



The Lodge ^{Est 1974}

AT GULF STATE PARK

A **Hilton** Hotel

In-Room Dining Menu

HOURS OF OPERATION

BREAKFAST
7:00 AM – 11:00 AM

DINNER
5:00 PM – 9:00 PM

*DIAL ZERO TO CONNECT TO IN-ROOM DINING SERVICE

If you have any concerns regarding food allergies, please alert your server prior to ordering.

*This item may contain raw or undercooked meats, poultry, shellfish or eggs. Consuming raw or undercooked meats, poultry, shellfish or eggs may increase or risk foodborne illnesses.

All drinks contain 1 ½ ounces of liquor, unless special ordered.



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AT GULF STATE PARK

A Hilton Hotel

TO ORDER BREAKFAST, PLEASE USE THE
DOORHANGER ORDER FORM. LOCATED
BEHIND YOUR ROOM'S DOOR. FOR
ADDITIONAL DOORHANGER FORMS,
PLEASE DIAL **ZERO** IN YOUR ROOM'S
PHONE



SALADS

FARMERS MARKET SALAD \$16

BABY ARUGULA, CARROTS, ROASTED PEARS, GOLDEN RAISINS,
TOASTED PECANS, GOAT CHEESE, APPLE CIDER VINAIGRETTE

ROMAINE WEDGE SALAD \$15

ROMAINE LETTUCE, PARMESAN CHEESE, HARD BOILED EGG, BACON,
TOMATO, BROWN BUTTER CRUMBS,
ROASTED GARLIC PARMESAN DRESSING

SALAD ADDITIONS

SHRIMP \$9
CHICKEN \$8

SANDWICHES/BURGERS

SANDWICHES & BURGERS SERVED WITH CHOICE OF CHIPS OR FRIES

LODGE DOUBLE SMASHED BURGER \$19

SMOKED GOUDA PIMENTO CHEESE, BACON, LETTUCE,
TOMATO, ONION, BRIOCHE BUN

CLASSIC CLUB \$17

COUNTRY HAM, ROASTED TURKEY, AMERICAN CHEESE, BACON,
LETTUCE, TOMATO, LOCAL HONEY MUSTARD, WHOLE WHEAT BREAD

FLATBREADS

PEAR & BRIE \$19
ROASTED PEAR, BRIE CHEESE, PROSCIUTTO, ROSEMARY,
SPICED PECANS, FRESH OREGANO

SHORT RIB \$20
BRAISED SHORT RIB, PICKLED ONIONS,
BABY ARGULA, SMOKED GOUDA CHEESE

ENTREES

LEMON HERB SNAPPER \$29
BUTTER POACHED CAULIFLOWER, CRISPY LEEKS,
SMOKED PAPRIKA CRAWFISH CREAM SAUCE

RIBEYE STEAK \$36
SMASHED CRISPY RED POTATO, GRILLED BROCCOLINI,
SMOKED HERB BUTTER



KIDS MENU

*KIDS MENU SERVED WITH CHOICE OF
CHIPS OR FRIES AND A DRINK*

CHEESE OR PEPPERONI PIZZA \$8.95

HAMBURGER OR CHEESEBURGER \$8.95

DESSERTS

SPICED APPLE CRISP* \$9
CINNAMON SCENTED APPLES, BROWN SUGAR-OAT STREUSEL

WHITE CHOCOLATE & BLUEBERRY BREAD PUDDING* \$9
FRESH BLUEBERRIES, SWEET WHITE CHOCOLATE CUSTARD,
CHANTILLY CREAM

HOUSE BAKED COOKIES \$6
SEASONAL SELECTION OF 2 HOUSE BAKED COOKIES

BEVERAGES

COFFEE

REGULAR OR DECAF
12 OZ. CUP \$4.50
16 OZ. CUP \$5.00

JUICE \$5

ORANGE JUICE, APPLE JUICE, CRANBERRY JUICE,
GRAPEFRUIT JUICE, V8® TOMATO JUICE

MILK \$4

WHOLE, 2%, SKIM, CHOCOLATE

HOT CHOCOLATE \$4.50

SODAS \$4

COKE, DIET COKE, COKE ZERO, AND SPRITE

ICED TEA \$4

SWEETENED OR UNSWEETENED

HOT TEA — HARNEY AND SONS \$5

CHAMOMILE, EARL GREY, ENGLISH BREAKFAST, GREEN, MINT

BOTTLED WATER

STILL \$6

SPARKLING \$6



SIGNATURE COCKTAILS

SPICED MANHATTAN \$16

ELIJAH CRAIG, CARPANO ANTICA, CARPANO BIANCO,
APPLE JUICE, RAW SIMPLE SYRUP

FRONT PORCH TEA \$12

PEACH MOONSHINE, BLACKBERRY SCHRUB,
UNSWEET TEA, LEMON

THE BOOTLEGGER \$12

CAMPESINO AGED RUM, CAMPESINO LIGHT RUM,
GRENADINE, BLACKBERRY SCHRUB,
PINEAPPLE JUICE, ORANGE BITTERS

THE LODGE GIN SPRITZER \$14

HENDRICKS, GRAPEFRUIT JUICE, ORANGE BITTERS, SIMPLE SYRUP,
ORANGE, LIME, LEMON, STRAWBERRY

SPICY MARGARITA \$12

DULCE VIDA PINEAPPLE-JALAPEÑO TEQUILA,
TRIPLE SEC, SOUR MIX, PINEAPPLE JUICE

SPARKLING

	Gl	Btl
LOS MONTEROS, CAVA, SPAIN	9	45

WHITE WINE

MOHUA, SAUVIGNON BLANC	10	40
ALOIS LAGEDER, PINOT GRIGIO	13	52
RICKSHAW, CHARDONNAY	11	44

RED WINE

MON FRERE, PINOT NOIR	10	40
LAPOSTOLLE, CABERNET SAUVIGNON	10	40



CANNED BEER

DOMESTIC \$5

BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
YUENGLING
BUDWEISER

PREMIUM/IMPORT \$6

RED STRIPE
BLUE MOON
GUINNESS
HEINEKEN
WHITE CLAW

Foodcraft

a la carte

AVOCADO & TOAST* \$14

SMASHED AVOCADO, ROASTED TOMATO,
TWO POACHED EGGS, LOCAL FIELD GREENS,
SHAVED RADISH, FARMERS CHEESE

BANANA BREAD FRENCH TOAST* \$13

SLICED BANANA, PECANS, BOURBON-MAPLE SYRUP, BACON

CRAB CAKE BENEDICT* \$22

PETITE CRAB CAKES, SAUTEED SPINACH, POACHED EGGS,
ENGLISH MUFFIN, CAJUN CITRUS TARRAGON SAUCE,
CHOICE OF ONE SIDE

BIG BEACH BREAKFAST* \$16

THREE EGGS YOUR WAY, BACON OR SAUSAGE,
CHOICE OF ONE SIDE

LOX 'N BAGEL* \$17

CREAM CHEESE, RED ONION, CAPERS, TOMATO,
HARD BOILED EGG

HAM & CHEESE OMELET* \$16

THREE EGGS, COUNTRY HAM, CHEDDAR CHEESE,
CHOICE OF ONE SIDE

FOREST OMELET* \$16

THREE EGGS, MUSHROOMS, GOAT CHEESE,
CHOICE OF ONE SIDE

sides

\$4

HOME FRIES, CHEESE GRITS, TOAST & JAM, ENGLISH MUFFIN

extras

\$5

BACON*, SAUSAGE*, FRESH FRUIT, SEASONAL BERRIES

lodge breakfast buffet

ENJOY FRESH SEASONAL FRUITS, OATMEAL, SOUTHERN GRITS, APPLEWOOD BACON,
BUTTERMILK BISCUITS, PEPPERED GRAVY, COUNTRY PLEASIN' SAUSAGE AND BREAKFAST POTATOES.
MADE-TO-ORDER EGGS & OMELETS ARE FEATURED, IN ADDITION TO FRESH BREADS AND PASTRIES WITH LOCAL
JAMS & PRESERVES.

BREAKFAST JUICES, MILK AND COFFEE ARE INCLUDED.

22.⁹⁵ | 8.⁹⁵ FOR KIDS 12 AND UNDER

cocktails

TROPICAL CREAMSICLE MIMOSA \$10

PROSECCO, CREAM, ORANGE, PINEAPPLE, COINTREAU

THAT'S THE BLOODY POINT \$12

CUCUMBER VODKA, BLOODY POINT REMEDY MARY MIX,
B12, CAFFEINE

SOCIAL SPRITZER \$10

LIMONCELLO, PROSECCO, SLICED STRAWBERRIES,
LEMON ZEST

MORNING ELIXIR \$10

ST. GERMAIN ELDERFLOWER LIQUEUR, PROSECCO,
CLUB SODA, CITRUS ZEST

GULF BELLINI \$10

ZARDETTO, PEACH PUREE, BLUE CURACAO

SUNRISE MIMOSA \$10

CAVA, ORANGE JUICE, PINEAPPLE JUICE, GRENADINE

coffee & beverage

SOFT DRINKS \$3

FRESH JUICE \$4

BREWED COFFEE | REGULAR OR DECAF \$3

MILK \$3

ESPRESSO \$3

LATTE \$4

CAPPUCCINO \$4

EXTRA SHOT \$2

HARNEY & SONS HOT TEA \$5

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Foodcraft

~LUNCH~

soup & salad

GULF OYSTER CHOWDER \$9

GULF OYSTERS, ROASTED CORN, JALAPENO, POTATO

FARMER'S MARKET SALAD \$13

BABY ARUGULA, CARROTS, ROASTED PEARS,
GOLDEN RAISINS, TOASTED PECANS, GOAT CHEESE,
APPLE CIDER VINAIGRETTE

ROMAINE WEDGE SALAD \$12

ROMAINE LETTUCE, PARMESAN CHEESE,
HARD BOILED EGG, BACON, TOMATO,
BROWN BUTTER CRUMBS,
ROASTED GARLIC PARMESAN DRESSING

CHICKEN \$8 | SHRIMP \$9 | SNAPPER \$13 | STRIP STEAK \$14



land & gulf

NEW YORK STRIP STEAK \$28

FRENCH FRIES, HARICOT VERTS,
PEPPERCORN BRANDY SAUCE

LEMON HERB SNAPPER \$27

BUTTER POACHED CAULIFLOWER, CRISPY LEEKS,
SMOKED PAPRIKA CRAWFISH CREAM SAUCE

CRISPY CHICKEN FRANCAISE \$25

PAN ROASTED CHICKEN BREAST, PEARL ONIONS,
LEMON HERB BUTTER, LINGUINE PASTA

FISH & CHIPS \$26

BEER BATTERED GROUPEL, RED POTATOES,
CITRUS CAPER TARTAR SAUCE, MALT VINEGAR AIOLI

shareables

BACON & SHRIMP STUFFED JALAPENO \$12

JALAPENO PEPPER, SHRIMP, SWEET CREAM CHEESE, BACON,
BOURBON TOMATO BACON JAM

CRISPY SNAPPER BITES \$13

CAJUN CITRUS AIOLI, LEMON

HONEY GOAT CHEESE \$12

TOMATO PEPPER JAM, RAW HONEY APPLE SLAW, CHIVES

FRIED GREEN TOMATO \$12

CRAWFISH SALAD, ARUGULA, CAJUN REMOULADE

sandwiches

& flatbreads

(SERVED WITH FRIES OR SIDE HOUSE SALAD)

BLACKENED AHI TUNA SANDWICH \$16

SMASHED AVOCADO, WASABI AIOLI, SLICED TOMATO,
SWEET HOMEMADE PICKLES, BRIOCHE BUN

PEAR & BRIE FLATBREAD \$16

ROASTED PEAR, BRIE CHEESE, PROSCIUTTO, ROSEMARY,
SPICED PECANS, FRESH OREGANO

FRIED SNAPPER \$16

SEASONED BREADED SNAPPER, CUMIN SLAW, TOASTED BRIOCHE

LODGE DOUBLE SMASHED BURGER \$15

SMOKED GOUDA PIMENTO CHEESE, BACON, LETTUCE,
TOMATO, ONION, BRIOCHE BUN

HEAT & SWEET FLATBREAD \$14

PEPPERONI, SMOKED GOUDA, PARMESAN, LOCAL HONEY,
CHIPOTLE SPICE

CUBAN \$15

ROASTED PORK, SLICED HAM, SWISS CHEESE,
SPICED PICKLES, YELLOW MUSTARD, CUBAN BREAD

CLASSIC CLUB SANDWICH \$14

HAM, TURKEY, BACON, CHEDDAR CHEESE, LETTUCE,
TOMATO, HONEY MUSTARD, WHEAT BERRY BREAD

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Foodcraft

soup & salad

GULF OYSTER CHOWDER \$9
GULF OYSTERS, ROASTED CORN, JALAPENO, POTATO

FARMER'S MARKET SALAD \$13
BABY ARUGULA, CARROTS, ROASTED PEARS,
GOLDEN RAISINS, TOASTED PECANS, GOAT CHEESE,
APPLE CIDER VINAIGRETTE

ROMAINE WEDGE SALAD \$12
ROMAINE LETTUCE, PARMESAN CHEESE,
HARD BOILED EGG, BACON, TOMATO,
BROWN BUTTER CRUMBS,
ROASTED GARLIC PARMESAN DRESSING

CHICKEN \$8 | SHRIMP \$9 | SNAPPER \$13 | STRIP STEAK \$14

oysters & shareables

BAKED HALF DOZEN OYSTERS \$14
CHOICE OF PARMESAN GARLIC, ROCKEFELLER, OR
BACON & MELTED LEEK, SERVED
WITH WARM FRENCH BREAD

SAMPLE OF ALL THREE \$16
TASTER OF ALL THREE BAKED OYSTERS

BACON & SHRIMP STUFFED JALAPENO \$12
JALAPENO PEPPER, SHRIMP, SWEET CREAM CHEESE, BACON,
BOURBON TOMATO BACON JAM

CRISPY SNAPPER BITES \$13
CAJUN CITRUS AIOLI, LEMON

HONEY GOAT CHEESE \$12
TOMATO PEPPER JAM, RAW HONEY APPLE SLAW, CHIVES

FRIED GREEN TOMATO \$12
CRAWFISH SALAD, ARUGULA, CAJUN REMOULADE

brunch entrees

(SERVED WITH FRIES OR SIDE HOUSE SALAD)

AVOCADO & TOAST* \$14
SMASHED AVOCADO, ROASTED TOMATO,
TWO POACHED EGGS, LOCAL FIELD GREENS,
SHAVED RADISH, FARMERS CHEESE

BLACKENED AHI TUNA SANDWICH \$16
SMASHED AVOCADO, WASABI AIOLI, SLICED TOMATO,
SWEET HOMEMADE PICKLES, BRIOCHE BUN

BANANA BREAD FRENCH TOAST* \$13
SLICED BANANA, PECANS, BOURBON-MAPLE SYRUP, BACON

PEAR & BRIE FLATBREAD \$16
ROASTED PEAR, BRIE CHEESE, PROSCIUTTO, ROSEMARY,
SPICED PECANS, FRESH OREGANO

CRAB CAKE BENEDICT* \$22
PETITE CRAB CAKES, SAUTEED SPINACH, POACHED EGGS,
ENGLISH MUFFIN, CAJUN CITRUS TARRAGON SAUCE,
HOME FRIES

CUBAN \$15
ROASTED PORK, SLICED HAM, SWISS CHEESE,
SPICED PICKLES, YELLOW MUSTARD, CUBAN BREAD

FOREST OMELET* \$16
THREE EGGS, MUSHROOMS, GOAT CHEESE,
Home Fries

HEAT & SWEET FLATBREAD \$14
PEPPERONI, SMOKED GOUDA, PARMESAN, LOCAL HONEY,
CHIPOTLE SPICE

NY Strip Steak & Eggs \$24
Grilled NY Strip Steak, Three Eggs, Roasted Tomato,
Home Fries, Cajun Remoulade

CLASSIC CLUB SANDWICH \$15
HAM, TURKEY, BACON, FRIED EGG, CHEDDAR CHEESE,
LETTUCE, TOMATO, HONEY MUSTARD, WHEAT BERRY BREAD



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martini

SPIRITUAL HEALER \$14
KETTLE CUCUMBER VODKA,
ST. GERMAIN, SIMPLE SYRUP, LEMON JUICE

RASPBERRY LEMONDROP \$14
TITO'S VODKA, RAZZMATAZZ,
LEMON JUICE, SIMPLE SYRUP

PEACH COBBLER \$14
PEACH COBBLER MOONSHINE,
VANILLA VODKA, APPLE CINNAMON
SIMPLE SYRUP, LEMON JUICE

margarita

PINEAPPLE JALAPENO \$12
DULCE PINEAPPLE-JALAPENO TEQUILA, PINEAPPLE
JUICE, TRES AGAVE,
TRIPLE SEC, LIME JUICE

SANGRITA \$12
CHOICE OF RED OR WHITE
LUNAZUL, HAHN OR DR LOOSEN,
TRIPLE SEC, TRES AGAVE, LIME,
ORANGE

BLOOD ORANGE \$16
PATRON, COINTREAU, TRES AGAVE,
BLOOD ORANGE JUICE, LIME JUICE

canned beer

domestic
\$5

BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
YUENGLING
BUDWEISER

premium/import
\$6

RED STRIPE
BLUE MOON
GUINNESS
HEINEKEN
WHITE CLAW

seasonal craft beer

"ASK ABOUT OUR SEASONAL
&
DRAFT SELECTIONS"

signature cocktail

PEANUT BUTTER OLD FASHIONED \$15
SCREWBALL, OLD FORRESTER, COCO BITTERS,
WOODFORD CHERRY JUICE

FRONT PORCH TEA \$12
PEACH MOONSHINE, BLACKBERRY SHRUB, LEMON JUICE,
UNSWEET TEA

GULF OF MOJITO \$14
MALIBU RUM, REAL GINGER SYRUP, PINEAPPLE JUICE,
MINT, COCO REAL, BLUE CURACAO, LIME

KEY LIME COLADA \$12
DON Q RUM, PINA COLADA MIX, COCO REAL,
KEY LIME JUICE, BLUE CHAIR BAY KEY LIME

THE LODGE GIN SPRITZER \$14
HENDRICKS, GRAPEFRUIT JUICE, ORANGE BITTERS,
SIMPLE SYRUP, ORANGE, LIME, LEMON, STRAWBERRY

SPICED MANHATTAN \$16
ELIJAH CRAIG, CARPANO ANTICA, CARPANO BIANCO,
APPLE JUICE, RAW SIMPLE SYRUP, 5 SPICE

THE BOOTLEGGER \$12
CAMPESINO SILVER, CAMPESINO AGED, BLACKBERRY SHRUB,
PINEAPPLE JUICE, GRENADINE, ANGOSTURA ORANGE BITTERS

NIGHTCAP \$12
APPLE PIE MOONSHINE, 5 SPICE, LEMON JUICE, APPLE JUICE

wine by the glass/bottle

sparkling

	GL	BTL
ZARDETTO, PROSECCO	8	40
LOS MONTEROS, CAVA, SPAIN	9	45

white wine

MOHUA, SAUVIGNON BLANC	10	40
DR. LOOSEN, RIESLING	10	40
DECOY, SAUVIGNON BLANC	11	44
MOULIN DE GASSAC, ROSE	11	44
RICKSHAW, CHARDONNAY	11	44
ALOIS LAGEDER, PINOT GRIGIO	13	52
RAEBURN, CHARDONNAY	13	52

red wine

MON FRERE, PINOT NOIR	10	40
HAHN, MERLOT	10	40
KERMIT LYNCH, CÔTES DU RHÔNE BLEND	10	40
LAPOSTOLLE, CABERNET SAUVIGNON	10	40
TERRAZAS RESERVA, MALBEC	12	48
BENTON LANE, PINOT NOIR	16	64
JUSTIN, CABERNET SAUVIGNON	17	68

All drinks contain 1 ½ ounces of liquor, unless special ordered.



martini

SPIRITUAL HEALER \$14
KETTLE CUCUMBER VODKA,
ST. GERMAIN, SIMPLE SYRUP, LEMON JUICE

RASPBERRY LEMONDROP \$14
TITO'S VODKA, RAZZMATAZZ,
LEMON JUICE, SIMPLE SYRUP

PEACH COBBLER \$14
PEACH COBBLER MOONSHINE,
VANILLA VODKA, APPLE CINNAMON
SIMPLE SYRUP, LEMON JUICE

margarita

PINEAPPLE JALAPENO \$12
DULCE PINEAPPLE-JALAPENO TEQUILA, PINEAPPLE
JUICE, TRES AGAVE,
TRIPLE SEC, LIME JUICE

SANGRITA \$12
CHOICE OF RED OR WHITE
LUNAZUL, HAHN OR DR LOOSEN,
TRIPLE SEC, TRES AGAVE, LIME,
ORANGE

BLOOD ORANGE \$16
PATRON, COINTREAU, TRES AGAVE,
BLOOD ORANGE JUICE, LIME JUICE

canned beer

domestic
\$5

BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
YUENGLING
BUDWEISER

premium/import
\$6

RED STRIPE
BLUE MOON
GUINNESS
HEINEKEN
WHITE CLAW

seasonal craft beer

“ASK ABOUT OUR SEASONAL
&
DRAFT SELECTIONS”

signature cocktail

PEANUT BUTTER OLD FASHIONED \$15
SCREWBALL, OLD FORRESTER, COCO BITTERS,
WOODFORD CHERRY JUICE

FRONT PORCH TEA \$12
PEACH MOONSHINE, BLACKBERRY SHRUB, LEMON JUICE,
UNSWEET TEA

GULF OF MOJITO \$14
MALIBU RUM, REAL GINGER SYRUP, PINEAPPLE JUICE,
MINT, COCO REAL, BLUE CURACAO, LIME

KEY LIME COLADA \$12
DON Q RUM, PINA COLADA MIX, COCO REAL,
KEY LIME JUICE, BLUE CHAIR BAY KEY LIME

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CAMPESINO SILVER, CAMPESINO AGED, BLACKBERRY SHRUB,
PINEAPPLE JUICE, GRENADINE, ANGOSTURA ORANGE BITTERS

NIGHTCAP \$12
APPLE PIE MOONSHINE, 5 SPICE, LEMON JUICE, APPLE JUICE

wine by the glass/bottle

sparkling

	GL	BTL
ZARDETTO, PROSECCO	8	40
LOS MONTEROS, CAVA, SPAIN	9	45

white wine

MOHUA, SAUVIGNON BLANC	10	40
DR. LOOSEN, RIESLING	10	40
DECOY, SAUVIGNON BLANC	11	44
MOULIN DE GASSAC, ROSE	11	44
RICKSHAW, CHARDONNAY	11	44
ALOIS LAGEDER, PINOT GRIGIO	13	52
RAEBURN, CHARDONNAY	13	52

red wine

MON FRERE, PINOT NOIR	10	40
HAHN, MERLOT	10	40
KERMIT LYNCH, CÔTES DU RHÔNE BLEND	10	40
LAPOSTOLLE, CABERNET SAUVIGNON	10	40
TERRAZAS RESERVA, MALBEC	12	48
BENTON LANE, PINOT NOIR	16	64
JUSTIN, CABERNET SAUVIGNON	17	68

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Foodcraft

~DINNER~

soup & salad

GULF OYSTER CHOWDER \$9
GULF OYSTERS, ROASTED CORN, JALAPENO, POTATO

FARMER'S MARKET SALAD \$13
BABY ARUGULA, CARROTS, ROASTED PEARS,
GOLDEN RAISINS, TOASTED PECANS, GOAT CHEESE,
APPLE CIDER VINAIGRETTE

ROMAINE WEDGE SALAD \$12
ROMAINE LETTUCE, PARMESAN CHEESE,
HARD BOILED EGG, BACON, TOMATO,
BROWN BUTTER CRUMBS,
ROASTED GARLIC PARMESAN DRESSING

CHICKEN \$8 | SHRIMP \$9 | SNAPPER \$13 | STRIP STEAK \$14

oysters

BAKED HALF DOZEN OYSTERS \$14
CHOICE OF PARMESAN GARLIC, ROCKEFELLER, OR
BACON & MELTED LEEK, SERVED
WITH WARM FRENCH BREAD

SAMPLE OF ALL THREE \$16
TASTER OF ALL THREE BAKED OYSTERS

land & gulf

RIBEYE STEAK \$34
SMASHED CRISPY RED POTATO,
GRILLED BROCCOLINI, SMOKED HERB BUTTER

NEW YORK STRIP STEAK \$28
FRENCH FRIES, HARICOT VERTS,
PEPPERCORN BRANDY SAUCE

LEMON HERB SNAPPER \$27
BUTTER POACHED CAULIFLOWER, CRISPY LEEKS,
SMOKED PAPRIKA CRAWFISH CREAM SAUCE

BRAISED SHORT RIB \$28
SPICED COCA-COLA COLLARD GREENS,
DELTA GRIND GRITS, JALAPENO CORN BREAD CRUMBLE

CRISPY CHICKEN FRANCAISE \$25
PAN ROASTED CHICKEN BREAST, PEARL ONIONS,
LEMON HERB BUTTER, LINGUINE PASTA

FISH & CHIPS \$26
BEER BATTERED GROUPER, RED POTATOES,
CITRUS CAPER TARTAR SAUCE, MALT VINEGAR AIOLI

bread service

HOUSE MADE WARM BREAD \$6
WHIPPED BUTTER & TOMATO PEPPER JAM

shareables

BACON & SHRIMP STUFFED JALAPENO \$12
JALAPENO PEPPER, SHRIMP, SWEET CREAM CHEESE, BACON,
BOURBON TOMATO BACON JAM

CRISPY SNAPPER BITES \$13
CAJUN CITRUS AIOLI, LEMON

HONEY GOAT CHEESE \$12
TOMATO PEPPER JAM, RAW HONEY APPLE SLAW, CHIVES

PEAR & BRIE FLATBREAD \$16
ROASTED PEAR, BRIE CHEESE, PROSCIUTTO, ROSEMARY,
SPICED PECANS, FRESH OREGANO

FRIED GREEN TOMATO \$12
CRAWFISH SALAD, ARUGULA, CAJUN REMOULADE

SHORT RIB FLATBREAD \$17
BRAISED SHORT RIB, PICKLED ONIONS, BABY ARUGULA,
SMOKED GOUDA CHEESE

NOLA BBQ GULF SHRIMP & GRITS \$18
NEW ORLEANS BBQ SHRIMP, HOT PEPPER ALE BUTTER,
DELTA GRIND GRITS, ROSEMARY, PARMESAN CHEESE

HEAT & SWEET FLATBREAD \$14
PEPPERONI, SMOKED GOUDA, PARMESAN,
LOCAL HONEY, CHIPOTLE SPICE

extras

SMASHED CRISPY RED POTATO \$8

BUTTER POACHED CAULIFLOWER \$7

HARICOT VERTS* \$7

SPICED COCA-COLA COLLARD GREENS \$8

FRENCH FRIES* \$6

DELTA GRIND GRITS* \$6



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Feedcraft

~DESSERT~

SPICED APPLE CRISP \$8
CINNAMON SCENTED APPLES, BROWN SUGAR-OAT STREUSEL
VANILLA ICE CREAM

WHITE CHOCOLATE & BLUEBERRY
BREAD PUDDING \$8
FRESH BLUEBERRIES, SWEET WHITE CHOCOLATE CUSTARD,
CHANTILLY CREAM

SEASONAL CREME BRULEE \$8
TRADITIONAL FRENCH CUSTARD, SEASONAL SPICES & FLAVORS,
CARAMELIZED TURBINADO SUGAR

BANANA PUDDING MASON JAR \$8
CLASSIC BANANA PUDDING, WHIPPED CREAM,
FRESH BANANA, NILLA WAFFLERS

CLASSIC ICE CREAM SUNDAE \$8
VANILLA ICE CREAM, CHOCOLATE FUDGE, CARAMEL SAUCE,
CHOPPED PECANS, WHIPPED CREAM,
TOPPED WITH A CHERRY

~DESSERT COCKTAILS~

ASIATICO 43 \$12
LICOR 43, BRANDY, CONDENSED MILK,
ESPRESSO, WHIPPED CREAM

NIGHTCAP \$12
APPLE PIE MOONSHINE, 5 SPICE,
LEMON JUICE, APPLE JUICE

KEY LIME MARTINI \$12
DON Q, BLUE CHAIR BAY KEY LIME,
LIME JUICE, PINEAPPLE JUICE,
COCO REAL, GRAHAM CRACKER RIM

martini

SPIRITUAL HEALER \$14
KETTLE CUCUMBER VODKA,
ST. GERMAIN, SIMPLE SYRUP, LEMON JUICE

RASPBERRY LEMONDROP \$14
TITO'S VODKA, RAZZMATAZZ,
LEMON JUICE, SIMPLE SYRUP

PEACH COBBLER \$14
PEACH COBBLER MOONSHINE,
VANILLA VODKA, APPLE CINNAMON
SIMPLE SYRUP, LEMON JUICE

margarita

PINEAPPLE JALAPENO \$12
DULCE PINEAPPLE-JALAPENO TEQUILA, PINEAPPLE
JUICE, TRES AGAVE,
TRIPLE SEC, LIME JUICE

SANGRITA \$12
CHOICE OF RED OR WHITE
LUNAZUL, HAHN OR DR LOOSEN,
TRIPLE SEC, TRES AGAVE, LIME,
ORANGE

BLOOD ORANGE \$16
PATRON, COINTREAU, TRES AGAVE,
BLOOD ORANGE JUICE, LIME JUICE

canned beer

domestic
\$5

BUD LIGHT
COORS LIGHT
MICHELOB ULTRA
YUENGLING
BUDWEISER

premium/import
\$6

RED STRIPE
BLUE MOON
GUINNESS
HEINEKEN
WHITE CLAW

seasonal craft beer

“ASK ABOUT OUR SEASONAL
&
DRAFT SELECTIONS”

signature cocktail

PEANUT BUTTER OLD FASHIONED \$15
SCREWBALL, OLD FORRESTER, COCO BITTERS,
WOODFORD CHERRY JUICE

FRONT PORCH TEA \$12
PEACH MOONSHINE, BLACKBERRY SHRUB, LEMON JUICE,
UNSWEET TEA

GULF OF MOJITO \$14
MALIBU RUM, REAL GINGER SYRUP, PINEAPPLE JUICE,
MINT, COCO REAL, BLUE CURACAO, LIME

KEY LIME COLADA \$12
DON Q RUM, PINA COLADA MIX, COCO REAL,
KEY LIME JUICE, BLUE CHAIR BAY KEY LIME

THE LODGE GIN SPRITZER \$14
HENDRICKS, GRAPEFRUIT JUICE, ORANGE BITTERS,
SIMPLE SYRUP, ORANGE, LIME, LEMON, STRAWBERRY

SPICED MANHATTAN \$16
ELIJAH CRAIG, CARPANO ANTICA, CARPANO BIANCO,
APPLE JUICE, RAW SIMPLE SYRUP, 5 SPICE

THE BOOTLEGGER \$12
CAMPESINO SILVER, CAMPESINO AGED, BLACKBERRY SHRUB,
PINEAPPLE JUICE, GRENADINE, ANGOSTURA ORANGE BITTERS

NIGHTCAP \$12
APPLE PIE MOONSHINE, 5 SPICE, LEMON JUICE, APPLE JUICE

wine by the glass/bottle

sparkling

	GL	BTL
ZARDETTO, PROSECCO	8	40
LOS MONTEROS, CAVA, SPAIN	9	45

white wine

MOHUA, SAUVIGNON BLANC	10	40
DR. LOOSEN, RIESLING	10	40
DECOY, SAUVIGNON BLANC	11	44
MOULIN DE GASSAC, ROSE	11	44
RICKSHAW, CHARDONNAY	11	44
ALOIS LAGEDER, PINOT GRIGIO	13	52
RAEBURN, CHARDONNAY	13	52

red wine

MON FRERE, PINOT NOIR	10	40
HAHN, MERLOT	10	40
KERMIT LYNCH, CÔTES DU RHÔNE BLEND	10	40
LAPOSTOLLE, CABERNET SAUVIGNON	10	40
TERRAZAS RESERVA, MALBEC	12	48
BENTON LANE, PINOT NOIR	16	64
JUSTIN, CABERNET SAUVIGNON	17	68

All drinks contain 1 ½ ounces of liquor, unless special ordered.

