

BREAKFAST

LODGE BREAKFAST BUFFET

Enjoy Fresh Seasonal Fruits,
Oatmeal, Southern Grits,
Applewood Bacon, Buttermilk
Biscuits, Peppered Gravy, Country
Pleasin’ Sausage & Breakfast
Potatoes. Made-to-Order Eggs,
Omelets & Waffles are featured, in
addition to Fresh Seasonal Parfaits,
Breads & Pastries with
Local Jams & Preserves.

BREAKFAST JUICES, MILK & COFFEE
ARE INCLUDED.
\$23.95 | \$12 FOR KIDS 12 & UNDER

COFFEE & BEVERAGES

SOFT DRINKS \$3

FRESH JUICE \$4

BREWED COFFEE \$3
Regular or Decaf

MILK \$3

ESPRESSO \$3

LATTE \$4

CAPPUCCINO \$4

EXTRA SHOT \$2

HARNEY & SONS HOT TEA \$5

SIDES \$5

HOME FRIES

CHEESE GRITS

TOAST & JAM

ENGLISH MUFFIN

BACON

SAUSAGE

FRESH FRUIT

SEASONAL BERRIES

If you have any concerns regarding food
allergies, please alert your server
prior to ordering.
*This item may contain raw or
undercooked ingredients.
Consuming raw or undercooked meats,
poultry, seafood, shellfish or eggs may increase
your risk of foodborne illness.



A LA CARTE

AVOCADO & TOAST* \$17

Smashed Avocado, Roasted Tomato, Two Poached Eggs,
Local Field Greens, Shaved Radish, Farmers Cheese

BANANA BREAD FRENCH TOAST* \$15

House-Made Banana Bread, Sliced Bananas, Pecans, Bourbon-Maple Syrup

EGGS BENEDICT* \$22

Fun Twist on a Classic with a choice of:
P petite Crab Cake with Cajun Tarragon Sauce
Country Ham with Fried Green Tomato, Alabama White BBQ Sauce
Blackened Gulf Fish with Spinach, Tomato Beurre Blanc
Served with Choice of One Side

BIG BEACH BREAKFAST* \$16

Three Eggs Your Way, Bacon or Sausage, Choice of One Side

HAM & GRUYERE OMELET* \$16

Three Eggs, Country Ham, Gruyere Cheese, Choice of One Side

FOREST MUSHROOM OMELET* \$16

Three Egg Omelet, Mushrooms, Goat Cheese, Choice of One Side

SHRIMP & CRAB OMELET* \$17

Three Egg Omelet, Gulf Shrimp & Crab, Boursin Cheese, Chives, Lemon Zest,
Choice of One Side

LOADED HASH* \$17

Two Poached Eggs, Seasoned Home Fries, Pork Belly, Smoked Sausage, Peppers,
Onions, Cheddar Cheese, Chipotle Aioli & Cilantro Cream

COCKTAILS

TROPICAL CREAMSICLE MIMOSA \$10

Cointreau, Orange & Pineapple Juice, Heavy Cream, Topped with Prosecco

FULLY LOADED \$12

Smirnoff Vodka, Charleston Bloody Mary Mix, Lime, Celery, Olives and Bacon
Try our Horseradish Infused Vodka \$2

SOCIAL SPRITZER \$10

Limoncello, Prosecco, Sliced Strawberries, Lemon Zest

MORNING ELIXIR \$10

St. Germain Elderflower Liqueur, Prosecco, Club Soda, Citrus Zest

ESPRESSO BUSHWACKER \$15

Bailey’s Irish Cream, Cremè de Cacao, Kahlua, Espresso Coffee, Vanilla,
Steamed Milk

PEACHES & CREAM \$9

(Non-Alcoholic)
Red Bull Energy Drink, Peach & Vanilla Syrup

BRUNCH

SOUP & SALADS

ROASTED CRAB TOMATO SOUP \$12
Roasted Crab Meat, Butter-Braised Tomato,
Garden Herbs

SUMMER PEACH & SPINACH SALAD \$13
Baby Spinach, Peaches, Avocado, Red Onion,
Goat Cheese, Spiced Almonds, Brown Sugar
Balsamic Vinaigrette

WATERMELON CAPRESE \$11
Fresh Watermelon, Buffalo Mozzarella, Garden Basil,
Olive Oil, Balsamic Glaze

BABY ICEBERG WEDGE \$12
Iceberg Lettuce, Heirloom Tomatoes, Bacon, Red
Onion, Cheddar Cheese, Creamy Blue Cheese Dressing

CHICKEN \$8 | SHRIMP \$9 | *SNAPPER \$13
***FRIED OYSTER \$7 | *STRIP STEAK \$14**

SHAREABLES

BACON & SHRIMP STUFFED JALAPENO \$14
Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,
Bourbon Tomato Bacon Jam

BUTTER BEAN HUMMUS \$12
Southern Butter Beans, Tahini, Tajin Spiced Olive Oil,
Grilled Ciabatta Bread

GULF SEAFOOD FLAT BREAD \$14
Gulf Shrimp, Crab, Crawfish, Roasted Garlic, Sundried
Tomato, Leek, Mozzarella, Provolone Cheese

COUNTRY DEVEILED EGGS* \$11
Smoked Gouda Pimento Cheese, Cornichon Pickles,
House-Made Pork Rinds

OYSTERS RAW BAR

DOZEN *\$28 or HALF DOZEN* \$14
Horseradish, Cocktail, Hot Sauce, Lemon,
Seasoned Saltines

BROILED HALF DOZEN OYSTERS* \$14

**CHOICE OF
FRESH HORSERADISH & GRUYERE CHEESE**

BLACK GARLIC & HERB

AL ROCKEFELLER \$14
Spinach, Conecuh Sausage, Boursin Cheese

FRIED OYSTER BASKET* \$14
Red Remoulade, Warm French Bread



BRUNCH ENTREES

AVOCADO & TOAST* \$17
Smashed Avocado, Roasted Tomato,Two Poached Eggs,
Local Field Greens, Shaved Radish, Farmers Cheese

BANANA BREAD FRENCH TOAST* \$15
House Made Banana Bread, Sliced Bananas, Pecans,
Bourbon-Maple Syrup



LOADED HASH* \$17
Two Poached Eggs, Seasoned Home Fries, Pork Belly, Smoked
Sausage, Peppers, Onions, Cheddar Cheese, Chipotle Aioli &
Cilantro Cream

BIG BEACH BREAKFAST* \$16
Three Eggs Your Way, Bacon or Sausage,
Choice of Fries or House Salad

EGGS BENEDICT* \$22
Fun Twist on a Classic with a choice of:
Pete Crab Cake with Cajun Tarragon Sauce
Country Ham with Fried Green Tomato, Alabama White BBQ Sauce
Blackened Gulf Fish with Spinach, Tomato Beurre Blanc
Choice of Fries or House Salad

HAM & GRUYERE OMELET* \$16
Three Egg Omelet, Country Ham,
Gruyere Cheese, Choice of Fries or House Salad



CHICKEN PESTO GRILLED CHEESE* \$16
Grilled Chicken, Mozzarella Cheese, Tomato, Basil
Pesto, Sourdough Bread, Served with Choice of Fries
or Side House Salad



GULF SNAPPER REUBEN \$17
Seared Gulf Snapper, Steamed Sauerkraut, Dill Havarti Cheese,
1000 Island Dressing, Marbled Rye Bread
Served with Choice of Fries or Side House Salad

GRILLED CHEESE CROQUE MADAME \$15
Sliced Ham, Gruyere Cheese, Smoked Gouda Cheese, Dijonnaise,
Sourdough Bread, Topped with Bechamel & a Sunny Side Up Egg
Served with Choice of Fries or Side House Salad

GULF CRAB CAKE \$24
Seared Crab Cakes, Fried Green Tomato, Heirloom Tomato Salad,
Ancho Chile Aioli

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DESSERT

STRAWBERRY TIRAMISU \$8

Strawberry Scented Mascarpone, Strawberry Syrup, Ladyfinger Cookies, Macerated Strawberries & Blue Berries, Whipped Chantilly Cream

SIGNATURE KEY LIME PIE \$9

Coconut Graham Crust, Whipped Toasted Italian Meringue

PEACH CRISP \$8

Roasted Summer Peaches, Spiced Pecans, Oat & Brown Sugar Crumble
Add Ice Cream \$3

CHOCOLATE CHEESECAKE \$8

Chocolate Cheese Cake, Chocolate Tuile, Raspberry Jam, Fresh Raspberries, Dark Chocolate Curls

MILKSHAKE & ICE CREAM SANDWICH \$9

Sweet Vanilla Milk Shake, House Baked Chocolate Chip Cookie Ice Cream Sandwich

DESSERT COCKTAILS

CINNAMON ESPRESSO MARTINI \$15

Vanilla Vodka, Bailey's Irish Cream, Espresso Coffee, Cinnamon Syrup

BUSHWACKER COFFEE \$15

Bailey's Irish Cream, Creme de Cacao, Kahlua, Espresso Coffee, Vanilla, Steamed Milk

CLASSIC ESPRESSO MARTINI \$15

Tito's Vodka, Vanilla Vodka, Kahlua, Espresso Coffee

DINNER

BREAD SERVICE

WARM CIABATTA BREAD \$6
Olive Oil, Chili Crisp, Whipped Butter

SOUP & SALADS

ROASTED CRAB & TOMATO SOUP \$12
Roasted Crab Meat, Butter-Braised Tomato,
Garden Herbs

SUMMER PEACH & SPINACH SALAD \$13
Baby Spinach, Peaches, Avocado, Red Onion,
Goat Cheese, Spiced Almonds, Brown Sugar
Balsamic Vinaigrette

BABY ICEBERG WEDGE \$12
Iceberg Lettuce, Heirloom Tomatoes, Bacon,
Red Onion, Cheddar Cheese, Creamy Blue
Cheese Dressing

CHICKEN \$8 | SHRIMP \$9 | *SNAPPER \$13
*FRIED OYSTER \$7 | *STRIP STEAK \$14

OYSTERS RAW BAR

DOZEN *\$28 or HALF DOZEN* \$14
Horseradish, Cocktail, Southern Chili Lab Hot
Sauce, Lemon, Seasoned Saltines

CHAR-BROILED HALF DOZEN
OYSTERS \$14

CHOICE OF
FRESH HORSERADISH &
GRUYERE CHEESE

BLACK GARLIC & HERB
AL ROCKEFELLER
Spinach, Conecuh Sausage, Boursin Cheese

FRIED OYSTER BASKET* \$14
Red Remoulade, Warm French Bread

EXTRAS

ASPARAGUS \$9
ROASTED BRUSSELS SPROUTS \$7
HERBED FRENCH FRIES \$6
SUMMER SQUASH PUREE \$6
SOUTHERN DUMPLING SPAETZLE \$7
SEASONAL VEGETABLES \$6



SHAREABLES

BACON & SHRIMP STUFFED JALAPENO \$14
Jalapeno Pepper, Shrimp, Sweet Cream Cheese, Bacon,
Bourbon Tomato Bacon Jam

BUTTER BEAN HUMMUS \$12
Southern Butter Beans, Tahini, Tajin Spiced Olive Oil,
Grilled Ciabatta Bread

CRISPY GULF FISH BITES \$13
Cajun Citrus Aioli, Heirloom Tomato Salad, Lemon

GULF SEAFOOD FLAT BREAD \$14
Gulf Shrimp, Crab, Crawfish, Roasted Garlic, Sundried Tomato, Leek,
Mozzarella, Provolone Cheese

LAND & GULF

STEAK ADD ONS: *GRILLED SHRIMP \$9 | CRAB BUTTER \$8
FRIED OYSTER \$7

RIBEYE STEAK \$34
Garlic Hasselback Potatoes, Asparagus, Sherry Mushroom Sauce

STEAK & FRIES* \$28
Grilled Strip Steak, Herbed French Fries, Arugula Salad, Chipotle
Vinaigrette

CRISPY SKIN SNAPPER* \$27
Parmesan Tortellini, Dijon Crawfish Cream Sauce,
English Peas, Crispy Prosciutto

GULF CRAB CAKE* \$26
Seared Crab Cakes, Fried Green Tomato,
Heirloom Tomato Salad, Ancho Chile Aioli

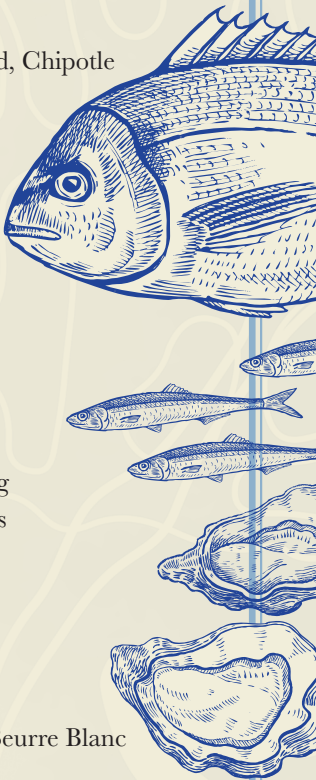
CHICKEN & DUMPLIN’ \$24
A fun twist on a traditional Southern Dish
Pan Seared Airline Chicken Breast, Southern Dumpling
Spaetzle, Peas, Carrots, Onion, Roasted Chicken Au Jus

FISH & CHIPS \$26
Beer Battered Gulf Fish, Red Potatoes, Citrus Caper
Tartar Sauce, Malt Vinegar Aioli

BLACKENED GULF SHRIMP* \$22
Roasted Garlic Parmesan Risotto, Asparagus, Lemon Beurre Blanc

PECAN ENCRUSTED MAHI* \$27
Roasted Brussels Sprouts, Summer Squash Puree, Fried Leeks,
Citrus Beurre Blanc

DAILY GULF “CATCH” \$28
Fish Offered Blackened, Grilled, or Fried, Roasted Brussels Sprouts,
Roasted Garlic Parmesan Risotto



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LUNCH

SALADS & SOUP

SUMMER PEACH & SPINACH SALAD \$13

Baby Spinach, Peaches, Avocado, Red Onion, Goat Cheese, Spiced Almonds, Brown Sugar Balsamic Vinaigrette

WATERMELON CAPRESE \$11

Fresh Watermelon, Buffalo Mozzarella, Garden Basil, Olive Oil, Balsamic Glaze

BABY ICEBERG WEDGE \$12

Iceberg Lettuce, Heirloom Tomatoes, Bacon, Red Onion, Cheddar Cheese, Creamy Blue Cheese Dressing

CHICKEN \$8 | SHRIMP \$9 | *SNAPPER \$13

*FRIED OYSTER \$7 | *STRIP STEAK \$14

ROASTED CRAB TOMATO SOUP \$12

Roasted Crab Meat, Butter-Braised Tomato, Garden Herbs

SHAREABLES

GULF SEAFOOD FLAT BREAD \$14

Gulf Shrimp, Crab, Crawfish, Roasted Garlic, Sundried Tomato, Leek, Mozzarella, Provolone Cheese

CRISPY GULF FISH BITS \$13

Cajun Citrus Aioli, Heirloom Tomato Salad, Lemon

BUTTER BEAN HUMMUS \$12

Southern Butter Beans, Tahini, Tajin Spiced Olive Oil, Grilled Ciabatta Bread

OYSTERS

RAW BAR

DOZEN *\$28 or HALF DOZEN* \$14

Horseradish, Cocktail, Hot Sauce, Lemon, Seasoned Saltines

CHAR-BROILED HALF DOZEN OYSTERS* \$14

CHOICE OF

FRESH HORSERADISH & GRUYERE CHEESE

BLACK GARLIC & HERB

AL ROCKEFELLER

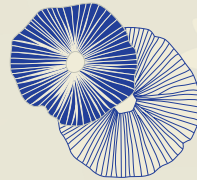
Spinach, Conecuh Sausage, Boursin Cheese

FRIED OYSTER BASKET* \$14

Red Remoulade, Warm French Bread

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PO' BOYS

SERVED WITH FRIES OR SIDE HOUSE SALAD

OYSTER* \$18

Fried Oyster, Romaine Lettuce, Tomato, Pickles, Cajun Mayonnaise, French Bread

GULF FISH* \$17

Herbed Gulf Fish, Romaine Lettuce, Tomato, Pickles, Mayonnaise, French Bread

SHRIMP* \$16

Blackened Shrimp, Romaine Lettuce, Roasted Tomato, Mayonnaise, French Bread

HANDHELDS

SERVED WITH FRIES OR SIDE HOUSE SALAD

GULF SNAPPER REUBEN \$17

Seared Gulf Snapper, Steamed Sauerkraut, Dill Havarti Cheese, 1000 Island Dressing, Marbled Rye Bread

LODGE DOUBLE SMASHED BURGER* \$17

Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Mustard Sauce, Brioche Bun

CHICKEN PESTO GRILLED CHEESE* \$16

Grilled Chicken, Mozzarella Cheese, Tomato, Basil Pesto, Sourdough Bread

GRILLED CHEESE CROQUE MONSIEUR \$15

Sliced Ham, Gruyere Cheese, Smoked Gouda Cheese, Dijonnaise, Sourdough Bread, Topped with Bechamel

LAND & GULF

STEAK & FRIES \$28

Grilled Strip Steak, Herbed French Fries, Arugula Salad, Chipotle Vinaigrette

GULF CRAB CAKE \$24

Seared Crab Cakes, Fried Green Tomato, Heirloom Tomato Salad, Ancho Chile Aioli

BLACKENED GULF SHRIMP* \$22

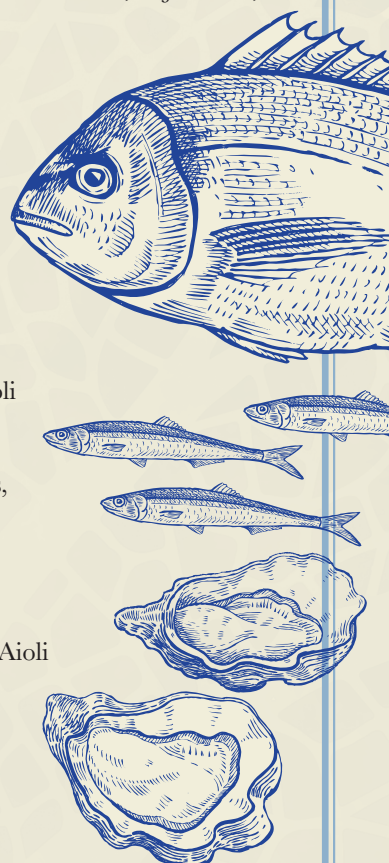
Black Garlic Parmesan Risotto, Asparagus, Lemon Beurre Blanc

*FISH & CHIPS \$26

Beer Battered Gulf Fish, French Fries, Citrus Caper Tartar Sauce, Malt Vinegar Aioli

PECAN ENCRUSTED MAHI \$27

Roasted Brussels Sprouts, Summer Squash Puree, Fried Leeks, Citrus Beurre Blanc



FOODCRAFT COCKTAILS

MARTINI'S

SPIRITUAL HEALER \$14

Ketel One Cucumber & Mint Vodka, St. Germain,
Simple Syrup, Lemon Juice

BLUEBERRY LEMON DROP FIZZ \$14

Tito's Vodka, Caravella Limoncello, Cointreau,
Blueberry Syrup, Topped with Zardetto Prosecco,
Sugar Rim

CLASSIC ESPRESSO MARTINI \$15

Tito's Vodka, Absolut Vanilla Vodka, Kahlua,
Espresso Coffee

MOCKTAILS

STRAWBERRY LEMONADE \$5

Strawberry Puree, Lemon Juice, Lemonade, Simple Syrup,
Cherry, Lemon, Topped with Sprite

ISLAND MOJITO \$5

Coconut Cream, Lime Juice, Pineapple Juice,
Fresh Mint, Lime, Topped with Sprite

SPECIALTY COCKTAILS

GULF OF MOJITO \$13

Malibu Rum, Ginger Syrup, Coconut Cream, Lime
Juice, Pineapple Juice, Mint, Club Soda & Blue Curacao

RUM PUNCH \$13

Captain Morgan, Malibu Rum, Banana Liqueur,
Pineapple Juice, Orange Juice, Cranberry Juice,
Orange Wedge & Cherry

GULF MARGARITA \$13

Lunazul Silver Tequila, Triple Sec, Tres Agave, Grand
Marnier Float, Fresh Lime Wedge, Salt on the Rim

JALAPEÑO MARGARITA \$13

Dulce Pineapple Jalapeño Tequila, Tres Agave, Lime Juice,
Fresh Jalapeño, Tajin on the Rim

CLASSIC OLD FASHIONED \$13

Top Shelf Options: Old Forester \$14,
Maker's Mark \$15, Woodford Reserve \$16
Angostura Bitters, Woodford Bourbon Cherry, Orange Twist

FRONT PORCH TEA \$12

Tito's Vodka, Real Peach Puree, Lemonade,
Unsweetened Iced Tea, Fresh Lemon

RED BULL WATERMELON MOJITO \$15

Don Q Rum, Red Bull Watermelon, Fresh Mint,
Lime Juice

WINE BY THE GLASS/BOTTLE

SPARKLING

ZARDETTO, Prosecco

LOS MONTEROS, Cava, *Spain*

VAL D' OCA, Prosecco Rosé, *Veneto Italy*

WHITE WINE

MOHUA, Sauvignon Blanc, *New Zealand*

DECOY, Sauvignon Blanc, *California*

DR. LOOSEN, Riesling, *Germany*

MOULIN DE GASSAC, Rosé, *Languedoc, France*

RODNEY STRONG CHALKHILL, Chardonnay, *California*

CASTELLO DEL POGGIO, Pinot Grigio, *Italy* MER

SOLEIL, Chardonnay, *California*

RED WINE

ELOUAN, Pinot Noir, *Oregon*

CYCLES Gladiator, Pinot Noir, *California*

J. LOHR, LOS OSOS, Merlot, *Paso Robles, California*

KERMIT LYNCH, Côtes Du Rhône Blend, *France*

FRANCISCAN, Cabernet Sauvignon, *California*

FELINO, Malbec, *Viña Cobos, Argentina*

DECOY, Cabernet Sauvignon, *California*

DRAFT BEER

YUENGLING \$6

COORS \$6

MILLER LITE \$6

MICHELOB ULTRA \$6

MODELO, MEXICAN LAGER \$7

FAIRHOPE BLUEBERRY-LEMON SOUR \$10

FERUS IPA \$10

STELLA ARTOIS LAGER \$10

CANNED BEER

DOMESTIC \$5

COORS LIGHT · MICHELOB ULTRA ·

YUENGLING · MILLER LITE

PREMIUM/IMPORT

HIGH NOON \$9

BLUE MOON \$6

RED STRIPE \$6

CORONA EXTRA \$6

CORONA LIGHT \$6

GUINNESS \$6

STELLA ARTOIS \$6

RED STRIPE \$6

HEINEKEN \$5

BRAIDED RIVER, IPA \$7

MONTUCKY COLD SNACKS *Light Beer* \$2

HEINEKEN ZERO \$6

GL BTL

8 32

9 34

10 38

GL BTL

12 46

11 40

10 38

11 40

14 50

9 34

14 52

GL BTL

15 55

9 34

11 40

10 40

12 44

14 50

16 60