

GINNY LANE BAR AND GRILL

Seafood Steak Oysters

Brunch Menu
No Substitutions or Modifications

APPETIZERS

BLUE CRAB WONTON DIP 14

SPINACH & ARTICHOKE DIP 14

FRIED GREEN TOMATOES & BLACKENED
SHRIMP 14

CAJUN CRAB CAKE 14

Spicy Cajun Crab Cake, Marinated Bell Pepper &
Red Onion, Mango Habanero Sauce

CALAMARI 14

Lightly Dusted and Fried, Tossed with Parsley and
Lemon, Pina Colada Dipping Sauce

CAJUN EGG ROLLS 14

Shrimp, Crawfish, Andouille Sausage, Cream
Cheese

SOUP & SALADS

SEAFOOD GUMBO Cup 7 Bowl 10

GINNY LANE HOUSE SALAD Side 4 Full 7

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

ASIAN CHICKEN SALAD 16

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

PECAN, PEAR, WARM GOAT CHEESE 14

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

WATERMELON, MINT, FETA SALAD 16

Cucumber, Onion, Lemon Vinaigrette

LUNCH FARE

SEAFOOD PASTA 16

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

SHRIMP SCAMPI PASTA 16

Angel Hair, Roasted Tomatoes, English Peas,
White Wine Garlic Butter

CHICKEN CAJUN PASTA 16

Tomato, Bacon, Thyme, Rosemary, Green Onion,
Chardonnay Cream

BREAKFAST BURGER 15

Fried Green Tomatoes, Cheddar Cheese, Fried Egg,
and Jalapeno Aioli

PAN SEARED GROUPER SANDWICH 15

Lettuce, Tomato, Onion, Ciabatta Bread and
Tartar Sauce

OYSTERS

HALF SHELL

Dozen \$16

BAKED 8 for \$18

Cajun Rockefeller

Roasted Garlic Herb Butter

BRUNCH FARE

STEAK 'N EGGS 20

Grilled Steak, Two Eggs, Biscuit, Potato Hash,
Green Beans, Demi Glace

SOUTHERN STYLE EGGS BENEDICT 16

Poached Eggs, Cheddar Grits,
Applewood Smoked Bacon, Green Beans,
Hollandaise Sauce

CRAB CAKE BENEDICT 18

Poached Eggs, Fried Green Tomato, Cheddar
Grits, Tomato Beurre Blanc

SOUTHERN COMFORT 16

Sausage Gravy & Biscuit, Two Eggs Any Style,
Link Sausage, grits

SHRIMP AND GRITS  16

Cheddar Grits, Pork Belly, Creole Cream,
Tomatoes

CRÈME BRULÉE FRENCH TOAST 16

French Baguette, Fresh Strawberries, Whipped
Topping

DESSERTS \$8

BREAD PUDDING

Warm, House Made Bread Pudding, White
Chocolate Sauce & Fresh Berries

LAVA CAKE

Warm Chocolate Cake Flowing with Chocolate
Ganache, Vanilla Ice Cream, Fresh Berries &
Whipped Cream

KEY LIME PIE

House Made Graham Cracker Crust, Kiwi Lime
Sauce, Fresh Berries & Whipped Cream

CHEESECAKE OF THE DAY

Chef's Choice of a Variety of Cheesecakes

WINE LIST

CHARDONNAY

TWENTY ACRES, CLARKSBURG, CA '19 7/28
CARMEL ROAD, MONTEREY COUNTY, CA '21 8/32
Unoaked

SCHUG, SONOMA COUNTY, CA '19 11/58
ELIZABETH SPENCER, MENDOCINO, CA '21 60

ROBERT MONDAVI, NAPA VALLEY, CA '18 75

SAUVIGNON BLANC

MURPHY GOODE, NORTH COAST, CA '21 8/32
CHASING VENUS, MARLBOROUGH, NZ '22 9/38
STONELEIGH, MARLBOROUGH, NZ '20 10/42
HONIG, NAPA VALLEY, CA '22 50

PINOT GRIGIO / GRIS

LA FIERA, ITALY '20 7/28
VENTESSA, ITALY '20 8/32

J VINEYARDS, CA '22 9/36
Pinot Gris

FIRESTEED, WILLAMETTE, OREGON '20 10/40

RILASSO, VENETO, ITALY '21 45

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

DISTINCTIVE WHITES

RELAX RIESLING, GERMANY '21 7/20
BROADBENT, VINHO VERDE ROSE, PORTUGAL NV 9/38
ELECTRA MOSCATO, CALIFORNIA '22 10/45

BUBBLES

LOS MONTEROS CAVA NV, SPAIN 7/28
MEZZA ITALIAN GLACIAL BUBBLY, ITALY NV 10
Single Serve

LA MARCA BRUT ROSE NV 11
Single Serve

MUMM NAPA PRESTIGE BRUT NV 35
COSTE PETRAI PROSECCO BRUT, ITALY NV 64

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
SCHUG, PINOT NOIR, SONOMA COAST, CA '22 13/58
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 SAUVIGNON

CHLOE, MONTEREY COUNTY, CA '18 8/32
ANGELINE, CALIFORNIA '19 9/35
DECOY, CA '21 38
VICTOR HUGO, PASO ROBLES, CA '19 50
BLACK STALLION, NAPA VALLEY, CA '17 55
JUSTIN, PASO ROBLES, CA '19 65
MY FAVORITE NEIGHBOR, PASO ROBLES, CA '20 80

DISTINCTIVE REDS

RADIO BOKA, TEMPRANILLO, SPAIN '20 7/18
EVODIA GARNACHA, SPAIN '20 9/35
COTE MAS, SUD DE FRANCE SYRAH AND GRENACHE BLEND,
PEZENAS, FRANCE '20 10/38

FANTINI MONTEPULCIANO D'ABRUZZO, ABRUZZO, ITALY '20 10/40
HARVEY & HARRIET BORDEAUX BLEND, CA 65

BAR MENU

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

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

FROSE' 10

Rose', Strawberry Puree, Fresh Lime Juice

BEER

Bud Light 4	Corona Light or Extra 4
Budweiser 4	Yuengling 4
Coors Light 4	Stella Artois 5
Miller Lite 4	Fairhope Amber 6
30A Beach Blonde Ale 6	Cheatin' Heart IPA 6
Something Cold 6	Happy Dad Seltzers 5
Edmunds Oast, Blonde Ale-16 OZ	Ask Your Server for Draft Beer Selection
Goat Island 6	
Blood Orange Berliner Weisse	
Michelob Ultra 4	