

\$4 House
Wines
Available All
Day

Ginny Lane Bar and Grill

SEAFOOD STEAKS OYSTERS

Orange Beach, AL

APPETIZERS

BLUE CRAB WONTON DIP 14

SPINACH & ARTICHOKE DIP 12

FRIED GREEN TOMATOES & BLACKENED SHRIMP 14

SHORT RIB NACHOS 16

Braised Short Rib, Queso, Lettuce, Pico, Sour Cream,
Guacamole, Black Olives, Jalapenos

GINNY LANE CLASSICS

BAYOU GROUPER **GF** 22

Crab Encrusted Grouper, Mushroom Risotto
Glazed Carrots, Beurre Blanc

SHRIMP AND GRITS **GF** 16

Pork Belly, Cheddar Grits, Creole Cream, Tomatoes

HONEY GARLIC GLAZED SALMON **GF** 16

Pineapple Rice Pilaf, Roasted Cauliflower

PECAN ENCRUSTED CHICKEN 14

Rosemary Red Potatoes, Squash Casserole, Lemon
Beurre Blanc

LEMON CHICKEN ORZO 14

Creamy Parmesan Orzo with
Spinach, Carrots and Onions

SPINACH, FETA, BACON STUFFED CHICKEN 16

Rosemary Roasted Red Potatoes
and Green Beans, Beurre Blanc

CHICKEN CORDON BLEU 16

Breadcrumb Encrusted Chicken Breast Rolled with Ham
and Swiss Cheese and Fried. Served with Roasted Garlic
Mashed Potatoes, Glazed Carrots, Dijon Cream Sauce

PASTA

SEAFOOD PASTA 16

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

SHRIMP SCAMPI 16

Angel Hair, Roasted Tomatoes, White Wine Garlic
Butter

CHICKEN CAJUN PASTA 14

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

SALAD AND SOUP

SEAFOOD GUMBO Cup 7 Bowl 10

ASIAN CHICKEN SALAD 16

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

PECAN, PEAR, WARM GOAT CHEESE 16

Spring mix, Pecans, Pears, Goat Cheese
Croquette, Strawberries, Raspberry vinaigrette
Make it gluten free with blue cheese crumbles

DESSERT

KEY LIME PIE Cash 8 Card 8.32

House Made, Graham Cracker Crust

BREAD PUDDING Cash 8 Card 8.32

House Made, Warm Bourbon, White Chocolate Sauce

LAVA CAKE Cash 8 Card 8.32

Molten Lava Cake with Vanilla Ice Cream

CHEESECAKE OF THE DAY

Chef's choice of a variety of cheesecakes

SEAFOOD PLATTERS

Steamed Platters

All Served with Corn, Sausage, Potatoes

Gulf Shrimp Platter 24

Snow Crab Legs 28

King Crab Legs 30

Combo Steamed Platter 26

Gulf Shrimp and Snow Crab Legs

Fried Platters

Served with Fries, Hushpuppies, and Coleslaw

Fried Flounder Platter 15

Fried Shrimp Platter 16

Combo Fried Platter 16

Fried Shrimp and Flounder

STEAKS

SERVED WITH MASHED POTATOES, GREEN BEANS
HOUSE MADE HERB BUTTER

SURF N TURF 22

6 oz New York Strip, Blackened Shrimp,
Gorgonzola Cream Sauce

SALISBURY STEAK 16

10 oz. Smothered with Mushroom and Caramelized
Onion Gravy

12 OZ. NEW YORK STRIP 26

8 OZ. BLACK ANGUS FILET 28

14 OZ. PRIME CUT RIBEYE 30

OYSTERS

Half Shell

Baked 8 per \$18

HALF

CAJUN ROCKEFELLER

DOZEN-14

ROASTED GARLIC HERB BUTTER

DOZEN-22

SANDWICHES

All Served with Fries or Slaw

SOUTH BAMA BURGER 12

Fried Green Tomato, Bacon Jam, Jalapeno Aioli, Cheddar
Cheese

GINNY LANE BURGER 12

Choice of Cheddar or Mozzarella Cheese, Lettuce, Tomato, Red
Onion, Mayo, Brioche Bun

SOUTHWEST CHICKEN SANDWICH 12

Blackened Chicken, Bacon, Provolone, Avocado, Cajun
Remoulade

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

We offer a Cash or Credit Charge on the Menu. This Menu is Based on Cash

WINE LIST

COCKTAILS

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 9/35

Stoneleigh, Marlborough, NZ '20 10/42

Honig, Napa Valley, CA '22 50

PINOT GRIGIO/GRIS

La Fiera, Italy '20 7/28

Ventessa, Italy ' 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 ' 10/45

BUBBLES

Los Monteros Cava NV 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 55

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

Justin, Paso Robles, CA '19 65

Victor Hugo, Paso Robles, CA '19 50

Black Stallion, Napa Valley, CA '17 55

Volunteer, Sonoma, CA '21 70

My Favorite Neighbor, Paso Robles, CA '20 80

DISTINCTIVE REDS

Radio Boka, Tempranillo, Spain '20 7/18

Cote Mas, Sud de France Syrah and Grenache Blend,
Pezenas, France '20 10/25

Harvey & Harriet Bordeaux Blend, CA 65

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' Wine, Strawberry Puree, Fresh Lime Juice

BEER LIST

Bud Light 4

Budweiser 4

Coors Light 4

Miller Lite 4

Fairhope Amber 6

30A Beach Blonde Ale 6

Goat Island 6

Blood Orange Berliner Weisse

Something Cold 6

Edmunds Oast, Blonde Ale-16 OZ

Ask Your Server for Draft Beer Selection

Michelob Ultra 4

Yuengling 4

Corona Light or Extra 4

Stella Artois 5

Cheatin' Heart IPA 6

Yellowhammer Brewing

Happy Dad Seltzers 5