

Ginny Lane Bar and Grill

SEAFOOD STEAKS OYSTERS

Orange Beach, AL

APPETIZERS

- Blue Crab Wonton Dip 14
Spinach & Artichoke Dip 14
Fried Green Tomatoes & Crab Cake 16
Creole Remoulade
Short Rib Nachos 16
Braised Short Rib, Queso, Lettuce, Pico, Sour Cream,
Guacamole, Black Olives, Jalapenos
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

GINNY LANE CLASSICS

- Bayou Grouper **GF** 28
Crab Encrusted Grouper, Mushroom Risotto
Green Beans, Beurre Blanc
Shrimp and Grits **GF** 20
Pork Belly, Cheddar Grits, Creole Cream, Tomatoes
Honey Garlic Glazed Salmon **GF** 24
Pineapple & Bell Pepper Rice Pilaf, Steamed Broccoli
Pecan Encrusted Chicken 20
Rosemary Red Potatoes, Roasted Zucchini & Squash,
Lemon Beurre Blanc
Brown Butter Grouper 24
Truffle Mashed Potatoes, Succotash, Brown Butter
Crab Cakes & Fried Green Tomatoes 24
Dirty Rice with Spinach, Bell Pepper, and Tasso Ham,
Remoulade
Blackened Shrimp and Watermelon Salad 20
Blackened Gulf Shrimp, Watermelon, Feta, Mint,
Cucumber, Onion, Lemon Vinaigrette

PASTA

- Seafood Pasta 20
Gulf Shrimp and Crab, Spinach, Peas,
Linguini, Creamy Alfredo
Shrimp Scampi Pasta 20
Angel Hair, Roasted Tomatoes, Peas, White
Wine Garlic Butter
Chicken Cajun Pasta 20
Tomato, Bacon, Thyme, Rosemary, Green
Onion, Chardonnay Cream

SEAFOOD PLATTERS

Steamed Platters

- All Served with Corn, Smoked
Sausage, New Potatoes
Gulf Shrimp Platter 26
Snow Crab Legs 34
King Crab Legs 40

Fried Platters

Served with Fries, Hushpuppies, and Coleslaw

- Fried Grouper 26
Fried Shrimp Platter 26
Fried Oyster Platter 28
Combo Fried Platter 30
Fried Shrimp, Grouper, and Oysters

STEAKS

Served with Mashed Potatoes, Green Beans
House Made Herb Butter

- 14 OZ. Prime Cut RIBEYE 40
8 OZ. BLACK ANGUS FILET 42
16 OZ BONE-IN DUROC PORK CHOP 38
8 OZ FILET OSCAR 49
with Crab and Béarnaise

OYSTERS

Half Shell

Dozen 16

Baked 8 per \$18

Cajun Rockefeller
Roasted Garlic Herb Butter

DESSERT

- Key Lime Pie 8
House Made, Graham Cracker Crust
Bread Pudding 8
House Made, Warm Bourbon, White Chocolate
Sauce
Lava Cake 8
Molten Lava Cake with Vanilla Ice Cream
Cheesecake of the Day 8
Chef's choice of a variety of cheesecakes

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

CHARDONNAY

Twenty Acres, Clarksburg, CA '19 7/28
Carmel Road Unoaked, Monterey County, CA '21 8/32
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 '21 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 7/28
Mezza Italian Glacial Bubbly, Italy NV 10
Single Serve
La Marca Prosecco Rose, Italy, NV 11
Single Serve
Mumm Napa Prestige Brut, CA 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

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' Wine, Strawberry Puree, Fresh Lime Juice

BEER LIST

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