



Southern Roots

Point Clear, Alabama

Southern Roots offers a chef-driven, fresh, Alabama Farm-to-Table experience. Southern hospitality combined with incredible views and ambiance highlight the creative plate presentations. It is our goal that we exceed your expectations and provide you with an amazing and indulgent experience; that our food is soulful yet sophisticated and that our service is indelible as well as gracious.

Chef de Cuisine Agustin Echazarreta

Executive Pastry Chef Kimberly Lyons

Starters

The Grand Seafood Experience** \$160
local oysters*, shrimp, marinated crab claws,
west indies salad, lobster tail, red-chili cocktail,
herbed remoulade, champagne mignonette,
hot sauce crackers, saltine crackers
+add Osetra Caviar \$150

West Indies Salad** \$MKT Price
jumbo lump crab meat, pickled cucumbers,
house-made hot sauce crackers

Yellowfin Tuna Tartare*** \$19
horseradish cream, avocado purée, tartare dressing,
cured egg yolk & seeds crunch

Prosciutto di Parma \$27
burrata cheese, arugula, clothbound cheddar
& sourdough bread

GF Local Mixed Greens Salad \$14
strawberries, blueberries, hazelnuts, pecorino cheese,
honey & shallots vinaigrette

GF Baby Iceberg Lettuce “Wedge” Salad \$15
smoked pork belly, bayley hazen blue,
heirloom tomatoes, pickled shallots, candied pecans,
roasted garlic & blue cheese dressing

GF Signature Chopped Salad \$14
baby iceberg, romaine hearts, diced tomatoes,
english cucumber, aged white cheddar, chopped egg,
shaved red onion, roasted garlic creole dressing

Grand Gumbo** \$14
crab, shrimp, by-catch

Tomato Pie \$14
sweet onion, clothbound cheddar,
yellow tomato butter, frisée salad

[Vegan] Cauliflower Steak \$14
smoked roasted cauliflower, romesco & almond,
balsamic vinaigrette

Crab Cake** \$MKT Price
hot sauce butter, corn & sweet pepper salad

Seared Tuna Loin*** \$27
romesco & almond, balsamic vinaigrette

GF Seared Diver Scallops** \$27
cauliflower purée, crispy smoked bacon, truffle oil

Main

GF [Vegetarian] Mushroom Risotto \$29
roasted mushrooms, truffle oil, gruyère cheese

Chili Squid Ink Gemelli Pasta** \$48
nduja sausage, crab meat, u-10 diver scallops

Roasted Rack of Lamb* \$51
mediterranean cous cous, charred broccolini,
tzatziki, lamb sauce

GF Grilled Ora King Salmon** \$48
confit potatoes, romesco, leek fondue, spinach,
beurre blanc, salmon roe

Grouper with Basil Crust** \$48
yellow tomato risotto, fines herbes, tomato conserve,
silver queen butter sauce

Grilled Red Snapper** \$48
fried green tomatoes, sauteed asparagus,
louisiana crawfish sauce

Chicken Roulade \$39
mac ‘n cheese, cauliflower, spinach,
roasted chicken truffle jus

GF Local Heritage Pork Chop \$34
local peas & greens, smoked bacon, sweet potatoes

GF 8oz Heritage Beef Tenderloin* \$58
whipped potatoes, butter braised beans, carrots
+add mushroom bourguignon \$10
+add grand butter poached maine lobster** \$64

30-Day Dry-Aged Split-Bone Ribeye* \$86
18oz bone-in ribeye, truffle fries,
petite tomato salad, chimichurri

14 oz Bone-In Strip Loin* \$68
twice-baked potato casserole with bacon & gruyère,
charred broccolini, bordelaise sauce

GF Items marked with this symbol are gluten-friendly
Alert your server if you or anyone at your table has
any concerns regarding food allergies.

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

**To insure the best quality, our fish and shellfish products
are sourced both within the USA (AL, FL, MS, LA, HI) and
imported outside of the USA through reliable vendors.

Sweets

Dulcey Bananas Foster Cake \$12
yellow butter cake, dulcey mousse, bananas
foster sauce, vanilla ice cream, pecan crunch

“2x4” \$12
eight different textures and techniques of chocolate

Grand Hotel Bread Pudding \$12
whiskey sauce, +\$5.00 a la mode

Seasonal Dessert \$12