

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

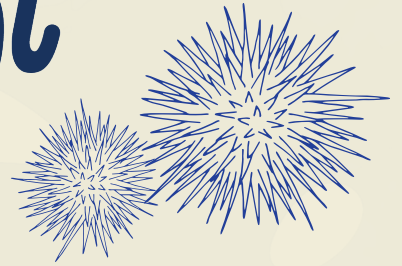
If you have any concerns regarding food allergies, please alert your server prior to ordering.

*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
Crostoni, 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* \$18 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

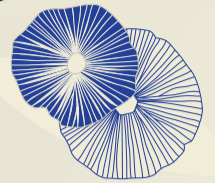
SHERRY SHALLOT & CITRUS GREMOLATA

FRIED OYSTER BASKET* \$14

Citrus Caper Tartar Sauce, Warm French Bread,
Charred Lemon

Foodcraft

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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 GROUPE 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

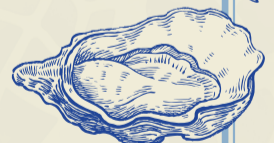
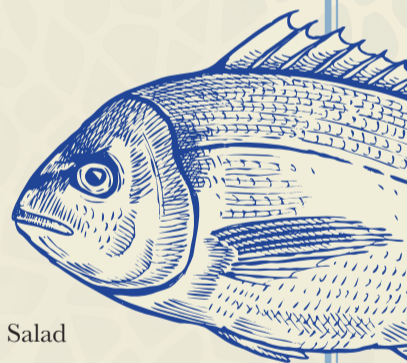
Blackened Gulf Shrimp,
Heirloom Parmesan Polenta,
Lemon Roasted Asparagus, Beurre Blanc Sauce

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 *\$18 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 GROUPE 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

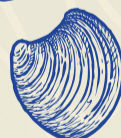
SEARED SCALLOPS \$28

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

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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* \$18 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

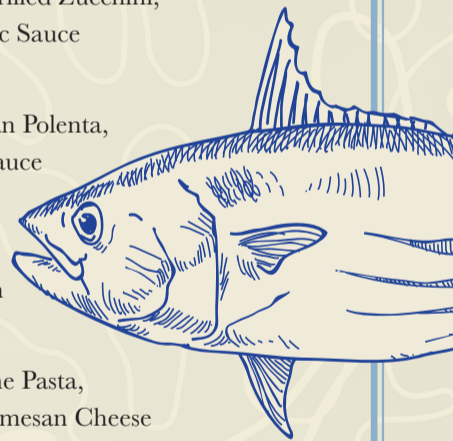
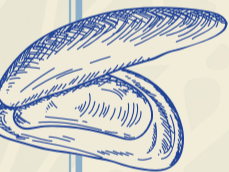
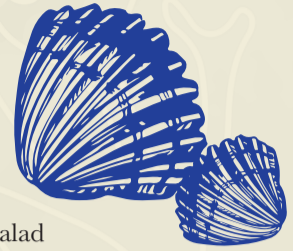
LAND & SEA \$36
Grilled Ribeye, Gulf Crab Oscar, Asparagus, Tarragon Hollandaise

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

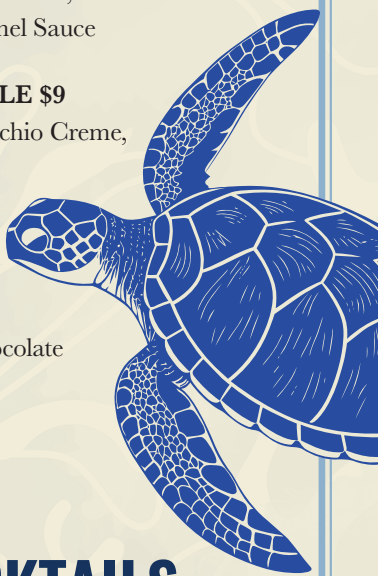
Grilled Pineapple, Seasonal Fruit Salad,
Toasted Italian Meringue, Caramel Sauce

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

