

BAYSIDE GRILL

SMALL PLATES

Crab & Avocado Toast \$16.95

red chili vinaigrette, mint, toasted peanuts, garden radish

GF Sorghum Barbecue Pork Ribs \$11.95

sweet chili slaw

GF Oyster Shooters \$12.95

cocktail, horseradish, mignonette, pickled shallot, fennel

Oyster's Grandfeller \$14.95

braised greens, cajun hollandaise, bill-e's bacon

Hand Cut Fries \$8.95

herbs, black pepper aioli, smoked ketchup, parmesan

Gulf Shrimp Bubble-Over Dip \$15.95

jalapeño, white cheddar, herbs, hot sauce crackers, parmesan flatbread, garlic bread

Gulf Shrimp Cocktail \$16.95

grandma's remoulade, spicy red chili cocktail

Grand Seafood Gumbo \$13.95

a Grand tradition

Crab Bake \$16.95

lump & claw meat, brie cheese, house made hot sauce, spinach with hot sauce crackers, parmesan flatbread, garlic bread

SALADS

GF Garden Greens \$8.95

tomato, cucumber, pickled carrot, herb vinaigrette add smoked chicken \$6.95, add grilled shrimp \$8.95

Romaine \$10.95

garden tomatoes, crispy capers, parmesan, creamy roasted garlic & herbs, garlic bread

add smoked chicken \$6.95, add grilled shrimp \$8.95

GF Gulf Shrimp Cobb \$20.95

chopped greens, pepper bacon, smoked shrimp salad, chopped egg, avocado, green onions, white cheddar, blue cheese, pecans, choice of grand goddess, blue cheese or herb vinaigrette

THIN CRUST PIZZA

GF *can be made with gluten friendly pizza dough*

Margherita \$10.95

san marzano, mozzarella, roasted garlic, basil

Mushroom \$14.95

white pizza, mozzarella, mushrooms, pesto, goat cheese

Napolitano \$14.95

san marzano, bacon, pepperoni, fennel sausage, oregano

Mediterranean \$13.95

san marzano, Mediterranean vegetables, oregano

Pepperoni \$14.95

pepperoni, mozzarella, parmigiana-reggiano, oregano

Pesto Bianco \$13.95

house ricotta, mozzarella, roasted garlic, basil, evo

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.*

*** Alert your server if you have any concerns regarding food allergies*

PASTAS

Ultimate Mac 'n Cheese \$19.95

garden tomatoes, bacon, pulled chicken, green onion, garlic bread

Capellini de Mare \$23.95

mussels, clams, shrimp, olive oil, tomatoes & herbs, garlic bread

Bucatini with Three Tomatoes \$17.95

toasted garlic, lemon, thyme, pine nuts, tomato butter broth, garlic bread add smoked chicken \$6.95, add grilled shrimp \$8.95

BETWEEN BREAD

house made chips, hand-cut fries or fruit

GH Cheeseburger \$17.95

choice of patty: C.A.B burger, veggie burger, plant based burger with garden pimento cheese, smoked ketchup, LTO, house pickles, toasted challah bun

Honey Pecan Chicken Salad Croissant \$16.95

heirloom tomato, baby lettuce, sliced grapes

Blackened Redfish Sandwich \$17.95

black pepper aioli, green tomato pickles, green apple slaw, toasted challah bun

LAND & SEA

Hanger Steak* \$33.95

C.A.B. hanger steak, hand-cut fries, chimichurri, black pepper aioli, cherry tomatoes, arugula, lemon. [For optimal flavor & tenderness we recommend a temperature of medium or lower]

Shrimp and Grits \$23.95

Conecuh sausage, cheesy grits, smoked tomato gravy

Beef Tenderloin 8oz \$38.95

Certified Angus beef tenderloin, smashed redskin potatoes, haricot vert and roasted shallots with Grand steak butter

Half Smoked Chicken \$19.95

smashed potatoes, creamed corn, roasted mushrooms

GF Mahi-Mahi \$18.95

wild rice pilaf, smoked pepper-mango vinaigrette, arugula, chili oil

Hemp Crusted Wild Salmon \$24.95

roasted Mediterranean vegetables, peanut romesco

Gulf Fish Tacos \$14.95

blackened fish, fire roasted salsa, feta cheese, pickled pepper slaw, blackened mango vinaigrette, served with spiced tortilla chips

HOUSE MADE DESSERTS

Peach Upside Down Cake \$7.95

whipped chocolate ganache

Chocolate Chunk Cookies \$7.95

Weeks Bay Blueberry Pie \$7.95

whipped cream

Strawberry Cheesecake \$8.95

shortbread crust, sour cream topping

GF Chocolate Torte \$8.95

flourless cake, chocolate glaze, raspberries

Sundae in a Jar \$9.95

brownies, house made tahitian vanilla bean ice cream, salted caramel sauce, chocolate sauce, toasted pecans, whipped cream, cherry

BAYSIDE GRILL

DRAFT BEERS & CIDER

STYLE	NAME	BREWERY	ABV	PRICE
Strawberry Lime Cider	Run-By Fruiting	Fairhope Brewery - Fairhope	6.4%	\$6.50
Koelsch	Cheap Sunglasses	Fairhope Brewery - Fairhope	4.4%	\$5.50
Mexican Style Lager	MuChaCho	Good People Brewing - B'Ham	4.8%	\$6.00
Dark Lager	Duck River Dunkel	Goat Island Brewing Co. - Cullman	5.5%	\$6.50
Berliner Weisse	Paradise Now Raspberry	Trim Tab Brewing Company - B'ham	5.2%	\$7.50
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%	\$6.00
Pilsner	Richter's Pils	Goat Island Brewing Co. - Cullman	5.6%	\$6.00
English Brown Ale	Truck Stop Honey	Back Forty Beer Company - Gadsden	6.0%	\$6.00
IPA	India Pale Ale	Haint Blue Brewing Co. - Mobile	6.4%	\$6.00
IPA	Mobile Bay IPA	Serda Brewing Company - Mobile	7.5%	\$6.00
IPA	100 Daze	Big Beach Brewing - Gulf Shores	6.8%	\$7.00
Porter	Midnight Cruise	Big Beach Brewing - Gulf Shores	6.3%	\$7.00

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 White Wine –Leese-Fitch, Sauvignon Blanc..... \$10.00
 Draft Red Wine - Camelot, Pinot Noir.....\$10.00

WHITE WINE

Jacques Pelvas, Blanc de Blanc, Brut, France.....\$11.00/\$44.00
 Riff, Pinot Grigio, Veneto, Italy.....\$12.00/\$48.00
 Vrac, Rosé, Vin de Pays de Méditerranée, Rhône, France.....\$14.00/\$56.00
 Sea Sun, Chardonnay, California.....\$12.00/\$48.00

RED WINE

Jam, Cabernet Sauvignon, California.....\$12.00/\$48.00
 Tilia, Malbec, Sustainably Grown, Mendoza, Argentina.....\$12.00/\$48.00

BEVERAGES

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

WHAT'S HAPPENING?

Find out by downloading our Grand Hotel App!!!

LIVE ENTERTAINMENT ON THE PATIO

Friday Oct 11 Stephen Sylvester
 Saturday Oct 12 Corey Rezner
 Friday Oct 18 Corey Rezner
 Saturday Oct 19 Stephen Sylvester
 Friday Oct 25 Tony Bowers
 Saturday Oct 26 Matt Bush
 Friday Nov 1 Tony Bowers
 Saturday Nov 2 Matt Bush
 Friday Nov 8 Corey Rezner
 Saturday Nov 9 Stephen Sylvester

CULINARY & BEVERAGE ACADEMIES

Friday Oct 18th 5:30pm
 World of Liqueur & Cordials
 Saturday Oct 19th 10:00am
 Cooking Essentials VII: Classic French Desserts

For more information & to reserve your spot...
www.grandhotelpointclearal.eventbrite.com