 10

Camarena Tequila, Watermelon Puree, Fresh Lime, Sugar Rim

Raspberry Lemonade 10

Bacardi Limon, Fresh Lemon Juice, Raspberry Puree

Daquiris 10

Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange

Frosé 10

Noble Vines 515 Rose, Strawberry Mix and Lime Juice

Key Lime Colada 10

Blue Chair Bay Key Lime Rum, Pineapple, Pina Colada Mix and Graham Cracker Rim

Peach White Sangria 10

Moscato, Peach Puree and Fresh Lime Juice

Beer

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 6

Berliner Weisse Cullman, AL

Fairhope Amber 6

Fairhope, AL

White Claw 4

San Pelligrino 5

Sparkling Water

Cocktails

Ginny Lane Strawberry Lemonade 9

Tito's Vodka, 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