

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 & Brie Bake \$17.95

spinach, hot sauce crackers, parmesan flatbread, garlic bread

☉ 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, potato chips

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

☉ 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

☉ *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 [☉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

☉ Shrimp and Grits \$23.95

Conecuh sausage, cheesy grits, smoked tomato hot sauce butter

☉ Butcher's Cut Steak* \$MKT PRICE

smashed potatoes, haricot vert, roasted shallots, Grand steak butter

☉ Beef Tenderloin 8oz* \$38.95

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

☉ 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

☉ Seared By-Catch \$24.95

Chinese black rice, roasted asparagus, chili-lime coconut broth

HOUSE MADE DESSERTS

Strawberry Cheesecake \$8.95

shortbread crust

☉ Chocolate Torte \$8.95

flourless cake, chocolate glaze

Butterscotch Pudding \$8.95

bourbon vanilla crouton

☉ 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>Mohua, Sauvignon Blanc</i>	\$10.00
Draft Red Wine - <i>Camelot, Pinot Noir</i>	\$10.00

WHITE WINE

Jacques Pervas, 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- <i>Ade-Bourbon, Fresh Strawberries, Lemon</i>	\$13.00