

Starters

Blue Crab Dip

Cream cheese, Old Bay, tobasco, mozzarella, tortilla chips **14**

Spinach & Artichoke Dip

Fresh spinach, artichokes, cream cheese, sour cream, green onions, tortilla chips **12**

Fried Green Tomatoes & Blackened Shrimp

Creole remoulade **14**

Braised Short Rib Nachos

Queso, jalapenos, pico de gallo, sour cream, black olives, lettuce, guacamole, tortilla chips **16**

Cheese Plate

Gorgonzola, honey drizzled brie, smoked gouda, manchego cheese, fresh fruit, spiced pecans & crackers **16**

Oysters (8) \$18

Baked Bacon & Cheddar **GF**

Bacon, cheddar, green onion

Baked Cajun Rockefeller **GF**

Spinach, tasso ham, onion, cajun seasonings

Baked Oyster Duo **GF**

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

Sandwiches - \$14

Served with Fries or Slaw

GINNY Lane Burger

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

Shrimp or Oyster Po Boy

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

Blackened Mahi Tacos

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

Shaved Prime Rib Sandwich

Toasted Gambino bread, lettuce, tomato, caramelized onion, mozzarella cheese & horseradish cream

LUNCH

\$10 Lunch Specials

Pan Seared Fish

Sautéed spinach, saffron rice pilaf, lemon beurre blanc

Meatloaf

Mushroom gravy, mashed potato, green beans

Fried Shrimp Platter

French fries and coleslaw

Country Fried Steak

Gouda smashed reds, glazed carrots, White Pepper Gravy

Fried Flounder Platter

French fries, coleslaw, tarter sauce

Kickin Chicken

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

Entrees

Add Side Salad \$5

6 oz. New York Strip **16**

Broccolini, mash potato, red wine demi glaze

Pecan Encrusted Chicken **14**

Mushroom pea risotto, herb roasted squash & zucchini, lemon beurre blanc

Shrimp and Grits **GF** **16**

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

Shrimp Scampi over Linguini **16**

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

Cajun Chicken or Shrimp over Linguini **16**

Grilled chicken or pan seared shrimp, tomatoes, bacon, thyme, rosemary, green onions, shallots, garlic, chardonnay cream sauce

Seafood Pasta **16**

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

Salads and Gumbo

Soup 'n Salad Combo

HOUSE -Lettuce, tomato, cucumber, cheddar cheese, bacon, egg & croutons. Choice of dressing or CAESAR - Romaine, parmesan cheese, cherry tomatoes, croutons, Caesar dressing

Choice of Gumbo or Soup of the Day **12**

Seafood Gumbo or Soup of the Day

Gulf shrimp, crawfish, sausage, bell peppers, yellow onions, tomatoes, creole seasoning, rice, green onions **Cup 7 Bowl 10**

Tuna and Heirloom Tomato

Heirloom tomatoes, cucumber, basil leaves, mint leaves, balsamic drizzle **16**

Grilled Salmon and Spinach Salad

Asian citrus jalapeno dressing, grape tomatoes, red onion, bleu cheese crumbles. **16**

Asian Chicken Salad

Grilled chicken, spring and romaine mix, red cabbage, carrots, green onion, mandarin oranges, crispy wontons strips, sesame ginger vinaigrette **14**

Pecan and Pear Salad **GF**

Spring mix, goat cheese crumbles, candied pecans, fresh strawberries, pear slices, raspberry vinaigrette **14**

Desserts - \$9

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

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

BAR MENU

Red Wines

- Rascal Pinot Noir** 10/34
Umpqua, Oregon '20
- Meiomi Pinot Noir** 12/38
California '18
- Diora Pinot Noir** 12/38
Monterey County, CA '19
- Lucky Rock Pinot Noir** 11/35
California '19
- Black Stallion Cabernet Sauvignon** Bottle 46
Napa Valley, CA '17
- Chloe Cabernet Sauvignon** 8/30
Monterey County, CA '18
- Hahn Cabernet Sauvignon** 11/35
California '19
- Francis Ford Coppola Cabernet Sauvignon** 10/34
CA '17
- Decoy Cabernet Sauvignon** Bottle 50
California '18
- Gougenheim Malbec Reserva** 9/32
Argentina '18
- Kunde Merlot** Bottle 40
Sonoma Valley, CA '18
- McManis Merlot** 9/30
California, '20
- Saracina Old Soul Red Blend** Bottle 46
California, '18

White Wines

- La Fiera Pinot Grigio** 7/23
Italy '20
- Fiorini Pinot Grigio** 10/32
Delle Venezie, Italy '19
- Ferrari-Carano Pinot Grigio** 10/32
Sonoma County, CA '21
- Firesteed Pinot Gris** 9/27
Williamette Valley Oregon 2019
- Shooting Star Chardonnay** 10/32
Santa Barbara '18
- Schugg Chardonnay** 13/40
Sonoma County CA '19
- Wente Morning Fog Chardonnay** 9/32
Livermore Valley San Francisco Bay, 2019
- Stoneleigh Sauvignon Blanc** 12/34
Marlborough, NZ '20
- 13 Celsius, Sauvignon Blanc** 9/30
New Zealand '20
- Zac Brown Uncaged Sauvignon Blanc** 9/32
Napa Valley, California 2019
- Dr. Loosen Riesling** 10/32
Germany '20
- Foris Vineyards Moscato** 9/30
Oregon '20

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
- 30A Beach Blonde Ale** 6
- 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

Rose & Bubbly

- House Bubbles** 5
- Decoy Brut Champagne** Bottle 35
- La Marca Prosecco** 10/34
Italy
- Gran Campo Viejo Cava** 9/32
Brut Reserva - Spain
- Diora Rosé La Belle Fête** 10/34
Monterey CA '20

Frozen Drinks

- Bushwacker** Blue Chair Bay White Rum, Myers Dark Rum, Creme de Cacao, Kahlua, Baileys, Frangelico, Ice Cream Mix **12; Add a Floater \$3**
- Bailey's Banana Colada** Blue Chair Bay White Rum, Bailey's, Cream of Banana, Pina Colada Mix **12**
- Watermelon Margarita** Camarena Tequila, Watermelon Puree, Fresh Lime, Sugar Rim **12**
- Raspberry Lemonade** Bacardi Limon, Fresh Lemon Juice, Raspberry Puree **12**
- Daquiris** Strawberry, Pina Colada, Watermelon, Raspberry, Peach, Orange **12**
- Key Lime Colada** Blue Chair Bay Key Lime Rum, Pineapple, Pina Colada Mix and Graham Cracker Rim **12**
- Peach White Sangria** Moscato, Peach Puree, Fresh Lime Juice **10**
- Frosé** Rosé, Strawberry Puree, Lime Juice **10**

Cocktails

- Espresso Martini** Van Gogh Espresso Vodka, Kahlua, Bailey's, Heavy Cream, Espresso Beans **12**
- Lavender Martini** Tito's Vodka, Fresh Lemon Juice, Lavender, Simple Syrup **10**
- Lemon Basil Martini** Bacardi Limon, Fresh Lemon Juice, Muddled Basil, Simple Syrup, Sugar Rim **10**
- Elijah Craig Manhattan Martini** Elijah Craig Bourbon, Sweet Vermouth, Bitters, Bourbon Soaked Cherries **10**
- Canal Spritzer** Tanqueray Gin, Muddled Mint, Lemon, Simple Syrup, Sparkling Water **10**
- Ginny Lane Strawberry Lemonade** Tito's Vodka, Strawberry Puree, Lemonade **9**
- Coastal** Mango Rum, Coconut Berry Red Bull **8**
- Villaggio Bellini** Tito's Vodka, Peach Schnapps, Topped with Prosecco and Berries **10**