

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 Cajun Rockefeller** 16
Topped with spinach, tasso ham, onion, and cajun seasonings. Order of 8
- GF Baked Oyster Duo** 16
Baked Bacon and Cheddar, and Baked Cajun Rockefeller. Order of 8

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** 10
Seasoned ground beef, queso cheese, jalapenos, pico de gallo, sour cream, black olives, lettuce, guacamole, house made tortilla chips.
- Cheese Plate** 14
Gorgonzola, honey drizzled brie, smoked gouda, and manchego cheese. Served with fresh fruit, spiced pecans and crackers.
- Buffalo Wings** 12
Tossed in buffalo sauce and served with celery and your choice of ranch or bleu cheese.

Soup and Salad

Add Gulf shrimp 5
Add Chicken 4

- Blackened Chicken Garden Salad** 10
Spring mix, shaved carrots, red cabbage, red onion, marinated tomatoes, mozzarella cheese, and house made croutons.
- Fried Oyster Caesar** 10.
Romaine lettuce, parmesan cheese, marinated tomatoes, house made croutons. Tossed in caesar dressing, Topped with Fried Oysters
- 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.
- Salad and Cup of Soup** 10
Caesar or garden salad with cup of seafood gumbo.
- ### Sandwiches
- Served with French fries or cole slaw
- Blackened Fish Tacos** 12
Blackened fish of the day topped with shredded lettuce, pico de gallo and jalapeno cream in flour tortillas.
- 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.

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, cucumber salad and dill caper cream sauce.

Fried Shrimp Platter 20

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

Fried Seafood Platter 20

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

Steamed Shrimp Platter 20

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

Shrimp Carbonara 16

Parmesan, gouda, manchego cheese, gulf shrimp, english peas, tomatoes, over orecchiette pasta and baked. Topped with fried egg.

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

Glazed Carrots 4

Mashed Potatoes 2

Green Beans 2

Shaved Brussel Sprouts 3

Cheddar Grits 3

Risotto 4

Fried Okra 4

Cucumber salad 3

Steaks

Bone-In Ribeye 16oz 34

Served with smoked gouda macaroni and cheese and glazed carrots. Topped with red wine demi glace

GF Filet Oscar 8 oz. 30

Topped with lump crab meat and hollandaise sauce. Served asiago gnocchi and broccolini.

GF Filet Mignon 8 oz. 28

Served with garlic parmesan scalloped potatoes and broccolini. Topped with red wine demi glace.

GF New York Strip 10oz. 20

Served with mashed potatoes and shaved brussel sprouts. 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 brussel sprouts and tomatoes 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.

Chicken Alfredo 16

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

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.