

Ginny Lane Bar and Grill

SEAFOOD STEAKS OYSTERS

Orange Beach, AL

APPETIZERS

- BLUE CRAB WONTON DIP 14
- SPINACH & ARTICHOKE DIP **GF** 10
- FRIED GREEN TOMATOES & BLACKENED SHRIMP 12
- CHEESE PLATE 16
Honey Brie, Smoked Gouda, Gorgonzola, Manchego, Fruit, Spiced Pecans, Crackers
- CRAWFISH MAC AND CHEESE WITH PORK BELLY 14

GINNY LANE CLASSICS

- BAYOU GROUPER **GF** 28
Crab Encrusted Grouper, Mushroom Risotto, Glazed Carrots, Buerre Blanc
- SHRIMP AND GRITS **GF** 16
Pork Belly, Cheddar Grits, Creole Cream, Tomatoes
- PECAN ENCRUSTED CHICKEN 16
Mushroom Pea Risotto, Herb Squash and Zucchini, Lemon Beurre Blanc
- SESAME ENCRUSTED SALMON **GF** 18
Honey Mandarin Teriyaki Galze, Saffron Rice, Brocollini
- BBQ BACON WRAPPED SHRIMP **GF** 18
Potato Hash with Peppers and Onions, Green Beans

PASTA

- SEAFOOD PASTA 16
Shrimp and Crab, Spinach, Peas, Linguini, Creamy Alfredo
- SHRIMP SCAMPI 16
Angel Hair, Roasted Tomatoes, Asparagus, White Wine Garlic Butter
- CHICKEN CAJUN PASTA 16
Tomato, Bacon, Thyme, Rosemary, Green Onion, Chardonnay Cream

SANDWICHES

- SOUTH BAMA BURGER 14
Fried Green Tomato, Bacon Jam, Jalapeno Aioli, Cheddar Cheese, Served with Fries or Slaw
- SHRIMP PO'BOY 14
Fried Shrimp, Lettuce, Tomato, Tartar Sauce, Served with Fries or Slaw

DESSERT

- KEY LIME PIE 8
House Made, Graham Cracker Crust
- BREAD PUDDING 8
House Made, Warm Bourbon, White Chocolate Sauce
- LAVA CAKE 8
Molten Lave Cake with Vanilla Ice Cream

OYSTERS

- Half Shell
HALF DOZEN-14
DOZEN-22
- Fried
HORSERADISH
DUSTED 15
- Baked 8 per \$18
BACON CHEDDAR
CAJUN ROCKEFELLER
JALAPEÑO GOAT CHEESE
CHORIZO PICO
ROASTED GARLIC HERB BUTTER

SALAD AND SOUP

- SEAFOOD GUMBO Cup 7 Bowl 10
- SHRIMP AND ARTICHOKE BISQUE Cup 7 Bowl 10
- CAESAR Side 4 Full 6
Romaine, Parmesan, Cherry Heirloom Tomatoes, Focaccia Croutons
Add Fried oysters 12
- GINNY LANE HOUSE SALAD Side 4 Full 7
Spring Mix, Heirloom Cherry Tomatoes, Bacon Crumbles, Cucumber, Cheddar Cheese, Egg, Focaccia Croutons
Add Chicken 7 Add Shrimp 8
- ASIAN CHICKEN SALAD 14
Grilled Chicken, Lettuce Mix, Red Cabbage, Carrots, Green Onion, Mandarin Oranges, Crispy Wonton Strips, Sesame Ginger Vinaigrette
- PECAN, PEAR, WARM GOAT CHEESE **GF** 14
Spring mix, Pecans, Pears, Goat Cheese Croquette, Strawberries, Raspberry vinaigrette

STEAKS AND CHOP **GF**

SERVED WITH SHALLOT AND GRUYERE POTATOES, ASPARAGUS

- | | ADD ON |
|----------------------------|----------------------------------|
| 12 OZ. NEW YORK STRIP 28 | GORGONZOLA CREAM 2 |
| 10 OZ. SIRLOIN 22 | WORCESTERSHIRE MUSHROOMS 3 |
| 8 OZ. BLACK ANGUS FILET 40 | OSCAR 10
Crab and Hollandaise |
| 14 OZ. RIBEYE 46 | MAITRE D' BUTTER 2 |
| 14 OZ. DUROC PORK CHOP 24 | DEMI GLAZE 250 |

SEAFOOD PLATTERS

- | | |
|--|---|
| STEAMED PLATTER
Served with Potatoes, Corn, Sausage
Gulf Shrimp : 24
Snow Crab Legs: 26
Royal Reds: 26 | FRIED PLATTER 26
Shrimp, Flounder, Oysters. Served with Fries, Hushpuppies, Slaw |
|--|---|

NIGHTLY SPECIALS

- | | |
|--|--|
| MONDAY 12
Chicken Florentine | WEDNESDAY AND SATURDAY 18
AYCE Fried Shrimp Platter. French Fries and Coleslaw |
| TUESDAY AND THURSDAY 19
10 oz. Prime Rib, Baked Potato, Green Beans, Side Salad | FRIDAY-SURF N TURF 16
6 oz New York Strip, Blackened Shrimp, Mashed Potatoes, Green Beans |

* Consuming raw or undercooked meats, seafood, and/or shellfish may cause potential health risks. Please alert your server to any special dietary needs.*

There will be a 3.5% convenience fee added to all card transactions