

# 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 \$3.50  
Regular or Decaf

HOT TEA \$5

HOT CHOCOLATE \$5

MILK \$3.50

ESPRESSO \$3.50

LATTE \$5

CAPPUCCINO \$5

EXTRA SHOT \$3

## SIDES \$6

HOME FRIES

CHEESE GRITS

TOAST & JAM

ENGLISH MUFFIN

BACON

SAUSAGE PATTIES

FRESH FRUIT

SEASONAL BERRIES

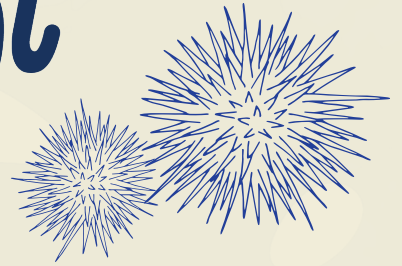
If you have any concerns regarding food allergies, please alert your server prior to ordering.

\*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.

# Foodcraft

fresh. local. delicious.



## 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\*

Fun Twist on a Classic! Served with Choice of One Side:

**Crab Cake** | Spinach, Hot Sauce Hollandaise, English Muffin \$24

**Hot Honey Chicken** | Spicy Fried Chicken, Canadian Bacon, Buttermilk Biscuit \$20

**Steak & Eggs** | Grilled NY Strip, Tomato Bacon Jam, English Muffin \$22

### BIG BEACH BREAKFAST\* \$16

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

### HAM & GRUYERE OMELET\* \$16

Three Eggs, Black Forest Ham, Gruyère Cheese, Choice of One Side

### AVOCADO & PORK BELLY OMELET\* \$16

Three Eggs, Tajin Spiced Avocado, Pork Belly, 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

### POWER BOWL \$14

Vanilla Yogurt, Peanut Butter & Hazelnut Drizzle, Toasted Coconut, Chia Seeds, Strawberries

## COCKTAILS

### TROPICAL CREAMSICLE MIMOSA \$10

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

### STRAWBERRY CHAMPAGNE MARGARITA \$15

Lunazul Tequila, DK Triple Sec, Tres Agave Margarita Mix, Strawberry Syrup, Topped with Cava

### LOADED BLOODY MARY \$13

Smirnoff Vodka, Bloody Mary Mix, Olive Juice, Worcestershire Sauce, Garnished with Lime, Lemon, Bacon, Celery, Green Bean, Okra & Boiled Peanuts

### MICHELADA \$13

Modelo Especial, Bloody Mary Mix, Chamoy and Tajin on the Rim.

### ESPRESSO BUSHWACKER \$15

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

### N/A RX SMOOTHIE \$7

Fresh Pineapple, Banana, Orange & Pineapple Juices, Almond Milk, Honey, Ginger, Vanilla Yogurt, Turmeric Powder

### N/A VERY BERRY SMOOTHIE \$7

Fresh Seasonal Berries, Banana, Honey, Almond Milk

### N/A GREEN SMOOTHIE \$7

Fresh Pineapple & Banana, Spinach, Coconut Cream, Honey, Lime Juice, Vanilla Yogurt, Coconut Milk



# LUNCH

## SALADS & SOUP

### HEIRLOOM TOMATO & BASIL SOUP \$12

Butter-Braised Heirloom Tomato, Garden Basil Crema, Crispy Croutons

### BABY ICEBERG WEDGE \$12

Iceberg Lettuce, Vine Ripened Tomato, Bacon Lardons, Red Onion, Chives, Creamy Blue Cheese Dressing

### ROMAINE SALAD \$11

Romaine Lettuce, Shaved Fennel, Green Apple, Manchego Cheese, Lemon Vinaigrette

### SALAD FRISÉE \$13

Frisée Lettuce, Kale, Bacon, Avocado, Poached Egg, Grilled Crostini, Sherry Shallot Vinaigrette

### SALAD ADD-ONS

STRIP STEAK \$14 | GRILLED GULF SHRIMP \$9

FRIED OYSTER \$7 | GRILLED CHICKEN \$8

GULF FISH \$13 | SEARED TUNA \$13

## SHAREABLES

### BACON & SHRIMP STUFFED JALAPEÑO \$14

Jalapeño Pepper, Gulf Shrimp, Seasoned Cream Cheese, Bacon, Cilantro Lime Crema

### SWEET TEA CHICKEN TENDERS \$12

Sweet Tea Brined Fried Chicken Tenders, Pickled Watermelon, Feta Cheese, Hot Honey Mustard

### CRISPY GULF FISH BITES \$13

Cajun Citrus Aioli, Chard Lemon

### BURRATA CAPRESE \$12

Burrata Cheese, Heirloom Tomatoes, Garden Basil, Balsamic Glaze

### CHILI LIME TUNA NACHOS\* \$14

Fresh Seared Tuna, Wonton Chips, Fresh Avocado, Seaweed Salad, Eel Sauce, Green Onions, Japanese Crab Salad

## OYSTERS

### RAW BAR

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

Horseradish, Cocktail, Hot Sauce, Lemon, Seasoned Saltines

### CHAR-BROILED HALF DOZEN OYSTERS\* \$14

### CHOICE OF:

CHIPOTLE BOURBON SPICED BROWN SUGAR

FRESH GARLIC BUTTER & PARMESAN

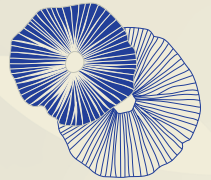
SHERRY SHALLOT & CITRUS GREMOLATA

### FRIED OYSTER BASKET\* \$14

Citrus Caper Tartar Sauce, Warm French Bread, Charred Lemon

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## HANDHELDS

### SERVED WITH FRIES OR SIDE HOUSE SALAD

### OYSTER PO' BOY \$18

Fried Local Oysters, Frisée Lettuce, Tomato, House-made Pickles, Garlic Mayonnaise

### CLUB SANDWICH\* \$16

Grilled Chicken, Smoked Bacon, Fried Egg, Tomato, Kale, Sundried Tomato Pesto Mayo, Grilled Multigrain Bread

### LODGE BURGER\* \$17

Grilled 8oz. Burger Patty, Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Brioche Bun

### GRILLED GROUPEL SANDWICH \$17

Grilled Gulf Grouper, Alabama Hot Slaw, Crispy Onion, French Bread, Lemon

### GULF SHRIMP BURGER \$16

Shrimp Burger, Frisée Lettuce, Roasted Tomato, Tarragon Cajun Aioli, Brioche Bun

### CHICKEN PESTO GRILLED CHEESE\* \$16

Grilled Chicken Tenderloin, Mozzarella Cheese, Tomato, Basil Pesto, French Bread

## LAND & GULF

### STEAK & FRIES \$28

Grilled Strip Steak, Herbed French Fries, Frisée Salad, Sherry Shallot Vinaigrette

### DAILY GULF CATCH \$MP

Fish Offered Blackened, Grilled or Fried, Grilled Zucchini, Warm Fingerling Potato Salad

### GULF SHRIMP \$23

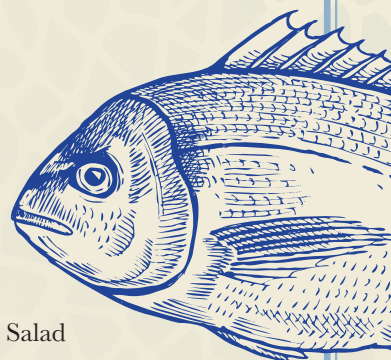
Blackened Gulf Shrimp, Heirloom Parmesan Polenta, Lemon Roasted Asparagus, Beurre Blanc Sauce

### FISH & CHIPS \$26

Battered Gulf Fish, Herbed French Fries, Citrus Caper Tartar Sauce, Charred Lemon

### CHICKEN LINGUINE \$24

Fried Chicken Tenderloin, Buttered Linguine Pasta, Heirloom Tomato Sauce, Garden Basil, Parmesan Cheese



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# BRUNCH

## SOUP & SALADS

### HEIRLOOM TOMATO & BASIL SOUP \$12

Butter-Braised Heirloom Tomato, Garden Basil Crema,  
Crispy Croutons

### BABY ICEBERG WEDGE \$12

Iceberg Lettuce, Vine Ripened Tomato, Bacon Lardons,  
Red Onion, Chives, Creamy Blue Cheese Dressing

### ROMAINE SALAD \$11

Romaine Lettuce, Shaved Fennel, Green Apple,  
Manchego Cheese, Lemon Vinaigrette

### SALAD FRISÉE \$13

Frisée Lettuce, Kale, Bacon, Avocado, Poached Egg,  
Grilled Crostini, Sherry Shallot Vinaigrette

### SALAD ADD-ONS

STRIP STEAK \$14 | GRILLED GULF SHRIMP \$9

FRIED OYSTER \$7 | GRILLED CHICKEN \$8

GULF FISH \$13 | SEARED TUNA \$13

## SHAREABLES

### FRIED HONEY GOAT CHEESE \$12

Herb Crusted, Tomato Bacon Jam, Celery Salad

### BACON & SHRIMP STUFFED JALAPEÑO \$14

Jalapeño Pepper, Gulf Shrimp, Seasoned Cream  
Cheese, Bacon, Cilantro Lime Crema

### CRISPY GULF FISH BITES \$13

Cajun Citrus Aioli, Charred Lemon

### CREAMY WHIPPED FETA \$12

Whipped Feta Dip, Pistachio, Spiced Olive Oil,  
Grilled Ciabatta

### SWEET TEA CHICKEN TENDERS \$12

Sweet Tea Brined Fried Chicken Tenders,  
Pickled Watermelon, Feta Cheese, Hot Honey Mustard

### CHILI LIME TUNA NACHOS\* \$14

Fresh Seared Tuna, Wonton Chips, Fresh Avocado,  
Seaweed Salad, Eel Sauce, Green Onions,  
Japanese Crab Salad

## OYSTERS

### RAW BAR

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

Horseradish, Cocktail, Hot Sauce, Lemon,  
Seasoned Saltines

### CHAR-BROILED HALF DOZEN OYSTERS\* \$14

### CHOICE OF:

CHIPOTLE BOURBON SPICED BROWN SUGAR

FRESH GARLIC BUTTER & PARMESAN

SHERRY SHALLOT & CITRUS GREMOLATA

### FRIED OYSTER BASKET\* \$14

Citrus Caper Tartar Sauce, Warm French Bread,  
Charred Lemon

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## 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\*

Fun Twist on a Classic! Served with Choice of One Side:

**Crab Cake** | Spinach, Hot Sauce Hollandaise, English Muffin \$24

**Hot Honey Chicken** | Canadian Bacon, Buttermilk Biscuit \$20

**Steak & Eggs** | Grilled NY Strip, Tomato Bacon Jam,  
English Muffin \$22

### STEAK AND FRIES \$28

Grilled Strip Steak, Herbed French Fries, Frisée Salad,  
Sherry Shallot Vinaigrette

### GULF SHRIMP BURGER \$16

Shrimp Burger, Frisée Lettuce, Roasted Tomato, Tarragon Cajun  
Aioli, Brioche Bun, Served with Fries or Side Salad

### GRILLED GROUPEL SANDWICH \$17

Grilled Gulf Grouper, Alabama Hot Slaw, Crispy Onion,  
French Bread, Lemon, Served with Fries or Side Salad

### CLUB SANDWICH \$16

Grilled Chicken, Smoked Bacon, Fried Egg,  
Sundried Tomato Pesto Mayo, Tomato, Kale,  
Grilled Multi Grain Bread, Served with Fries or  
Side Salad

### GULF CRAB CAKE \$24

Gulf Crab Cakes, Fried Green Tomato, Asparagus,  
Tomato Bacon Jam

### LODGE BRUNCH BURGER \$17

Double Smashed Patties, Bacon, Fried Egg, Avocado, Tomato  
Bacon Jam, Brioche Bun, Served with Fries or Side Salad

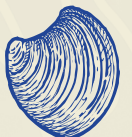
### SEARED SCALLOPS \$28

Seared Jumbo Scallops, English Peas, King Trumpet Mushrooms,  
Heart of Palm, Brown Butter Cream

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prior to ordering.

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# DINNER

## BREAD SERVICE

**WARM CIABATTA BREAD \$6**  
Whipped Garden Herb Butter

## SOUP & SALADS

**HEIRLOOM TOMATO & BASIL SOUP \$12**  
Butter-Braised Heirloom Tomato, Garden Basil  
Crema, Crispy Croutons

**BABY ICEBERG WEDGE \$12**  
Iceberg Lettuce, Vine Ripened Tomato,  
Bacon Lardons, Red Onion, Chives,  
Creamy Blue Cheese Dressing

**ROMAINE SALAD \$11**  
Romaine Lettuce, Shaved Fennel, Green Apple,  
Manchego Cheese, Lemon Vinaigrette

**SALAD FRISÉE \$13**  
Frisée Lettuce, Kale, Bacon, Avocado,  
Poached Egg, Grilled Crostini,  
Sherry Shallot Vinaigrette

**SALAD ADD-ONS**  
**STRIP STEAK \$14 | GRILLED GULF SHRIMP \$9**  
**FRIED OYSTER \$7 | GRILLED CHICKEN \$ 8**  
**GULF FISH \$13 | SEARED TUNA \$13**

## 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:

**CHIPOTLE BOURBON SPICED  
BROWN SUGAR**

**FRESH GARLIC BUTTER & PARMESAN**

**SHERRY SHALLOT &  
CITRUS GREMOLATA**

**FRIED OYSTER BASKET\* \$14**  
Citrus Caper Tartar Sauce, Warm French  
Bread, Charred Lemon

## EXTRAS

**LEMON ROASTED ASPARAGUS \$9**  
**HEIRLOOM PARMESAN POLENTA \$6**  
**HERBED FRENCH FRIES \$6**  
**TRUMPET MUSHROOM & ENGLISH PEAS \$6**  
**BUTTERED LINGUINE PASTA \$5**  
**WARM FINGERLING POTATO SALAD \$5**

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## SHAREABLES

**FRIED HONEY GOAT CHEESE \$12**  
Herb Crusted, Tomato Bacon Jam, Celery Salad

**BACON & SHRIMP STUFFED JALAPEÑO \$14**  
Jalapeño Pepper, Gulf Shrimp, Seasoned Cream Cheese, Bacon,  
Cilantro Lime Crema

**CRISPY GULF FISH BITES \$13**  
Cajun Citrus Aioli, Charred Lemon

**CREAMY WHIPPED FETA \$12**  
Whipped Feta Dip, Pistachio, Spiced Olive Oil, Grilled Ciabatta

**SWEET TEA CHICKEN TENDERS \$12**  
Sweet Tea Brined Fried Chicken Tenders, Pickled Watermelon,  
Feta Cheese, Hot Honey Mustard

**CHILI LIME TUNA NACHOS\* \$14**  
Fresh Seared Tuna, Wonton Chips, Fresh Avocado, Seaweed Salad,  
Eel Sauce, Green Onions, Japanese Crab Salad

## LAND & GULF

**STEAK & FRIES \$28**  
Grilled Strip Steak, Herbed French Fries, Frisée Salad,  
Sherry Shallot Vinaigrette

**DAILY GULF CATCH \$MP**  
Fish Offered Blackened, Grilled or Fried, Grilled Zucchini,  
Warm Fingerling Potato Salad, Beurre Blanc Sauce

**GULF SHRIMP \$23**  
Blackened Gulf Shrimp, Heirloom Parmesan Polenta,  
Lemon Roasted Asparagus, Beurre Blanc Sauce

**FISH & CHIPS \$26**  
Battered Gulf Fish, Herbed French Fries,  
Citrus Caper Tartar Sauce, Charred Lemon

**CHICKEN LINGUINE \$24**  
Fried Chicken Tenderloin, Buttered Linguine Pasta,  
Heirloom Tomato Sauce, Garden Basil, Parmesan Cheese

**SEARED SCALLOPS \$28**  
Seared Jumbo Scallops, English Peas, King Trumpet Mushrooms,  
Heart of Palm, Brown Butter Cream

**ROASTED WHOLE GULF FISH \$MP**  
Garden Herb & Garlic Roasted Whole Gulf Fish,  
Charred Heirloom Tomato & Shallot Salad

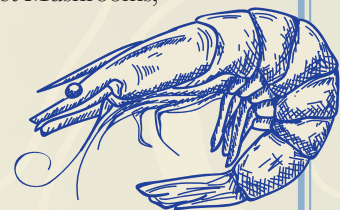
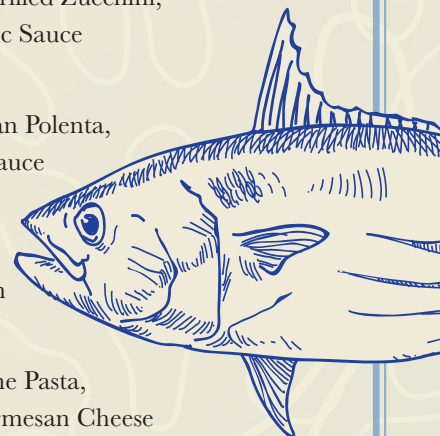
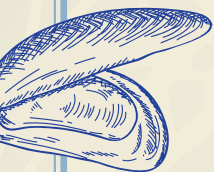
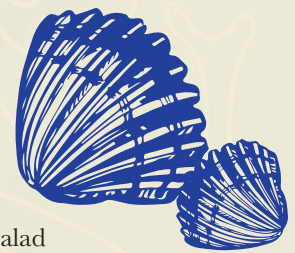
**LAND & SEA \$36**  
Grilled Ribeye, Gulf Crab Oscar, Asparagus, Tarragon Hollandaise

**GREEN COCONUT CURRY SHRIMP PASTA\* \$24**  
Seared Gulf Shrimp, Japanese Crab Salad, Linguini Pasta,  
Mild Spiced Green Coconut Curry, Scallions

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## DESSERT

### **SIGNATURE HOME-MADE KEY LIME PIE \$9**

Coconut Graham Crust,  
Whipped Toasted Italian Meringue

### **SEASONAL CRISP \$8**

Warm Seasonal Fruits, Oat & Brown Sugar Crumble  
Add Ice Cream \$4

### **GRILLED PINEAPPLE FRUIT SALAD \$8**

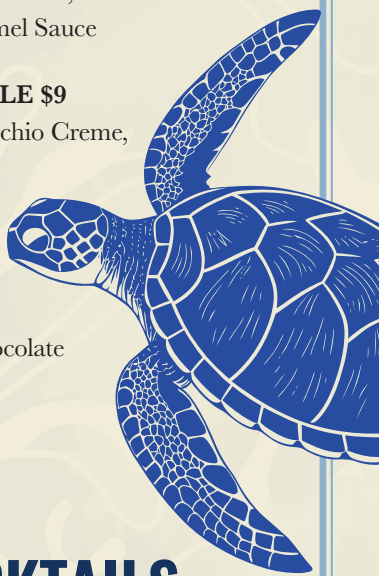
Grilled Pineapple, Seasonal Fruit Salad,  
Toasted Italian Meringue, Caramel Sauce

### **DUBAI CHOCOLATE TRIFLE \$9**

Chocolate Swiss Roll Cake, Pistachio Creme,  
Chocolate Shavings

### **ICE CREAM**

\$4 Single | \$7 Double  
Hand Scooped Ice Cream  
Choice of Classic Vanilla or Chocolate



## 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

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## SIGNATURE COCKTAILS

### SPIRITUAL HEALER \$14

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

### GULF OF MOJITO \$13

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

### SMOKED CHERRY MANHATTAN \$16

Bulleit Bourbon, Sweet Vermouth, Grenadine, Angostura  
Bitters, Smoked Woodford Reserve Cherry

### BLUEBERRY LEMON DROP FIZZ \$13

Tito's Vodka, Caravella Limoncello, Tres Agaves Mix,  
Cranberry Juice, Grapefruit Juice. Sugar on the Rim

### JALAPEÑO MARGARITA \$13

Dulce Vida Pineapple Tequila, Tres Agaves Mix, Lime Juice,  
Fresh Jalapeño, Tajin on the Rim

### GULF MARGARITA \$13

Lunazul Silver Tequila, Grand Marnier, Triple Sec, Organic  
Sour, Fresh Lime Wedge, Salt on the Rim

### UBE LEMON DROP \$13

Smirnoff Vodka, Ube Syrup, Lemon Juice, Edible Orchid

### RUM PUNCH \$13

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

### CLASSIC OLD FASHIONED \$13

Angostura Bitters, Woodford Bourbon Cherry, Orange Twist

### Top Shelf Options:

Old Forester \$14, Bulleit Bourbon \$16, Woodford Reserve \$16

## WINE BY THE GLASS/BOTTLE

### SPARKLING

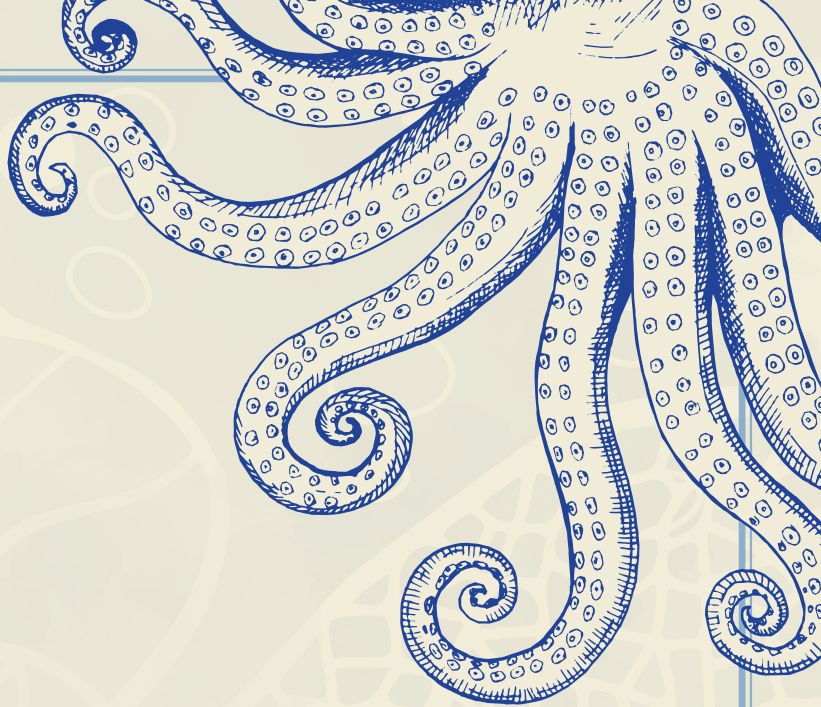
	GL	BTL
ZARDETTO, Prosecco	8	30
LOS MONTEROS, Cava, <i>Spain</i>	9	34
VAL D' OCA, Prosecco Rosé, <i>Veneto, Italy</i>	10	38

### WHITE WINE

	GL	BTL
MOHUA, Sauvignon Blanc, <i>New Zealand</i>	12	46
DECOY, Sauvignon Blanc, <i>New Zealand</i>	11	40
DR. LOOSEN, Riesling, <i>Germany</i>	10	38
MOULIN DE GASSAC, Rosé, <i>Languedoc, France</i>	11	40
RODNEY STRONG CHALK HILL, Chardonnay, <i>California</i>	14	50
LUCCIO, Sparkling Moscato, <i>Italy</i>	10	46
MER SOLEIL, Chardonnay, <i>California</i>	14	52

### RED WINE

	GL	BTL
ELOUAN, Pinot Noir, <i>Oregon</i>	15	55
MARK WEST, Pinot Noir, <i>California</i>	10	38
J. LOHR, LOS OSOS, Merlot, <i>Paso Robles, California</i>	11	40
KERMIT LYNCH, Côtes Du Rhône Blend, <i>France</i>	10	40
FRANCISCAN, Cabernet Sauvignon, <i>California</i>	12	44
FELINO, Malbec, <i>Viña Cobos, Argentina</i>	14	50
DECOY, Cabernet Sauvignon, <i>California</i>	16	60



# MOCKTAILS

## STRAWBERRY LEMONADE \$5

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

## CUCUMBER REFRESHER \$5

Fresh Cucumber and Mint, Fresh Lemon Juice, Coconut Water

# CANNED BEER SELECTIONS

## PREMIUM/IMPORT

### DOMESTIC \$5

COORS LIGHT  
MICHELOB ULTRA  
MILLER LITE  
YUENGLING

BLUE MOON \$6

CORONA EXTRA \$6

CORONA LIGHT \$6

GUINNESS \$6

HEINEKEN \$5

HIGH NOON \$9

HOPPY BY NATURE, IPA \$7

MODELO ESPECIAL \$6

*Pilsner-Style Lager*

RED STRIPE \$6

STELLA ARTOIS \$6

SURFSIDE LEMONADE \$10

VICTORIA \$7

*Mexican Lager*

WHITE CLAW \$6

*Mango | Black Cherry*

# DRAFT BEER

BLUE MOON \$9

COORS \$6

FERUS IPA \$9

GOAT ISLAND  
BLOOD ORANGE \$9

MICHELOB ULTRA \$6

MILLER LITE \$6

MODELO \$6

YUENGLING \$6

