



GINNY LANE

BAR AND GRILL

Oysters

GF **Raw on the Half Shell** 12

Served with horseradish and cocktail sauce. Order of 12

GF **Baked Bacon and Cheddar** 16

Topped with bacon, cheddar, green onion, and jalapeno cream sauce. Order of 8

GF **Baked Garlic Butter** 16

Topped with roasted garlic, butter, lemon, and herbs. Order of 8

GF **Baked Cajun Rockefeller** 16

Topped with spinach, tasso ham, onion, and cajun seasonings. Order of 8

GF **Baked Oyster Sampler** 16

Three of each. Baked Bacon and Cheddar, Baked Garlic Butter and Baked Cajun Rockefeller. Order of 9

Starters

GF **Spinach and Artichoke Dip** 10

Fresh spinach and artichokes, cream cheese, sour cream, and green onions. Served with house made tortilla chips.

Fried Green Tomatoes and Blackened Shrimp 12

Blackened shrimp over fried green tomatoes. Topped with creole remoulade.

GF **Loaded Nachos** 12

Seasoned ground beef, queso cheese, jalapenos, pico de gallo, sour cream, black olives, lettuce, guacamole, house made tortilla chips.

Crab Stuffed Mushrooms 12

Mushroom caps stuffed with crab, garlic, parsley, manchego cheese, and butter.

Cheese Plate 14

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

Calamari Fritti 12

Lightly fried, seasoned calamari, parmesan cheese and sweet chili sauce.

Soup and Salad

Add Gulf shrimp 5

Add Chicken 4

Garden 5

Spring mix, shaved carrots, red cabbage, red onion, marinated tomatoes, mozzarella cheese, and house made croutons.

Caesar 5

Romaine lettuce, parmesan cheese, marinated tomatoes, house made croutons. Tossed in caesar dressing.

GF **Pecan and Pear Salad** 12

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

Asian Chicken Salad 12

Grilled chicken, lettuce, red cabbage, carrots, green onion, mandarin oranges, crispy wonton strips. Served with sesame vinaigrette.

Seafood Gumbo Cup 7 Bowl 10

Gulf shrimp, crawfish, sausage, bell peppers, tomatoes, creole seasoning. Topped with rice and green onions.

Soup of the Day Cup 5 Bowl 8

Our homemade soup of the day. Ask your server for details.

Salad and Cup of Soup 10

Caesar or garden salad with your choice of seafood gumbo or soup of the day.

Sandwiches

Served with French fries or cole slaw

Shrimp BLT 12

Grilled shrimp with spinach, tomato, Applewood smoked bacon, mozzarella cheese, and creole remoulade on ciabatta bread.

Fish Sandwich 12

Pan seared fish of the day, lettuce, tomato, onion, and tartar sauce on ciabatta bread.

Shrimp Po Boy 12

Gulf fried shrimp, lettuce, tomato, and tartar sauce. Served on a French baguette.

Oyster Po Boy 12

Fried oysters, lettuce, tomato, and tartar sauce. Served on a French baguette.

Ginny Lane Burger 12

Grilled to order. Topped with lettuce, tomato, onion, and mayonnaise on a brioche bun. Cheddar, mozzarella or goat cheese.

Lunch Special

Daily 11AM until 4PM

Choose 1 Meat and 2 Sides

Served with Cornbread \$9

Meats

Hamburger Steak and Gravy

Meatloaf and Gravy

Fried Shrimp

Beer Battered Fish

Fried Pork Chop

Country Fried Steak

Grilled Chicken Breast

Fried Chicken Breast

Sides

English Peas

Lima Beans

Kernel Corn

Steamed Carrots

Broccoli Florets

Green Beans

Cauliflower

Blackeyed Peas

Cheddar Grits

Red Potatoes

Tomato Slices

Mac and Cheese

Please alert your server to any special dietary requirements.

Consuming raw or undercooked meats, seafood or shellfish may lead to potential health risks.

Seafood

GF Classic Steamer Pot 28

Gulf shrimp, snow crab legs, andouille sausage, corn, and new potatoes.

GF Bayou Grouper 24

Grouper topped with crab and lemon beurre blanc. Served with mushroom risotto and glazed carrots.

Grilled Salmon 20

Served with spinach risotto, asparagus and dill caper cream sauce.

Seared Crab Cakes 18

2 crab cakes. Served with fried green tomatoes. Topped with spicy remoulade sauce.

GF Bacon Wrapped Gulf Shrimp 18

Bacon wrapped shrimp topped with cherry BBQ sauce. Served with gouda smashed potatoes and green beans.

Fried Shrimp Platter 18

Jumbo Gulf shrimp, lightly dusted and fried. Served with french fries, cole slaw and hush puppies.

Fried Seafood Platter 18

Fried Gulf shrimp, grouper and oysters. Served with french fries, cole slaw and hush puppies.

Steamed Shrimp Platter 18

Steamed shell-on shrimp seasoned with Old Bay seasoning. Served with French fries, cole slaw and hush puppies.

GF Shrimp and Grits 16

Sauteed Gulf shrimp, tomatoes, bacon, thyme, rosemary, green onions, shallots, and garlic in a chardonnay cream sauce. Served over cheddar grits.

Sides

French Fries 2

Cole Slaw 2

Mashed Potatoes 2

Gouda Smashed Red Potatoes 2

Green Beans 2

Asparagus 3

Brussel Sprouts 3

Cheddar Grits 3

Hush Puppies 3

Risotto 4

Fried Okra 4

Desserts

Bread Pudding 8

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

Lava Cake 8

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

Key Lime Pie 8

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

Cheesecake 8

Fresh daily. Ask your server for details.

Steaks

GF Bone-In Ribeye 22oz. 38

Served with baked macaroni and cheese and asparagus. Topped with red wine demi glace.

GF Filet Oscar 8 oz. 30

Topped with lump crab meat and hollandaise sauce. Served with mashed potatoes and asparagus.

GF Gorgonzola Filet 8 oz. 28

Topped with a Gorgonzola cream sauce. Served with parmesan risotto and brussel sprouts.

GF Filet Mignon 8 oz. 26

Served with gouda smashed potatoes and asparagus. Topped with red wine demi glace.

GF New York Strip 10oz. 22

Served with mashed potatoes and asparagus. Topped with red wine demi glace.

Add Crab Cake 8

Add Crab Meat 8

Add Snow Crab Cluster 12

Pasta and Chicken

Seafood Pasta 18

Gulf shrimp, crab, spinach, and peas in a creamy alfredo sauce over linguini.

Shrimp Scampi 18

Sauteed Gulf shrimp in white wine, butter and garlic sauce with asparagus and tomatoes over linguini.

Chicken Picatta 16

Thinly sliced chicken, breaded and pan fried. With caramelized onions and lemon and caper beurre blanc over linguini.

Chicken Alfredo 16

Grilled chicken breast, spinach and peas in a creamy alfredo sauce over linguini.

Pecan Encrusted Chicken 18

Chicken breast breaded in candied pecans and lightly fried. Served with gouda smashed potatoes and brussel sprouts. Topped with lemon beurre blanc.

Please Visit Our Sister Restaurants Located at the Wharf!

Villaggio
GRILLE

YoHo
RUM & TACOS

Catering Available For All Groups, Large and Small, Both On and Off Premises. Call For More Information!
251-224-6500

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