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Welcome to the Beach

BEACH FLAG

WARNING SYSTEM

YELLOW

RED

DOUBLE RED

PURPLE

Medium Hazard

(light surf and or currents)

High Hazard (rough conditions,

such as strong

surf and or

conditions)

Water Closed to

Public Use

Marine Pest (jellyfish,

stingrays & dangerous fish)

Please practice social distancing while enjoying our beautiful beaches!

FREQUENTLY ASKED QUESTIONS

- Tents (no larger than a 10x10 ft.) are allowed on the beach, but they have to be placed behind (North of) the designated sign marker post and should be removed before night. Tents cannot be placed between the sign post and the Gulf of Mexico. This is for designated emergency and safety access.
- Pets are not allowed on the beach on the Gulf of Mexico or surrounding islands (Robinson, Bird, Walker). However they are allowed at the designated city Dog Park on Canal Rd. (Hwy 180) next to Sportsman Marina. All dogs should remain on a leash within the city limits.
- Glass in any form (bottle, cup, container, etc.) is strictly prohibited on our beaches and islands.
- A yellow flag posted along gulf beaches means to use caution while swimming in the gulf waters and is permitted.

A red flag means danger and one should not swim in the waters.

Double red flags mean that swimming in the waters is prohibited by law.

Purple means WARNING! A jellyfish or other marine threat.

- 5. All trails and parks are free and open from daylight to dusk 7 days a week.
- Fires or flames are strictly prohibited on the beach. This includes grills, tiki-torches, lanterns, open fire pits, candles, fireworks, etc.
- Jet skis, boats, and any other motorized vessels, are prohibited from launching along the gulf front beaches.





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Gulf State Park Orange Beach, AL www.backcountrytrail.com





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Prices subject to change

Weddings I Waterfront Venue I Art Classes Coastal Arts Center of Orange Beach 26389 Canal Rd, Orange Beach f 🖤 🗃

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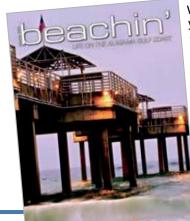


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about the cover



Winter's chill sets upon the Gulf Coast every year urging visitors to bundle up and see the churning seas in a different light. Enjoy the these cool days and nights from atop the Four Seasons Pier.

Photo by Jack Swindle

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Feature

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8 Beachin'
 January 2021

ADVERTISEMENT

Anthony Jones ... Well Worth A Visit! Voted The Best Salon in Baldwin County

It was a beautiful summer morning when we left Fairhope, low humidity and not a cloud in the sky. We were on our way down to Orange Beach to check out a business that many of our friends have told us about, this Englishman who had opened a Hair Salon on the beach with his daughter Emma. My hair is very important to me and getting a good haircut is a must, and that is what Anthony Jones is known for and excellent hair color to boot.

We have both been very dissatisfied with the last few attempts on designing our hair to suit our lifestyles; most of the so called stylists did not take into consideration



our age or understand that we both want to look great without a lot of fuss and bother.

The traffic was a bit heavy due to the summer visitors, but we arrived on time to this charming yellow and white beach house on the beach road with a fabulous view of the Gulf of Mexico. We were greeted warmly by Anthony and Emma and they ask us if we would like a cold drink or a glass of wine before he started making us beautiful.

Pam, my friend, went first since I was a little chicken after the last





professional hair products are pure and natural and give back to the hair, he also went on to say that we should all wash our hair every day and condition our hair the same.

Anthony explained that at all times our hair has to have at least 8% moisture in it the same as our skin, we should treat our hair the same way as we treat our skin, by moisturizing it every day which made a lot of sense to me, since the last stylist told me not to wash my hair every day because in her mind it would dry it out. Anthony explained to me that yes using some drug store products would dry your hair out if washed daily. After we went through the ten rules, he took me to the shampoo area and treated me to the best shampoo and conditioning my hair had ever had.

While shampooing, Emma explained to me what I should do in the morning in the shower, again stressing no over-the-counter hair products, that's why my hair is dry and frizzy. After shampooing and before conditioning, towel blot the hair because the hair is porous like a sponge, putting any conditioner on one's hair when it is full of water will not go into the hair itself, so blot it first then apply the product and leave it in while you are washing yourself. Then before you leave the shower, rinse and count up to 10 slowly and stop, just rinse the excess and no more.

experiences. Anthony directed her to a styling chair and went on to explain the ten most important rules in designing a custom hairstyle to suit her. He first looked at her face shape and explained that there are five face shapes out there and told her her face shape was oval. The next was bone structure and head shape, after that was the type of her



hair, the texture of her hair, then what sort of condition her hair was in, followed by the way the hair grows out of the head, plus cow licks, then her likes and dislikes and fashion. Wow! What a lot of things to get right.

So then Emma started with a relaxing shampoo and deep conditioning, then for the next 30 minutes Anthony's hands were a sea of motion, lastly a quick blow dry with hardly any fuss and presto she was finished! She was so happy and she could not believe the difference in her hair.

Now it was my turn, my hair especially in the summer gets very frizzy and dry; I have tried everything out there for my hair with no success! Anthony explained that commercial hair products are made different to professional hair products. Commercial shampoos are made of mild detergent and the conditioners are based on petroleum oil. Where hair called "POTION." It is a gel with a lot of healing features with body, fabulous! I bought a bottle. Best money we ever spent and yes, we are definitely going back. He is a true professional.

Well worth a visit! Anthony's salon is at 23175 Perdido Beach Boulevard in Orange Beach & their phone number is 251.974.1514. Please say we sent you! www.anthonyjonesinc.net

before he dried my

After she explained





Bring the coastal feel into your home in 2021

If you love the Alabama Gulf Coast, you'll adore the coastal décor inspired by the sugar white sand beaches and diverse ecosystems of Baldwin County.

The chilly winter months are the perfect time to take advantage of the smaller crowds and peruse the colorful and custom shops that dot Gulf Shores and Orange Beach. Inside each you will find art, furniture and even stylish clothes that capture the essence of the beauty of the gulf.

We took the liberty of bringing you our favorite pieces, found at a variety of shops in our island communities.

Take a day to yourself and shop, dine and enjoy the unique merchants that call Southern Alabama home. The toughest decision you'll make all day is what not to take home.

O Beachin' 💿 January 20





TOP RIGHT: Coral reefs are teaming with life and energy. Fill your home with that vibrant underwater vibe by adding this white coral accent lamp with burlap lamp shade to a side table or next to your bed. Found at the Southern Grind at The Wharf.

ABOVE: Oysters are a Gulf Coast specialty. Pay homage to this delicious dish with this painting from Southern Grind, at The Wharf.

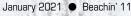
LEFT: You can practically feel the salty sea spray tickle your cheek as you lift the carved silver octopus and seashells off these liquor bottles, available at Bungalows at The Wharf. Three artists collaborated to create this eye-popping coastal creation. The blue and white hues let the mind drift to the underwater magnificence of the gulf. The piece was hand crafted in clay by Maya Blume Cantrell, glass by Kerry Parks and Dan Rush. It can be purchased at the Coastal Arts Center of Orange Beach.

> Claudia Hodges has handcrafted iconic seaside images from the driftwood that has been discarded by the sea. This one can be found at Gulf Coast Arts Alliance.

REEF LIFE

Herons gracefully rest in many of Baldwin County's water ways. Now you can enjoy their peaceful repose at home with this painting, found at the Southern Grind at The Wharf.

Visitors to the Gulf know that this sandy walk to the shore always marks the beginning to a very good day. Find this Cheryl Camp acrylic at the Coastal Arts Center of Orange Beach.



RIGHT: Only the luckiest beachgoers find seashells unbroken along the coast. This mixed media piece by Joy Portella lets you bring the most brilliant shell home without searching for hours. Find it at the Gulf Coast Arts Alliance.

BELOW RIGHT: Kim Parker's mixed media piece, titled "3 Seasons" is a visual menu of all the best delicacies the Gulf has to offer. Find it at the Coastal Arts Center of Orange Beach.

BELOW LEFT: Beauty, grace, stunning color — flamingos are a long loved icon of the coast. This thoughtful acrylic beauty by Sharon Piercy can grace your walls and make every day feel like a beach day. Find it at Gulf Coast Arts Alliance.

> These graceful creatures return to the Gulf Coast every year to lay their eggs. While glimpses of them on the shore are rare, you can enjoy their beauty all year long with this acrylic from Sherry Williams at Gulf Coast Arts Alliance.

The sea is beautiful and dangerous. This conversation starting piece brings you a little closer to all you might fear is lurking in the deep dark waters. The J.D. Swiger mixed media creation can be found at Coastal Arts Center of Orange Beach.



TOP: Love sea life and modern art? These tuna crafted from recycled metal could be perfect among your décor. Find them at Southern Grind at The Wharf.

ABOVE: A beautiful sky, the sea bursting forth and the bravery of youth, breathing it all in — what could encapsulate a perfect Gulf Coast day better? Not much! Find this Alan Woolford oil painting, titled "No Jumping" at The Coastal Arts Center of Orange Beach.



P SEAF

Open Monday-Saturday 7am-5:00pm

Sands of Time

Charter fishing and hurricanes

I know hurricane season is now over, and no one was more glad to see it end than me. As I said in last month's article, Hurricane Sally wins the prize for being the worst one I have ever experienced.



I have said many times how important fishing and tourism has been to my city of Orange Beach. In fact, it was founded by our

town founding families, the Walkers and the Callaways, both avid fishermen.

The charter fishing industry was especially hit hard with Hurricane Sally. Since my son, Brooks Moore, owns the charter boat Dark Thirty, I have experienced charter boat captains' pain firsthand.

Also, the COVID-19 virus shut down businesses, but Hurricane Sally is serving to have a longer effect on charter boat captains. Every marina in my city experienced major pier damage. Damage is estimated to be in the millions.

When we went to bed on the night of Sept. 15 none of us were expecting Sally to make a quick shift in strength and direction to the east. It also slowed down and the rain numbers increased causing major flooding, not only along the coast but in our back bays. Some people wonder why boats were left in marinas and on private docks. Well, it is because we all thought it was going to be mild and head to our west. Every one of the big boats that ended up in our yard still had the pier pilings attached. That tells us all the damage was done by the wind and tidal surge.

There are only so many pier contractors so it will be a while before all the marinas are back to full operation. The damage to the charter fishing industry will be in the millions. I am just praying for us to all get back to normal as soon as possible.

I know if you live here, we must accept that we are going to have to deal with hurricanes. Although, it would be great to not have another one for 16 years, the time between Ivan and Sally.

Local historian Margaret Childress Long moved to Orange Beach from Evergreen when she was just two months shy ofher second birthday. Although she did spend 12 years in Creola she has always called Orange Beach home. Margaret and her husband Buddy live in the same house where Margaret's parents lived for more than 50 years. Her dad paid \$12,500 to Dr. Amos Garret of Robertsdale, her mom's first cousin, in 1949 for the 300 ft. waterfront parcel. A teacher at Fairhope Middle and High Schools and Elberta Middle School, Margaret served the island as school board representative for six years. A fisherman, hunter and farmer, her father also owned a farm



in Summerdale. Sons Wesley and Brooks have turned the farm into the popular Alligator Alley tourist attraction.

Margaret has co-authored two books, "The Best Place to Be – The Story of Orange Beach, Alabama" and "Orange Beach Alabama – A Pictorial History"



Beach Happenings January events

MURDER AT MAMA'S -A MURDER MYSTERY DINNER THEATER

- » Jan. 7 Feb. 25, 5:30 8:30 p.m.
- » Magnolia Hall in Orange Beach

Tickets are \$45 for adults and \$25 for children 12 years and younger. Includes three course meal. For reservations call Luna's Eat and Drink at 51-980-5862.



GULF COAST COMEDY FEST -STAND UP COMEDY

- » Jan. 28-29 from 7-8:30 p.m.
- » Brandon Styles Theater at OWA

5 comedians in 1 night! The feature, Andrew Ferrara is from Pensacola, and headliner, Flip Schultz is coming all the way from Ft. Lauderdale, FL. Special guest appearance by Skippy Greene, plus a surprise appearance (comedian TBA), and our emcee will be impressionist, Brandon Styles! Admission is \$32, purchase tickets at gulfcoastcomedyfest.com.



ICE RINK AT THE WHARF

- » Dec. 31 (New Year's Eve): 10 a.m.-Midnight
- » Jan. 1 (New Year's Day): 10 a.m.-10 p.m.
- » Jan. 2-4 (Christmas Break): 10 a.m.-10 p.m.
- » Jan. 5-18: Monday-Friday 4-10 p.m.; Saturday and Sunday 10 a.m.-10 p.m.
- » Located under the large white tent on Main Street next to the Fire Station
- » General Admission: \$12/per person, Combo Pass (Ferris Wheel & Ice Rink): \$17 (Credit cards only), Frequent Skater Pass: \$100 for 10 passes (\$20 savings), Socks: \$3/pair, Concessions: \$2 each (Bottled Water, Pepsi, Mountain Dew, Diet Mountain Dew, Hot Chocolate)
- » For birthday party information and pricing, contact Jade Hubbard at 251-224-1000 or jadej@alwharf.com.

BIG BEACH MARATHON

- » Jan. 30
- » Gulf Shores

The race will be run in waves of 100 runners every 15 minutes starting at 7:30 a.m. and will begin at Beach Boulevard from the Hangout. The marathon course will be a

double loop of the half course to simplify logistics

and reduce the number of volunteers needed. For more information or to sign up visit www.bigbeachmarathon.com

BIG BEACA









YOU. HERE. FUN.

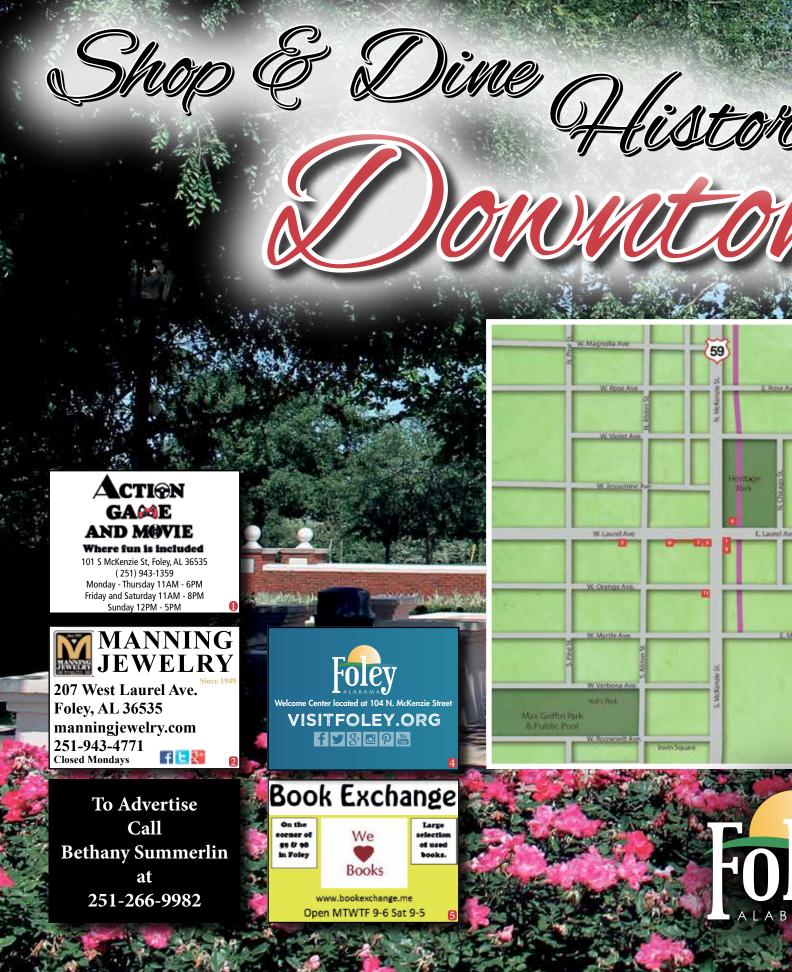
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Painting in heaven

Michael Davis calls the Southeast the most beautiful place to paint

BY ALLISON MARLOW

Simply put, for a watercolor artist like Michael Davis, the Gulf Coast is heaven.

"The colors are so vibrant, and I love painting the sunsets down there," Davis said. "I just love the Southeast. To me it is one of the most beautiful areas of the country. I couldn't imagine painting anywhere else."

Davis started his life on canvas with a few high school art classes. He continued to paint as an adult, mostly as a hobby dabbling in oil until a friend gifted him a watercolor set and he fell in love with the warmth of the colors in that medium.

Over the years he captured the South's most iconic

scenes — warm sunsets, intriguing, moss-filled cypress trees and big, full white moons reflected in the tiny ripples of the waves below. Davis, who lives in Birmingham, splits his painting time between the Gulf Coast and the foothills of the Appalachian Mountains.

The scene he keeps returning to, perhaps his favorite, is that of the dark bayous, filled with cypress trees and Spanish moss.

"For some reason I'm really drawn to that. They're beautiful and mysterious and they have so much atmosphere," he said, adding that he also finds himself painting the moon in all its phases – rising, setting and everywhere in between.

"I love the image of the light reflecting on the water, it fuels my soul," he said.

Crafting and selling his creations were a side gig until 2008 when the economy tanked and both Davis and his wife Janna lost their jobs.

The pair decided it might be a good time to make art full time. Michael headed to the studio while Janna built the website and business office. Michael's art, once found at just three to four shows a year, was now gracing 30 shows throughout the Southeast.

Michael said he enjoys his art the most at those public markets, viewing it through the eyes of the crowd.

"It's a pleasure to watch them in my booth and watch a smile appear on their face when they look at a painting," he said. "It's such a great feeling. You can tell by the look on their face whether they like it or don't like it. You learn from that. I enjoy that."

Davis visits most of Baldwin County's art festivals each year and visited both the Ballyhoo Festival and Orange Beach Festival of Art before the spread of the coronavirus systematically shut down festivals and art shows around the world in 2020.

Since then he has kept busy participating in virtual events and creating commissioned pieces. He is hopeful that the virus will not sideline 2021 events such as the Fairhope Arts & Crafts Festival which he attends every year.

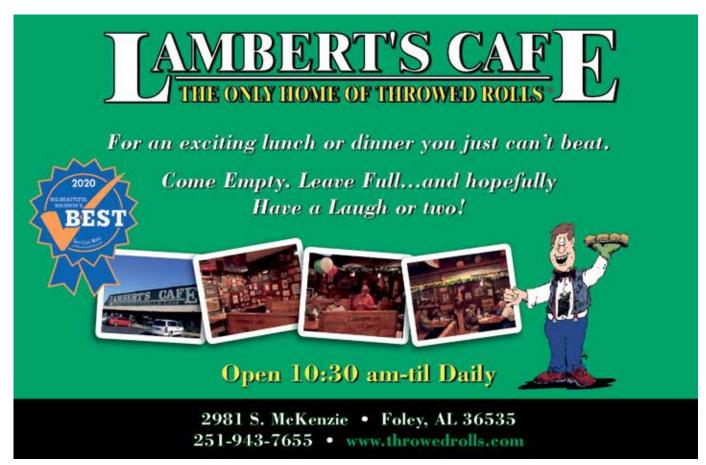
Until they are able to hit the road again, Davis said he





hopes that his works have helped bring joy in a year that was difficult for everyone.

"I think especially in the times we live in now, I think art is something that can bring joy to people and maybe relief from all the stress," he said. "I hope I'm doing something to help people."



Crazy Sista Cooking

with Lucy Buffett

L. A. (Lower Alabama) Caviar

This is one of my favorite LuLu's dishes and I make it at home all the time. During one memorable chapter of my life, I ran with a group of highly disreputable folks who lived in lavish historic homes on Washington Square in Mobile, Alabama. We had weekly soirees complete with costumed cabaret numbers around a white



Buffett

baby grand and copious amounts of cocktails and hors d'oeuvres. Right before I opened LuLu's, we had a reunion celebrating my friend Suzanne Cleveland's 60th birthday. One of our "partners in crime", John Coleman, arrived with a great black-eye pea dip. John is a barbecue aficionado, redneck lawyer and rogue gourmand; so, it gave me great pleasure to steal his recipe! I had just returned from living in Los Angeles so I gave it a little LuLu's twist and the L.A. reference: a perfect fit for my high-class dive. It has been on the menu at LuLu's since day one and is one of the restaurant's signature dishes. Today, we make it in twenty gallon batches.

Makes 20-25 Servings

Dressing:

- ³⁄₄ cup balsamic vinegar
- ¹/₂ cup extra virgin olive oil
- ¹/₄ cup sugar
- 2 teaspoons salt
- 1 teaspoon black pepper

Ingredients:

- 4 (15-ounce) cans black-eyed peas, rinsed and drained
- 1 cup chopped green bell pepper
- 1 cup chopped yellow bell pepper
- 1 cup chopped red pepper
- 1 cup chopped red onion
- 1¹/₂ cups cherry tomatoes, quartered
- 1 cup chopped fresh parsley

Directions:

- 1. Combine all dressing ingredients in a jar; cover tightly and shake vigorously to dissolve sugar. Set aside.
- 2. Rinse and drain peas well. Place in a large glass or aluminum bowl.
- 3. Add remaining ingredients and dressing. Toss well. Transfer to plastic container, cover and refrigerate for at least two hours before serving.
- 4. Serve with tortilla chips or saltine crackers.



DR





Featuring David Bundock, Kitchen Manager at The Original Oyster House

in this issue

Cactus Cantina DeSoto's Seafood Kitchen Fish River Grill

Kiva Grill at Kiva Dunes LuLu's Tacky Jacks The Original Oyster House







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FAJITAS

SEAFOOD

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A blend of Triggerfish and shrimp mixed with fresh pico de gallo, house spices and tomato salsa, then topped with cheese dip and red burrito sauce. Served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans 12.99

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TEXAS FAJITAS sizing platter of bell peppers and onions with griled steak*, chicken, and strimp 13.99 FOR TWO 25.99 PIÑA FAJITAS A cored pineapple half stuffed with grilled on a bed of sautéed bell peppers and orion SUBSTITUTE: STEAK* +3.00 | SHRIMP

PIÑA FAJITAS (CHICKEN)

negentian generation served on a soft flour em fortilla with lettuce, pico de gallo, avoc inero sauce. Served with your choice of tw rice, black beans, Cactus grits or refried be D TACOS 11.99 | THREE TACOS 13,79

A bowl of our delicious Cactus style grits mixed with our seasoned jumbo shrimp 9.49

Shrimp in our cocktail sauce. Served with fresh avocado and crackers 12.99

op cooked in our homemade spicy, cheesy sauce your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans 12.99

ØESSERTS

TACOS

xican-style street tacos with carne asada, and onion on corn tortillas. Served with lime THREE TACOS 13 49 Juicy grilled chicken tacos with fresh pico de gallo, lettur and cheese TWO TACOS 10.99 | THREE TACOS 12.49 with fresh pico de gallo, lettuce and cheese WO TACOS 9.99 | THREE TACOS 10.99

THREE AND ARE SERVED IN YOUR CHOICE OF SOFT FLOUR OR CRISPY CORN SHELL CAN RICE, RI ACK REANS, CACTUS CRITS OR REFRIED REANS Grilled steak* tacos with pico de gallo, lettuce and cheese TWO TACOS 11.99 | THREE TACOS 13.99 lantro

TEXAS TACOS

TRADITIONAL PLATES

with pico de gallo cream 12.49

memory Tried corn tortillas filled shredded chicken or ground beet o de gallo, lettuce, sour cream 10.99 lightly fried corn torti nato-chili sauce 9.49 ast smothered in bell pepper

Slow-simmered pork tips cooked with Served with fresh tortillas, lettuce, gu pico de gallo and sour cream 12.99 NGA PLATE A large flour tortilla stuffed with beef or shredded chicken, then lightly fried 9.99

Served with your choice of two ((2): Mexican rice, black beans Cactus grits or refried beans 12,49 ese dip over a bed of Mexican rice 8.49



CHILE RELLEN

L.A CARTE

BEEF OR SHREDDED CHICKEN TACO 2.49

BEEF OR SHREDDED

SHRIMP TACO 3.49

CHICKEN ENCHILADA 259

GRILLED CHICKEN TACO 2.99

GRILLED STEAK* TACO 349

TRIGGERFISH TACO 3.49

BURRITOS

XAS BURRITO

Large flour tortilla stuffed with grilled steak*, chicken and shrimp, grilled onions and bell peppers, covered in our cheese dip and salsa. Served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans 11.99

BURRITO MEXICANA Ground beef or shredded chicken rolled in a flour tortilla, covered with cheese and topped with lettuce and sour cream. Served with your choice of two (2): Mexican rice, black beans. Cactus grits or refried beans 9.49

Large flour tortilla filled with grilled steak* or chicken, grilled

BURRITO RANCHERO onions, peppers and topped with our zesty ranchero salsa and melted cheese. Served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans 10.99

CALIFORNIA BURRITO

ACTUS GRILLED Large flour tortilla with grilled steak* or chicken and covered with our cheese dip. Served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans 9.49

CALIFORNIA BURRITO Grilled steak* or chicken. Mexican rice, black or refried beans and your choice of mild or hot salsa rolled in a large flour tortilla. Topped with cheese dip, sour cream and avocados 13.49



RUM SISTERS

• 7 Gourmet alcohol infused cakes from orange beach! Ask your server for this weeks special flavor!

KIDS' MENU

FOR CHILDREN 12 YEARS AND YOUNGER, INCLUDES SOFT DRINK OR TEA (DINE-IN ONLY). ADD 2.00 FOR ADULTS MINI QUESADILLAS Kid-sized quesadillas stuffed with

ACTUS FINGER Chicken fingers with fries 5.99 Chicken or beef taco served with your choice of two (2): Mexican rice, black beans, Cactus grits

or refried beans 5.99 ADA MEAL Cheese, chicken or beef enchilada served with your choice of two (2): Mexican rice, beans, Cactus arits or fries 5.99 INI NACHOS Cheese and chips nachos 5.99

BEVERA GE



COKE DIET COKE | TEA | DR PEPPER BARQ'S ROOT BEER | LEMONADE SPRITE ORANGE FANTA | MELLO YELLO | COFFEE



A traditional sponge-based custard with a sweet filling 5.49 FRIED CHEESECAKE With strawberry sauce 7.49 CHOCOLATE TACO Chocolate dipped ice cream taco 5.49

WISTED Dark chocolate, Kablúa

cheese and chicken or ground beef and served with your choice of two (2): Mexican rice, beans,

Beef or shredded chicken burrito

served with your choice of two (2): Mexican rice, beans, Cactus grits or fries 5.99

SUBSTITUTE STEAK* OR GRILLED CHICKEN for 1.50.

Cactus grits or fries 5.99

CACTUS MINI BURRITO

GRINGO TACO 3.49 and white rum 6.49 **BEEF BURRITO 2.99 GRILLED STEAK* BURRITO 7.49** GRILLED CHICKEN **BURRITO 5.99 CHILE RELLENO 3.49**

GRILLED CHICKEN OR SHRIMP 6.99 GRILLED STEAK* STRIPS 7.99 BEEF OR CHICKEN CHIMICHANGA 7.99

SIDES

AVOCADO SLICES 2.69 DICED TOMATOES .99 ONIONS .99 LETTUCE .99 SALSA VERDE .99 **MEXICAN RICE 1.99 BLACK BEANS 1.99** REFRIED BEANS 1.99 CACTUS STYLE CHEESE GRITS 1.99 RICE & BEANS 3.99 PICO DE GALLO 1.79 SHREDDED CHEESE 1.49 SCOOP OF HABANERO .99 **JALAPEÑOS** .99 SOUR CREAM .99 TORTILLAS 1.49

*THESE ITEMS ARE COOKED TO ORDER: Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness, especially GMP28 if you have a medical condition. 800-333-0233

VEGETARIAN SPINACH ENCHILADAS

VEGGIE FAJITAS

Grilled tomatoes, spinach, broccoli, mushrooms, green and red hell nenners and onions. Served with Mexican rice. beans, lettuce, sour cream, guacamole and pico de gallo accompanied with flour tortillas 9.99 FOR TWO 17.99 SPINACH AND MUSHROOM

Flour tortilla stuffed with melted cheese, sautéed spinach and mushrooms with sour cream, lettuce and tomatoes served on the side 7.49 ADD RICE AND/OR BEANS + 2.49

QUESADILLAS

SERVED WITH LETTUCE, TOMATOES, SOUR CREAM AND CHEESE. ADD RICE AND/OR BEANS + 2.49 SHRIMP QUESADILLA Grilled shrimp served inside a flour tortilla with melted cheese. TEXAS FAJITA QUESADILLA Grilled steak*, chicken and shrimp with sautéed onions and peppers served inside a flour tortilla with melted cheese 11.49 Served with lettuce, sour cream and tomatoes 10.99

TEXAS FAJITA QUESADILLA



Two enchiladas filled with sautéed spinach and tomatoes and topped with enchilada sauce. Served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans 7.99 CACTUS VEGGIE BURRITO

Seasoned mixed veggies wrapped in a large flour tortilla, topped with sour cream and avocado. Served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans 8.49

GRILLED CHICKEN

FAJITA QUESADILLA

GROUND BEEF 6.49

CHEESE ONLY 5.49

and tomatoes 9.49

OR STEAK QUESADILLA Grilled chicken or steak* served inside a flour tortilla

with melted cheese. Served with lettuce, sour cream

Grilled steak* or chicken with sautéed onions and peppers.

Served inside a flour tortilla with melted cheese 10.49

SHREDDED CHICKEN 6.49

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Casual family atmosphere Reasonable prices • Senior menu available

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138 West 1st Ave **Gulf Shores, AL**

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Seafood Kitchen

Lunch Menu

HOME-STYLE LUNCH SPECIALS

(Served with your choice of two side dishes) Saturday & Sunday - Add \$1.00 Fried Shrimp - tail less Blackened Catfish Fried Catfish **Broiled Flounder** Fried Flounder Grilled Chicken Chicken Creole Fried Chicken Tenders Country Fried Steak Hamburger Steak Pork Chops Country Ham Vegetable Plate

SANDWICHES

(Served with french fries) Complimentary Ice Tea and Bread Served with All Dine in Lunch Entrees. Add House or Substitute Salad for side dish Po-Boy Sandwich Cheeseburger Crab Cake Po-Boy *Monte Cristo Sandwich

Dinner Menu

STARTERS

Oysters on the Half Shell 1/2 dozen1 dozen Southern Style Crab Cakes Shrimp Remoulade Crab, Spinach & Artichoke Dip Coconut Shrimp Stuffed Mushrooms Alligator Bites Fried Crab Claws 1/2 lb 1 lb

Tuna Dip Sweet Potato French Fry Basket Fried Green Tomatoes **GUMBO & SOUP** Seafood Gumbo

Crab & Shrimp Bisque

FRIED SEAFOOD FAVORITES

cup

bowl

cup

bowl

(Served with your choice of two side dishes) **Butterfly Shrimp** Tail-less Shrimp Bon Secour Oysters Crab Claws Fried Fish of the Day Shrimp & Flounder Shrimp & Oysters Fried Catfish

SALADS

Dressings: Honey-Mustard, Ranch, Bleu Cheese, Italian, Thousand Island, French, Low-Fat Ranch, Raspberry Vinaigrette, Balsamic Vinegar, Balsamic Vinaigrette, Sesame Asian, Oil & Vinegar

Riviera Salad

- with pecan chicken tenders
- with chicken tenders
- with boiled shrimp

- with grilled or blackened chicken Caesar Salad

- w/grilled or blackened chicken

- w/boiled shrimp Gumbo & Salad - a cup of Seafood Gumbo

and our Bisque & Salad

SEAFOOD FAVORITES

(Served with your choice of two side dishes) Add House or Caesar Salad Substitute Salad for side dish Fried Butterfly Shrimp Fried Oysters Fried Crab Claws *Coconut Shrimp Grilled Shrimp Fried Seafood Platter

SEAFOOD PLATTERS

(Served with your choice of two side dishes) Shrimp Lover's Platter Fried Seafood Platter Broiled Seafood Platter Creole Platter **Caribbean Platter** Crab Platter SEAFOOD SPECIALTIES (Served with your choice of two side dishes)

Stuffed Shrimp Shrimp Scampi Blackened Catfish Coconut Shrimp **Grilled Shrimp** Shrimp Creole Crawfish Etoufee Crab Cake Dinner

STEAMED SEAFOOD

(Served with new potatoes & one side) Snow Crab Legs - 2 lbs. Royal Red Shrimp - 1 lb. Combo - 1/2 pound Royal Reds & 1 pound Snow Crab

TONIGHT'S CATCH

(Served with your choice of two side dishes) Choose from the following preparation styles: Fried Catch **Blackened Catch** Grilled Catch **Broiled Catch**

Broiled Seafood Platter Stuffed Shrimp Mahi-Mahi Yellow-Fin Tuna Tilapia Grouper Snow Crab Legs Royal Reds - 3/4 lb. Combo - 1/2 lb. Each Crab Cakes - 2 cakes PASTA

Fettuccini Alfredo

- w\grilled or blackened chicken
- with shrimp or crawfish
- **Basil Pesto Pasta**
 - with Roma Tomatoes
 - with grilled chicken
 - with shrimp

SIDE DISHES

Fried Green Tomatoes ~ Green Beans Turnip Greens ~Sweet Potato Casserole Corn Fritters ~ French Fries Mashed Potatoes w/Gravy ~ Fried Okra Au Gratin Potatoes ~ Steamed Veggies Kernel Corn ~ Yellow Rice Black-Eyed Peas ~ Cole Slaw Lima Beans ~ Macaroni & Cheese

New Orleans Catch Mediterranean Catch Caribbean Catch *Pecan Encrusted Catch *Paneed Catch

LAND LOVER'S FARE

(Served with your choice of two side dishes) Hawaiian Rib-eye - (12 oz.) - add jumbo grilled or fried shrimp Jamaica-Jerk Chicken Grilled Chicken Breasts Fried Chicken Tenders

PASTA

Fettuccini Alfredo - with grilled or blackened chicken - with shrimp or crawfish Scallops Alfredo Shrimp & Pasta Marsala Basil-Pesto Pasta - with grilled chicken - with shrimp

SIDE DISHES

Substitute House or Caesar Salad for a Side Dish Sweet Potato Casserole ~ Cole Slaw Baked Potato ~ Steamed Vegetables Yellow Rice ~ French Fries Fried Green Tomatoes



815 Plantation Road · KivaDunesGrill.com · 251.540.7211



Served Daily 7am - 11am

THE BASICS

BREAKFAST BOWL | 8 gouda grits topped with hash browns, a fried egg & crumbled bacon

BREAKFAST BUDDY 8 fried egg with cheese and choice of bacon, sausage or ham on toasted English muffin. Comes with grits or hashbrowns

ALL AMERICAN | 12 two eggs any style, bacon, sausage or ham, grits or hash browns with toast

BISCUITS, GRAVY & EGGS | 11 two biscuits topped with two fried eggs covered with sausage gravy

BREAKFAST BURRITO | 8 scrambled egg, sausage or bacon & cheddar cheese comes with grits or hashbrowns

> Specialties Southern Fried Chicken Waffle | 12 Shrimp & Gouda Grits | 13

<u>Omelettes</u>

served with grits or hashbrowns, egg whites served upon request

MEXICAN | 12 egg, sausage, cheddar jack cheese, jalapeño, onion, tomatoes served with salsa and sour cream

WESTERN | 13 ham, swiss cheese, bell pepper & onion

Sweets

choice of bacon, sausage or ham

BANANAS FOSTER FRENCH TOAST | 11

Pancakes BLUEBERRY | 11 BANANA PECAN | 11 CHOCOLATE CHIP | 11 PLAIN | 9

Waffles BANANAS & PECAN | 11 STRAWBERRY | 11

PLAIN | 9

Benedicts

served with grits or hashbrowns

CHICKEN FLORENTINE | 13 fried chicken, sautéed spinach and basil, poached eggs, hollandaise sauce on a toasted English muffin

SOUTHERN STYLE | 12

scrambled eggs, sausage gravy served on top of our split jumbo biscuit

VEGGIE | 12

fresh spinach, portabella mushroom, sliced tomatoes, poached eggs, hollandaise sauce, fresh herbs on a toasted English muffin

CAJUN | 13

conecuh sausage, 2 poached eggs, on an english muffin, topped with crawfish queso



Served Daily 7am - Close

SANDWICHES

served with slaw and choice french fries, sweet potato fries, chips, and onion rings

HAMBURGER | 11 Boz patty, choice of cheese, on a buttered toasted bun

TERIYAKI CHICKEN BREAST | 11 bacon & swiss cheese on a toasted ciabatta roll dressed & served with honey mustard sauce

BUFFALO CHICKEN | 11 fried chicken tenders coated with a spicy buffalo sauce. Served dressed on a toasted bun with a rancho bleu or swiss cheese dressing

REUBEN | 12 corn beef, swiss cheese, sauerkraut & 1000 island dressing on grilled rye

TURKEY FLATBREAD | 12 turkey, swiss, spinach with a pesto sauce

SHRIMP POBOY OR WRAP | 13 remoulade sauce, dressed on a warm cuban hogie

MAHI POBOY OR WRAP | 14 fried, grilled or blackened

SHRIMP PLATTER OR FISH PLATTER | 14 grilled, fried or blackened, corn fritters, coleslaw & choice of side

CHICKEN TENDERS PLATTER | 11

SEAFOOD COMBO | 16 mahi, shrimp, grilled, fried or blackened with choice of side

For Our Full Menu - KivaDunesGrill.com

Serving the Gulf Coast with Great Food, Fun & Beautiful waterfront Views Voted Best Local's Hangout 10 Years in a Row

40 YEARS







Breakfast ~ Lunch ~ Dinner ~ Ice Cold Beverages 3 Casual Waterfront Dining Locations



Gulf Shores 251-948-8881 240 East 24th Ave. Waterway District



Orange Beach 251-981-4144 Off Marina Road On Cotton Bayou



Ft. Morgan 251-968-8341 1 mile from Fort On Mobile Bay

Welcome Back Winter Guests

Restaurant and Bar

Appetizers

 Tacky Jacks Mexican Garbage Nachos

 Peel & Eat Shrimp
 Gator Bites

 Crawfish Tails
 Crab Claws

 Crisp La Hawg Bites
 Chicken Strips

 "Wangs"
 Smoked Tuna Dip

 Fried Pickles
 Fried Green Tomato Fries

Entrees

Plaky Fish Platter Cajun Chicken Shrimp Platter Oyster Platter Ahi Tuna Platter Steamed Snow Crabs Grilled Mahi Mahi Crab Cake Dinner Gulf Grouper Platter Royal Reds Fried Seafood Platter Ribeye Steak Combo Platter

Salads & Soups

Seafood Salad Taco Salad Seared Tuna Salad Jacks House Salad Chicken Tender Salad Seafood Gumbo

Kids Menu Sweet Treats Full Bar & New Specialty Drinks

All Waterfront Locations

Orange Beach 27206 Safe Habor Drive 981-4144 Gulf Shores 240 E. 24th Avenue 948-8881 Tacky Jacks 2 Ft. Morgan 1577 Hwy 180 968-8341

Po Boys - Samiches - Wraps - Burgers

Shrimp PoBoyOyster Po BoyFirecracker Shrimp Po BoyCrawfish PoBoyFlaky Fish PoBoyGrilled Chicken BLTPhilly Cheese SteakGrilled Tuna SamichChicken and Shrimp WrapsGulf Grouper SamichFlaky Fish, Grouper & Mahi TacosTJ Burgers



Shrimp-Shrimp-Shrimp

"Tacky Shrimp" Firecracker Shrimp Shrimp Tacos Shrimp & Cheese Grits Shrimp Platters Steamed Royal Reds

Breakfast

Famous TJ Farmer's OmeletShrimp OmeletBuild Your Own OmeletHash & EggsBiscuits & GravySunrise Egg PlatterPork Chop & Egg PlatterBreakfast SandwichBreakfast BurritoShrimp & Cheese GritsBelgian WaffleFrench ToastWheelhouse Pancakes



Fun • Food • Music Lucy Buffett's LuLu's is all about celebrating food, family, and FUN!

P-P-

Jyears!

View online or request Allergy Menu on site

DAIRY

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SEAFOOD

A Family Beach Fradition for over 209

Lucy Buffett's

Open Daily 11am - 9pm

"Our job is to make you forget about 'life' for a while."

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house favorites fresh seafood & salad bar

Seafood Lover's #1 choice!



GINA

Includes two sides

Shrimp or Chicken Alfredo Baked Pasta

Gulf shrimp tossed with rich garlic Alfredo sauce and penne pasta, baked with Parmesan and mozzarella cheese. 16.99 Add garlic bread for 1.95

Butter Pecan Mahi

Carefully grilled Mahi topped with our special sweet pecan butter. A real Southern treat! 21.99

Shrimp Au Gratin

Shrimp baked in a cheddar and Romano cheese sauce. 15.99

Bourbon Grilled Chicken Breasts Twin chicken breasts grilled with Joe and Dave's bourbon glaze. 14.99 Or try them blackened with hollandaise sauce, add 1.99

Shrimp Florentine

Shrimp stuffed with spinach, onions, mozzarella and Romano cheese then topped with a light cream sauce. 15.99

WE RESPECTFULLY REQUEST NO SUBSTITUTIONS.

Josh's Blackened Shrimp and Grits Tender blackened shrimp served over creamy cheese grits. 17.99

Crab Stuffed Flounder Mild flakey fillets stuffed with blue

crab dressing, baked and served with hollandaise, 16.99

Steak and Shrimp Petite hand cut New York strip steak with eight fried shrimp. 23.99

Parmesan Baked Shrimp Tasty shrimp baked with Bill-E's Bacon, garlic butter and grated Parmesan cheese. 15.99

New York Strip Steak Handcut. 12oz. 26.99

Steamed Alaskan Snow Crab Legs

real Hid's

menu

Snow crab legs and drawn butter. Market Price





Gulf Shores Mobile Causeway NORTH OF GULF SHORES BEACH 701 Gulf Shores Pkwy 3733 Battleship Pkwy **GREAT SHOPS & KIDS' PLAYGROUND** 251.948.2445 251.626.2188 OriginalOysterHouse.com

*Daily Lunch Specials are back! Available Mon. thru Fri. 11am - 4pm





Add a salad bar for 3.99

Monday 8.95 Coconut Shrimp with Piña Colada Sauce. Choice of two sides.

Tuesday 8.95 Blackened Fish Tacos w/mango salsa, served with fries and slaw.

Wednesday 8.95 Chicken Florentine topped with Alfredo Sauce. Choice of one side.

• GULF SHORES LOCATION ONLY Ends Feb. 28, 2021

Thursday 10.95 Seafood Kebabs

Shrimp and scallops with bell peppers, onions, tomatoes and mushrooms over rice and one side.

Friday 9.95 Flounder Pontchartrain

blackened topped with Alfredo Sauce, crabmeat, onions, mushrooms and peppers served with one side.







Visit www.originaloysterhouse.com/specials for the full menu!

IGINA

NCE 198



All-You-Can Eat Popcorn Shrimp or Flounder Served with French fries & coleslaw. If you can't decide between the 2, get a combo for \$1 more!

\$10.95

*GULF SHORES LOCATION ONLY Ends Feb. 28, 2021