

# BAYSIDE GRILL

## SMALL PLATES

**Pork Belly Tacos \$12.95**  
*citrus glazed Greener Pasture's pork belly with sweet chili slaw, cilantro, sweet soy*

**Caramelized Brussel Sprouts \$8.95**  
*pecan butter, shoyu, benne seeds, gochujang sauce*

**Gulf Shrimp Bubble Over Dip \$17.95**  
*jalapeño, white cheddar, herbs, hot sauce crackers, herbed parmesan flatbread, garlic bread*

**GF Gulf Shrimp Cocktail \$16.95**  
*1/2 pound, remoulade, spicy red chili cocktail sauce*

**Grand Seafood Gumbo \$13.95**  
*a Grand tradition*

**Ham & Pimento Cheese \$8.95**  
*house smoke ham, house made pimento cheese, Grandma's pickles, hot sauce crackers, pork rinds*

**Fried Green Tomatoes \$8.95**  
*spicy chow-chow, grand maw's remoulade*

## SALADS

*add grilled chicken \$6.95, grilled shrimp \$8.95, fried chicken fingers 6.95*

**GF Garden Greens \$8.95 app | \$12.95 entree**  
*tomato, cucumber, carrot threads, herb vinaigrette*

**Southern Caesar \$10.95**  
*romaine, garden tomatoes, crispy capers, parmesan, creamy roasted garlic caesar dressing, garlic croutons*

**Ahi Tuna\* Poke Bowl \$17.95**  
*cilantro, pomegranate, oranges, cucumbers, avocado, green onions, house pickled ginger, marinated black rice, gochujang aioli*

## THIN CRUST PIZZA

**GF** *can be made with gluten friendly pizza dough*

**Pepperoni \$14.95**  
*san marzano, pepperoni, mozzarella, parmigiana-reggiano, oregano*

**Margherita \$11.95**  
*san marzano, mozzarella, heirloom tomato, roasted garlic, basil*

**Napolitano \$15.95**  
*san marzano, bacon, pepperoni, fennel sausage, oregano*

**All the Cheeses \$13.95**  
*ricotta, mozzarella, brie, goat cheese, feta, blue cheese, roasted garlic, basil*

**Wagyu Brisket Debris \$15.95**  
*caramelized onions, brie, oregano*

\*\*\*Alert your server if you or anyone at your table has any concerns regarding food allergies

## PASTAS

**Ultimate Mac 'n Cheese \$19.95**  
*tomatoes, bacon, grilled chicken, green onion, garlic bread*

**Cajun Fettuccine \$17.95**  
*add grilled chicken \$6.95, add grilled shrimp \$8.95 trinity, spicy cream sauce, asparagus, green onions, garlic bread*

## HAND-HELDS

**GH Cheeseburger \$17.95** [GF Bun available]  
*patty choice: C.A.B. burger\* or veggie burger; garden pimento cheese, smoked ketchup, LTO, house pickles, challah bun served with hand-cut fries or fruit*

**Honey Pecan Chicken Salad Croissant \$16.95**  
*heirloom tomato, baby lettuce, sliced grapes served with hand-cut fries or fruit*

**Gulf Shrimp Tacos \$15.95**  
*jerk seasoned shrimp, mango salsa, red cabbage slaw, avocado, hot sauce aioli, served with spiced tortilla chips*

## ENTREES

**GF Shrimp and Grits \$23.95**  
*Conecuh sausage, cheesy grits, smoked tomato hot sauce butter*

**GF Butcher's Cut Steak\* \$MKT PRICE**  
*smashed potatoes, haricot vert, roasted shallots, Grand steak butter*

**GF Beef Tenderloin 8oz\* \$38.95**  
*Certified Angus beef tenderloin, smashed potatoes, haricot vert, roasted shallots, Grand steak butter*

**GF Roasted Half Chicken \$19.95**  
*lemon scented roasted potatoes, asparagus, lemon butter sauce*

**Hemp Crusted Salmon \$23.95**  
*artichoke, squash, fennel, olives, potatoes, peanut romesco*

**GF Seared By-Catch \$24.95**  
*Chinese black rice, roasted asparagus, chili-lime coconut broth*

## HOUSE MADE DESSERTS

**Strawberry Cheesecake \$8.95**  
*shortbread crust*

**GF Chocolate Torte \$8.95**  
*flourless cake, chocolate glaze, raspberries*

**Butterscotch Pudding \$8.95**  
*bourbon vanilla crouton*

GF Items marked with this symbol are gluten friendly

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



DRAFT BEERS & CIDER

STYLE	NAME	BREWERY	ABV	PRICE
Light Lager	Grand Hotel	Ghost Train Brewing - B’ham	4.0%	\$6.00
Sour Ale	Wolfman	Fairhope Brewery - Fairhope	5.4%	\$7.50
Koelsch	Cheap Sunglasses	Fairhope Brewery - Fairhope	4.4%	\$6.00
Mexican Style Lager	MuChaCho	Good People Brewing - B’Ham	4.8%	\$6.50
Dark Lager	Duck River Dunkel	Goat Island Brewing Co. - Cullman	5.5%	\$7.00
Berliner Weisse	Paradise Now Raspberry	Trim Tab Brewing Company - B’ham	5.2%	\$7.00
German Hefeweizen	Peace, Love, & Hippieweizen	Goat Island Brewing Co. - Cullman	5.5%	\$6.50
Cream Ale	Rod’s Reel	Big Beach Brewing - Gulf Shores	5.0%	\$7.00
American Pale Ale	Fairhope 51	Fairhope Brewery - Fairhope	5.9%	\$6.50
Pilsner	Richter's Pils	Goat Island Brewing Co. - Cullman	5.6%	\$7.50
English Brown Ale	Truck Stop Honey	Back Forty Beer Company - Gadsden	6.0%	\$6.50
IPA	100 Daze	Big Beach Brewing - Gulf Shores	6.8%	\$7.50
Chocolate Coffee Coconut Stout	Ursa	Ferus Artisan Ales - Trussville	8%	\$8.00

DRAFT WINE

Why wine on tap?

Stainless steel (already a popular winemaking vessel) provides a completely inert environment, so the wine inside doesn’t age. Kegged wines also require less sulfur dioxide for preservation. “*Wine on tap is not a fad. It is not a trend. It is part of the broader mandate of sustainability that defines the age in which we live.*” ....Kareem Massoud, owner of Paumonak Vineyards.

Draft Rose - <i>Halter Ranch, Rose</i> .....	\$12.00
Draft White Wine – <i>Rickshaw, Sauvignon Blanc</i> .....	\$10.00
Draft Red Wine - <i>Camelot, Pinot Noir</i> .....	\$10.00

WHITE WINE

Jacques Pelvas, Blanc de Blanc, Brut, France.....	\$12.00/\$48.00
Riff, Pinot Grigio, Veneto, Italy.....	\$13.00/\$52.00
Sea Sun, Chardonnay, California.....	\$13.00/\$52.00

RED WINE

Jam, Cabernet Sauvignon, California.....	\$13.00/\$52.00
Tilia, Malbec, Sustainably Grown, Mendoza, Argentina.....	\$13.00/\$52.00

BEVERAGES

Classic Gin or Vodka Martini.....	\$12.00
Margarita.....	\$11.00
Mobile Bay Sunset- <i>Vodka, Pineapple, Orange</i> .....	\$11.00
Grand Bourbon-Ade- <i>Bourbon, Fresh Strawberries, Lemon</i> .....	\$13.00