



MENU

DINNER

4:30 pm - 10:00 pm Sun.-Thur.

4:30 pm - 11:00 pm Fri. & Sat.

BAR

4:30 pm - 10:00 pm Sun. - Thur.

4:30 pm - 11:00 pm Fri. & Sat.

LOCAL PARTNERS

A great menu isn't complete without local ingredients. Our partners deliver the best and freshest seasonal features to our door for you to enjoy.

SWEET HOME FARM

Sweet Home Farm is a working family dairy established in Elberta, Alabama in 1984 and was the first farmstead cheese operation in the state.

ROYAL LAGOON

Royal Lagoon Seafood has been distributing the finest seafood across the Gulf Coast for over 25 years. Located in Theodore, Alabama, they proudly provide one of the largest product lines on the coast.

GULF COAST PRODUCE

Opened in September of 2014, Gulf Coast Produce of Alabama represents a turning point in the legacy of Gulf Coast Produce. "Fresh from Foley" is the motto with an accent on all things local.

KITRELL'S DAYDREAM

This beekeeper and wife duo operate our local Apiary at the nearby Weeks Bay.

THE SOUTHERN GRIND

The newest location offers breakfast, lunch, desserts and gelato. Art, Gifts, and Shopping and free wifi in a cool coastal vibe.



LOCAL FAVORITES

Location pins on our menu make local items easy to spot. Our local favorites are found within a 90-mile radius to our neighborhood.

STARTERS

CHIPS & SALSA 6.95

Homemade flour chips served with fresh salsa.

* FRIED WICKLES PICKLES 9.95

Alabama's own sweet & spicy pickle chips served in a tempura batter.

CRISPY GREEN BEAN FRIES 8.95

Crunchy & crispy breaded green beans served with wasabi ranch dipping sauce.

HUMMUS PLATE 8.95

Chickpea hummus served with warm flatbread chips and fresh veggies.

Extra pita 1.95

Extra vegetables 1.95

* SWEET & SPICY GULF SHRIMP 13.95

Tempura battered shrimp tossed in a sweet & spicy Thai infused sauce.

CHICKEN TENDERS 8.95

Four all breast tenders made traditionally or tossed in buffalo sauce served with ranch.

SOUTHERN FRIED GREEN TOMATOES 9.95

Traditional southern favorite served with our chipotle mayo sauce for dipping.

FRENCH ONION SOUP 8.95

Sliced Vidalia onion sautéed in fresh spices and white wine then simmered with a light beef broth. Topped with homemade croutons, provolone cheese & baked to perfection.

INDIGO SAMPLER 12.95

Chicken tenders (traditional or buffalo) with dipping sauce, fried mozzarella sticks & chips and salsa.

FRIED MOZZARELLA STICKS 8.95

Fried mozzarella sticks served with ranch dipping sauce.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

SALADS

*COBB SALAD

12.95

Fresh greens, hardwood smoked bacon, roasted turkey, grape tomatoes, hard boiled egg, blue cheese crumbles & black olives. Served with your choice of dressing.

Add avocado 2.95

*CAESAR SALAD

9.95

Chopped romaine lettuce, Parmesan cheese, garlic croutons tossed in a traditional Caesar dressing.

*HOUSE SALAD

7.95

Fresh greens, grape tomatoes, cucumber, red onion and croutons. Served with your choice of dressing.

Add cheese .95

* HONEY LIME CILANTRO SHRIMP & MANGO SALAD

14.95

Bed of mixed greens, sautéed honey lime shrimp, diced mango, grape tomatoes, sliced cucumbers and croutons.

THE WEDGE

9.95

Iceberg lettuce wedge topped with chopped bacon, red onion, grape tomatoes, croutons and your choice of blue cheese or feta crumbles and drizzled with your choice of dressing.

* PEAR & PECAN

10.95

A bed of mixed greens topped with Bama candied pecans and caramelized pears with blue cheese crumbles.

DRESSINGS

Buttermilk Ranch, Creamy Golden Italian, Blue Cheese, Raspberry Walnut Vinaigrette, Mango Vinaigrette, Honey Cilantro Lime, Balsamic Vinaigrette

ADDITIONS

Add chicken 2.95

Add shrimp 4.95

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HANDHELDS

Served with fries & pickle spear

*BEACH BURGER IN PARADISE

11.95

1/2 lb. of fresh ground beef, topped with lettuce, tomato and red onion served on a sweet bun.

Add your choice of cheddar, provolone or mozzarella .95

Add bacon 1.95

Add avocado 2.95

*FRENCH DIP

13.95

Slices of roast beef soaked in homemade au jus served on a toasted hoagie roll with provolone cheese. Served with a side of creamy horseradish sauce and au jus.

*PHILLY CHEESESTEAK

11.95

Thinly sliced marinated ribeye with provolone cheese served on a toasted hoagie roll.

Add grilled onions & peppers 1.95

CHEESE QUESADILLAS

7.95

Flour Tortilla filled with a blend of cheeses then grilled. Served with a side of chips and salsa.

Add chicken 2.95

Add shrimp 4.95

*TURKEY BACON AVOCADO WRAP

12.95

Roasted turkey, provolone cheese, hardwood smoked bacon, avocado, tomato and lettuce served in a grilled spinach herb wrap. Served with a side of ranch dressing.

*RANCH CHICKEN AND BACON PANINI

11.95

Grilled chicken breast, bacon, avocado and provolone cheese with ranch dressing served on sourdough bread.

MOZZARELLA TOMATO AND BASIL PANINI

10.95

Mozzarella with tomato, fresh basil and balsamic vinaigrette served on a ciabatta roll.

*CHICKEN SALAD CROISSANT

10.95

Grilled chicken, red grapes, walnuts, celery, honey, creole mustard and spices mixed together and served on a flaky buttery croissant. Served with fries & pickle spear

*CRAB CAKE MELT

13.95

Jumbo lump crab cake served with cheddar cheese mixed greens, tomato and chiptole mayo served on a buttery croissant.

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FLATBREADS

MARGHERITA 10.95

Grape tomatoes, mozzarella, fresh basil and red sauce

CHICKEN PESTO 12.95

Grilled chicken, diced tomatoes, mozzarella and basil pesto sauce

SPINACH & MUSHROOM 10.95

Baby spinach, mozzarella, provolone, shredded parmesan and olive oil drizzle

Add chicken **2.95**

Add shrimp **4.95**

ENTRÉES

 **TWO JUMBO LUMP CRAB CAKES** 18.95
Served with garlic mashed red potatoes and vegetable of the day.

GULF FISH FAVORITE MARKET PRICE

Served with garlic mashed red potatoes and vegetable of the day. Please ask your server how the chef is preparing today's dish.

***BOURBON GLAZE MEATLOAF** 15.95

Glazed with our house special sweet bourbon sauce to give this southern classic a unique and delicious twist. Served with garlic red potatoes and vegetable of the day.

***SHRIMP BASKET** 15.95

Tempura battered shrimp and fries.

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BEVERAGES

THE SOUTHERN GRIND COFFEE REGULAR OR DECAF	2.95
ICED COFFEE	3.95
ASSORTED JUICES	3.95
ASSORTED SOFT DRINKS	2.95
SWEET OR UNSWEETENED ICED TEA	2.95
ASSORTED HOT TEAS	2.95
BOTTLED WATER	3.95

DESSERT

COOKIE SANDWICH Chocolate chip cookies with vanilla gelato center.	6.95
COOKIE TRIO Chocolate chip, s'mores and buttercream iced cookies.	5.95
BROWNIE SUNDAE Cream cheese brownie topped with a coffee chocolate chip gelato.	7.95
CINNAMON BEIGNETS Beignet served with a scoop of vanilla gelato & caramel drizzle.	7.95
TWO SCOOPS OF GELATO Seasonal Flavors available, please check with your server.	4.95