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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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Beachin' magazine is published monthly by Gulf Coast Media, 901 N. McKenzie Street, Foley, AL 36535 251.943.2151

Distributed free by The Alabama Gulf Coast Convention & Visitor's Bureau and at other locations throughout Gulf Shores, Orange Beach and Fort Morgan.

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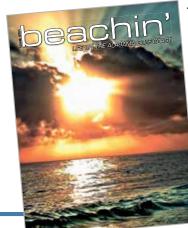


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about the cover



The sun and sea resemble a work of art most days on the Gulf Coast.

Photo by Jack Swindle

feature story

For the love of Gulf State Park

Months of removing and renovating bring rebirth after Hurricane Sally

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For the love of Gulf State Park

Months of removing and renovating bring rebirth after Hurricane Sally

BY ALLISON MARLOW

Farren Dell, Gulf State Park naturalist, begins by telling the crowd gathered at the Gulf State Park Nature Center that she loves storms. She loves watching the churning waters of the Gulf, she loves when nature raises its fist and casts an angry glare across the path.

Then she admits that as a relatively new resident in a hurricane zone, she was more than a little naïve when Hurricane Sally set its sights on Baldwin County.

"We learned a lot of lessons," she said. "There was so much damage. We simply weren't prepared."

This month Dell has hosted a number of public talks that outline the park's experiences before, during and after Hurricane Sally slurred ashore on Sept. 16, 2020.

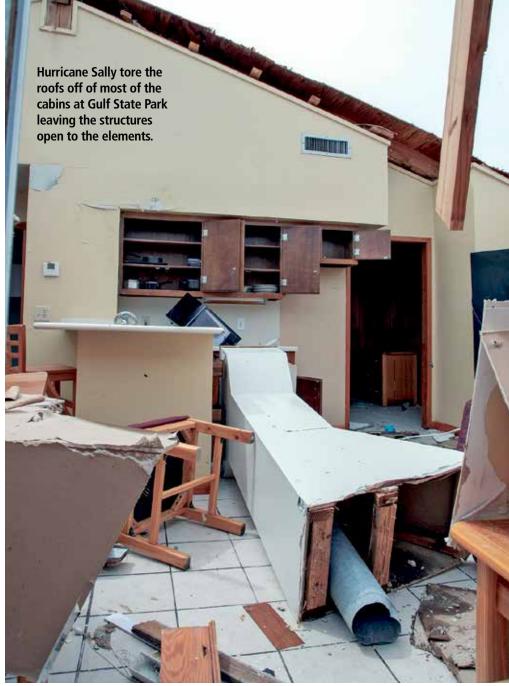
It took two months of constant, backbreaking work to make the park safe for visitors again, but Dell said the experience strengthened her love of the region.

"The day after the storm, no matter what your job was previously here you were outside cleaning up. It was a bonding experience, it showed how much we all love this park," she said.

On Monday, Sept. 14, two days before the storm made landfall, the Gulf was indeed churning. Waves had already crashed into the carefully managed dunes, Alabama's first defense against the waters. Jellyfish helplessly laid



were pummeled by Hurricane Sally. Park officials said all of the structures will have to be torn down and rebuilt.



on walkways and parking lots becoming the storm's first victims.

Two days later, 12 hours before landfall, the Gulf's waters had already pushed inland, submerging the dog park at Lake Shelby. In those last hours, Sally wobbled left, then right, then left. Baldwin County residents and officials overwhelmingly believed they'd be on the outskirts of the storm.

Sally finally settled on a landfall spot and Baldwin County found itself unprepared for a storm that roared in with winds at nearly Category 3 strength and sat on top of the area for an agonizing four hours dropping 30 inches of rain in some locations.

Before it struck, staff at the park hurried around to tie

things down and head home. There wasn't much they could do with so little time. Visitors had just hours to decide whether to leave or try to ride the storm out in their campers — several stayed. Within hours of Sally's arrival those campers had to make their way to blocks of restrooms deep in the park that stood on high ground and served as storm shelters.

When dawn broke the next day, park staff found a very different landscape. Buildings were destroyed, trees were plucked from the ground and dropped, animals wandered in search of somewhere to go.

It would be two months before visitors entered the park again. In many places, it now looks like the storm never was.



After Hurricane Sally animals within Gulf State Park were on the move finding food and shelter. Park staff found this alligator imprint in the mud.

In her presentation, Dell recounts the damage:

LAKESIDE CABINS

Every roof was blown off the row of cabins that sit next to Lake Shelby. Dell says the outer walls that took the brunt of the hurricane's winds look like they were punched in by a giant hand. The cabins are closed indefinitely and will have to be torn down to their stilts and rebuilt.

EAGLE COTTAGES

These quaint getaways, located on Lake Shelby and deemed a Unique Lodge of the World by National Geographic were badly damaged. Trees fell on top of many of the buildings and water ran inside causing the ceiling and insulation to collapse in some. Repairs are underway and officials hope to have the cottages open in 2021.

GULF STATE PARK LODGE

The original Gulf State Park Lodge was destroyed by Hurricane Ivan in 2004, 16 years to the day before Hurricane Sally. But when Sally roared ashore, the Lodge was ready. When the 350-room complex opened in 2018, it was the first commercially built structure along the Gulf of Mexico to receive one of the highest designations for fortification against storms. The Lodge's arsenal of hurricane battering tools includes: a roof that can handle the strongest of hurricane-force winds, an overall complex built well above flood levels to better protect it from storm surge, and an overall structure capable of withstanding winds of 160 mph. When Sally struck, they worked. The building sustained minor damage to some outdoor AC units and opened to the public two days after Sally passed.

"It was the first test for the Lodge and it did beautifully," Dell said. "We hope it will become an example for future builders."

CAMPGROUND

Campers had just hours to decide whether to stay and face the storm or head home. Most left. Those who stayed faced a night of terror. Water levels surged above the bottom of most buildings. Camping trailers were flipped by the storm. Visitors had to retreat to concrete block bathrooms that were built to serve as storm shelters.

By the time staff was able to reach the campground the water was still four feet deep, this is after it had receded some. Two sinkholes opened up. Staff had to use kayaks to reach the storage area were patrons paid to store their offseason campers. Most of those vehicles were underwater or flipped over. The campground reopened in December.

WILDLIFE

The Nature Center's collection of birds of prey spent the night of the storm at the home of the park's naturalist. The next day they were transported to Oak Mountain State Park where they vacationed for two months. Elsewhere in the park, Dell said animals were displaced. "As we were raking suddenly you would have a frog or a snake yelling at you because they didn't know where they were," she said with a laugh. The staff found lots of scat on the trails, the polite word for wildlife poop, meaning larger animals like coyote and raccoons were on the move after the storm.

ACTIVITY BUILDING

This structure located behind the Nature Center sustained so much damage it was dangerous for staff to enter and document the damage. The roof collapsed and water levels reached 3 feet deep inside the building, leaving an indoor swamp behind. The park is still assessing repairs to this location.

BEACH PAVILION

Storm surge filled the parking lot of the popular beach pavilion and the roof sustained minor damage.

TRAILS

The park's carefully manicured trails were covered with powerlines, trees, branches and debris. Railings and walkways were blown away. Most of the trails have been repaired and are open.



LEFT: Entire walls were knocked down at the Gulf State Park cabins by Hurricane Sally. RIGHT: Inside the park's Activities Building, several feet of water flooded the building and much of the roof was ripped off. Officials are still deciding on this building's fate.

AMERICAN BALD EAGLE'S NESTS

The trees that were home to American Bald Eagle's nests in the park remained upright but the nests were blown away. Dell said one set of eagles have rebuilt their nest in the same tree, the other pair have rebuilt in a new location in the park. The eagle viewing trail, built by a local Eagle Scout, was also badly damaged. Volunteers repaired the site.

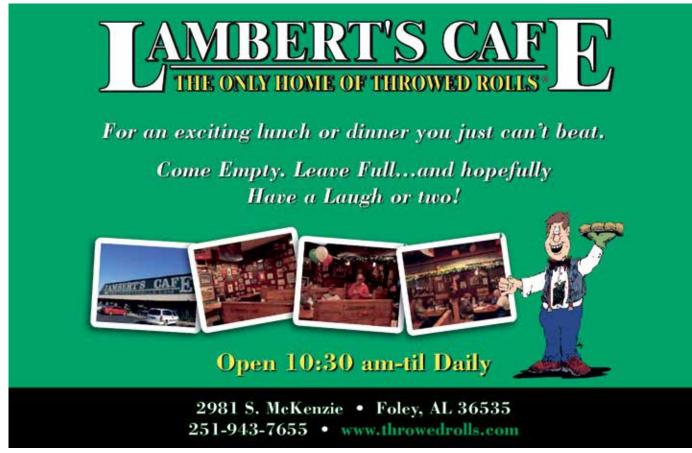
Today much of the park is open, though the slow process of repair continues. A recent prescribed burn helped to clear some of the debris left on the ground by Sally and officials estimate that 31,000 dump trucks worth of debris were hauled out of the park and the city of Gulf Shores.

Dell said the hardest part of storm recovery is the heartbreak that lingers as the park slowly goes through the process of repairs.

"Visitors ask why we haven't repaired things but it's hard to explain the complexities of government contracting. It's a slow process," she said.

But every day, Dell said, she is reminded that the damage could have been far worse.

"I still had a place to live, I still had a job, it was going to be ok," she told the crowd.



Nature vs. Nature: Dunes survive onslaught of hurricane force

Every year Gulf State Park places recycled Christmas trees among the dunes in an effort to help build the sandy sentries up and fortify them for hurricanes. The dunes are nature's first line of defense against the swirling storms and during Hurricane Sally, they worked.

"They did amazing," said Kelly Reetz, Gulf State Park Naturalist. "We're very excited about how well they held up."

The storm washed away about 10 feet of the sandy packed structures. Visitors can now see the old Christmas

trees and roots of sand dune plants peaking through the bottom of the mound.

Reetz said in the spring, southernly winds will pick up the sand and shift the grains to the dunes, helping to rebuild them again. The 400 plants that park staff and volunteers placed in the dunes in December will help the system to rebuild deep roots and protect Baldwin County from another season of storms.

"It's not if we have another storm," Reetz said. "It's when."

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

After she explained

Sands of Time

How hurricanes impact us

The last two months, I have reported on the impact of Hurricane Sally and Frederic. Both left lasting impacts on my Orange Beach, but this month I want to tell about some of the other hurricanes that have impacted us.



Many of you probably don't know that Long there was a lake on Alabama Point. It was located on the westeran side of our existing Pass.

Hurricane Flossy on September 24, 1956 removed it. During Hurricane Flossy our pass was hit hard, not only removing the lake, but eroding sand severely in front of Henry Sweet's house. Mr. Sweet was the head of the Mobile District Army Corps of Engineers during the 1950's. He got the State to install a steel piling seawall to help stop future erosion, but it did not work long.

Members of the Orange Beach Fishing Association began a long crusade to get the channel of the Pass marked and routinely dredged.

In 1953, the Alabama Dept of Conservation and our Baldwin County Commission started to work on an agreement to dredge the Pass. Of course, Hurricane Flossy helped to make the dredging happen.

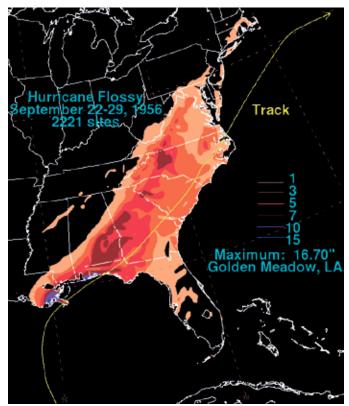
On Sept. 8, 1965, Hurricane Betsy hit on Labor Day weekend.

Sand washed out behind the steel piling sea wall. Mr. Sweet's house was left hanging over the water of the Pass. He sued the State of Alabama for the damage to his house and he won. The result of the damage, the lawsuit, and the constant push by the Orange Beach Fishing Association for more permanent improvements to Perdido Pass was what we see today. A concrete seawall, the rock jetties and other navigational improvements were added, and the channel was dredged to clear all sandbars.

Point (now Perdido Key) was opened May 12, 1962. Hurricane Betsy in 1965 caused some damage to the bridge, but Hurricane Frederic in September 1979 severely damaged supports of the bridge. A new wider and taller bridge was built and dedicated on Aug. 28, 1989.

The Pass must be dredged every two or three years. They are dredging after Hurricane Sally now. Every marina and private owned piers have suffered damage. Another problem is finding enough pier contractors and the materials to get back to normal.

Visitors and residents love Orange Beach, and people will continue to come here hurricanes or no hurricanes. After all, it is "The Best Place To Be."



Storm total rainfall map of Hurricane Flossy during September 1956.

Local historian Margaret Childress Long moved to Orange Beach from Evergreen when she was just two months shy of her 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 The first bridge connecting Alabama Point to Florida 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"







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Gulf Coast

Beach Happenings

The 47th Orange Beach Festival of Art

» March 13-14

- » 10 a.m. to 5 p.m.
- » Free admission



Hand sanitizing stations will be placed throughout the grounds. Attendees will need to abide by any current governing mandates at the time of the show.

The Orange Beach Festival of Art celebrates an extraordinary amount of arts including visual, performing, musical and culinary. With more than 100 vendors displaying a variety of media, festival attendees will have plenty to see, touch, taste and hear. The event also has a kid's art alley, a culinary arts court featuring local fare, and a music and songwriter's stage.

Satellite public parking is available with a shuttle and will be provided for a \$5 daily rate. No public parking will be available on-site. Parking this year is at The Wharf in Orange Beach on the east side and at Orange Beach City Hall. Guests arriving from the east end of Orange Beach are invited to park at the Orange Beach Presbyterian Church. The Bike Village will provide bicycle parking at the festival!







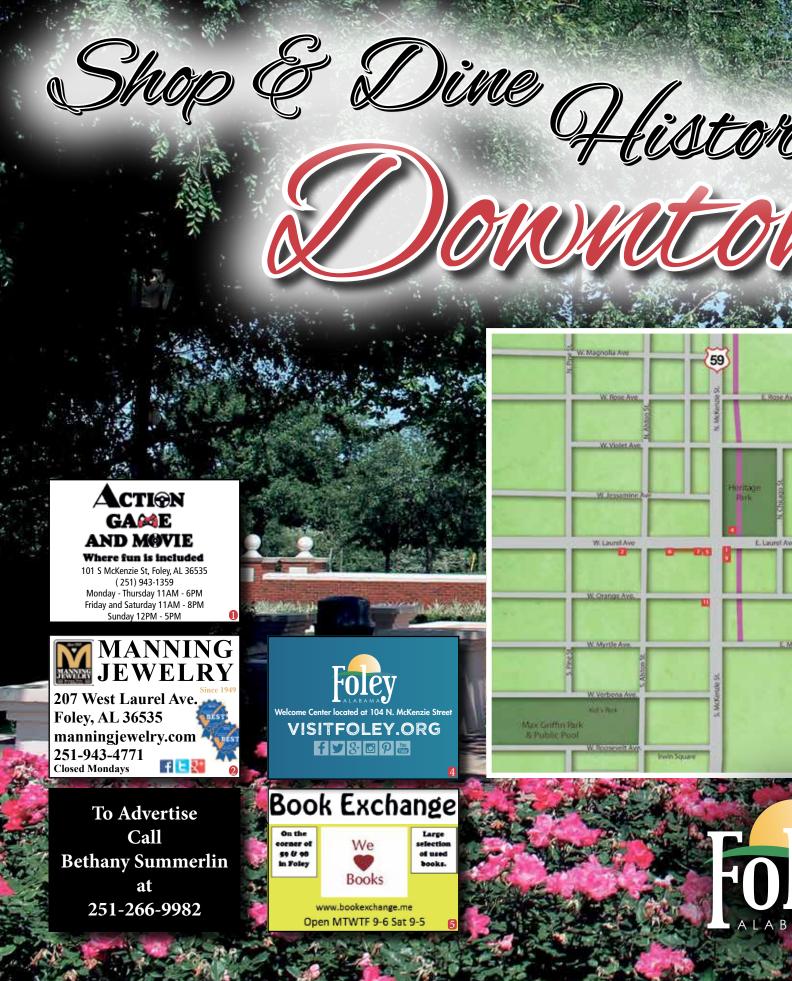
















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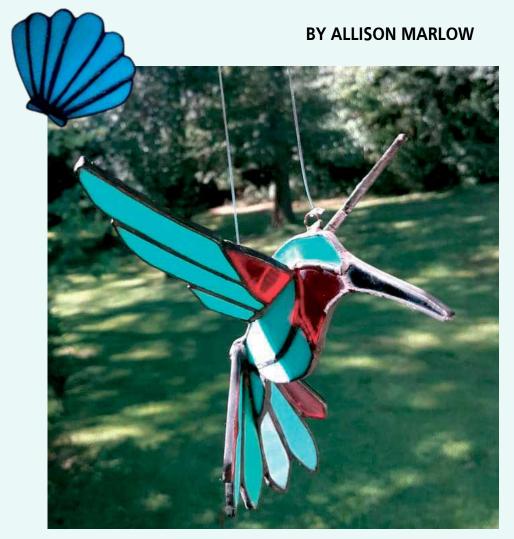
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Southern Sea Horse Glass Works forged from a time of uncertainty



This time last year, Melissa Poole worked each day repairing computers for commercial airliners.

Then, COVID-19 slowed travel around the world. Airliners weren't flying, meaning their onboard computers didn't need to be repaired. Poole was left without a job.

Her company laid off 25 percent of its workforce at over 10 sites around the globe.

At home all day, Poole turned to a recent hobby: stained glass crafting. She had asked family and friends for supplies and money at Christmas to support her new interest. When Covid stole her career, she had plenty of time to perfect her craft.

Now, her creations don't just fill her days, they sustain her in an uncertain economy.

Poole created Southern Seahorse Glass Works inspired partially by her trips to the coast where her father lives in Fairhope.

Poole, a McCalla, Alabama native, said she learned much of her craft from YouTube videos. She always assumed the art of stained glass





Contact Southern Sea Horse Glass Works FACEBOOK: Southern Seahorse Glass Works EMAIL: mmpoole78@gmail.com

involved painting and baking, but it was more inline with her career skills. Instead, stained glass involved cutting and soldering — something she already did every day but with computers.

"I thought, I solder electronics all day, I can do this," she said.

Her creations quickly caught the eye of coastal residents through Facebook. Soon her calendar was full of commissioned projects, some as large as 2 feet wide and tall. She expects to be at as many of the Baldwin County art festivals as the pandemic will allow and is in discussions with local art shops to feature her work.

The textures and bright colors of the glass allow her to weave a glistening tapestry that moves with the light.

"I'm like a kid in a candy shop with all these different colors," she said.

Poole said working with the glass was therapeutic in 2020 not just as she waited out the pandemic but as she recovered after losing her stepmother





and her best friend in a three-month span.

"Both of those right there together, it was really a rough time," she said. "I was able to go in there and focus on the glass and create." Even if the airline industry recovers in the wake of the coronavirus spread, Poole said she doubts she will return.

"I genuinely believe I can do this full time, it's what I've always hoped to do," she said.

Gulf State Park Pier reopens

The day Hurricane Sally hit, officials were scheduled to cut the ribbon on \$2.4 million in renovations completed at the Gulf State Park Pier.

The ceremony was halted days earlier and the morning that was supposed to be celebratory, officials were still trying to determine how much of the newly completed work had been destroyed by the strong category 2 storm.

Eventually they would find the pier had essentially been cut in half.

Last month the pier reopened, again, after about 725 feet of the

BY ALLISON MARLOW

structure was repaired. Much of the southern end of the pier, which sustained greater damage, remains closed.

Farren Dell, Gulf State Park naturalist, said the structure's wood decking is actually designed to pop out of place when it is hit by a strong wave. The feature stops the wood from splintering and causing more damage or injury.

After Hurricane Sally crews recovered over 200 of those decking panels spread across the city of Gulf Shores. Visitors to the pier will find that many of the upgrades included in the 2000 project have been restored, including an improved fish cleaning station and renovated restrooms.

Last year's renovation also included the observation platform which is still unusable after Hurricane Sally and lighting that meets the U.S. Fish and Wildlife Service turtle-friendly standards.

Last year's pre-hurricane renovations were approved and funded by the Natural Resource Damage Assessment Program and Alabama Trustee Implementation Group.

The Pier is open to the public 24/7 with staff on-site from 6 a.m. to 9 p.m. In accordance with COVID-19 guidelines, the maximum capacity stands at 200 occupants, 125 anglers and 75 sightseers.



PHOTO COURTESY OF GULF STATE PARK

In the days after Hurricane Sally made landfall one of the most popular images posted to social media was this one of the Gulf State Park Pier, cut in half by the storm. A portion of the pier reopened to the public last week.



with Lucy Buffett

This is the traditional way to enjoy crab claws along the Gulf Coast. Every beach restaurant from Bay St. Louis to Pensacola offers these delicacies. As a child, this was a "must" first course for our family when we went out to dinner on the Causeway on Mobile Bay after "pay day." At LuLu's, crab claws have become one of our signature dishes because they are simply heavenly.



Buffett

Heavenly Fried Crab Claws

Makes 4 servings

Ingredients

2 cups LuLu's Crazy Frying Flour (see accompanying recipe)
2 cups whole milk
1 tablespoon LuLu's Perfect Pepper Sauce* or any
"medium hot" hot sauce
Peanut oil or vegetable oil, approximately 6 cups or enough to fill skillet
about two inches deep

1 pound blue crab claws, cooked and fresh (NOT FROZEN) and shells removed Lemon wedges for garnish

Directions:

- 1. Place LuLu's Crazy Frying Flour[®] in a bowl.
- 2. Place milk and hot sauce in another bowl.
- 3. In a cast iron or heavy skillet, heat oil to 355° over medium-high heat. (Use candy or fry thermometer for accuracy or until a little flour flicked into the oils sizzles).
- 4. Take a few crab claws at a time and dredge through flour. Dip in milk, and then dredge through flour again.
- 5. Gently drop in hot oil. Fry crab claws until golden brown, turning once during cooking until they float to the top, about 2 minutes on each side. Adjust heat as necessary to keep oil temperature around 350 degrees. Drain on paper towels and serve immediately with lemon wedges.

In LuLu-Land, "Fried, Died and Gone to Heaven" is gospel. Once upon a time LuLu's menu items included rice pilaf and steamed vegetables but we threw away more than we sold. If there is one thing I have learned as a restaurateur, it's to give your customers what they want. Gulf Shores vacationers and locals alike want fried shrimp... or anything else we can throw in our fryers.

Our Crazy Flour uses our own Creola Seasoning and we spike the mix with extra black pepper to give it that special LuLu's love. In the restaurant we use flour to bread our shrimp, crab claws, okra and green tomatoes. The key to successful deep frying is to get the oil hot enough and keep it hot; if you don't, that's when your food gets greasy. The "culinarily" correct temperature for frying is 350° but I prefer a little hotter and have seen some southern fry masters turn it up to 375°, especially using an ancient cast iron Dutch oven over propane cookers in the driveway.

Crazy Frying Flour

Makes 2 Cups

Ingredients

- 2 cups all purpose flour
- 2 tablespoons LuLu's Creola® Seasoning
- 1 ½ teaspoons salt
- 1 tablespoon black pepper

Directions:

- 1. Combine flour, seasoning, salt and black pepper.
- 2. Mix thoroughly.

LuLu Clues

Blue Crab is a staple of the brackish bays and sounds along the Gulf Coast. Like any crustacean, the claw meat is the sweetest. Crab meat becomes stringy when frozen, so I use fresh. Crab tastes even better when you hang a chicken leg over the side of the pier with kite string and scoop them up yourselves! When fresh crab claws aren't available, I substitute crawfish tails.

I serve sliced lemons with all of my fried food and my vodka shots. It is not just for looks. Squeezing a little lemon over fried seafood cuts the greasiness and enhances the flavor of the crab and the libation!





Featuring Donnie Lanier of LuLu's and the Allergy Menu Donnie is also a local paramedic He's been with LuLu's since June 2007

in this issue

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Cactus Cantina DeSoto's Seafood Kitchen Fish River Grill Kiva Grill at Kiva Dunes LuLu's Tacky Jacks



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²⁰⁰ East 25th Ave • Under the Bridge in Gulf Shores • 251-967-5858

Beat the Wait! Get in Line before you arrive! Check in at www.LULuBuffett.com

TACKY JACKS











Tackyjacks.com

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

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





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 sousage 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 8oz 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

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must

while a



Casual family atmosphere Reasonable prices • Senior menu available

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Seafood Kitchen 138 West 1st Ave • Gulf Shores • 251-948-7294

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

251-948-7294

www.Desotosseafoodkitchen.com

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

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NEW LOCATION:

22 Palafox Place Pensacola, FL 32502

2021

Costs M

5121 North 12th Avenue Pensacola, FL 32504

BIG BEAUTIFUL

STARTERS (

ur delicious cheese dip with grilled : rved with pico de gallo on the side : flour tortillas so you can roll your GUACAMOLE nks of avocado mixed with tomatoes, onions, light lime juice and cilantro LARGE 8.49 SMALL 4.49 vorful chicken wings tossed in our unique erved with your choice of dressing 9.99 CHICKEN FINGERS Four lightly breaded chicken strips served with frier and your choice of dressing 8.99

NACHOS

TEXAS FAJITA NACHOS iriliad steak*, chicken and shrimp on a bed of orilla chips with onions and bell peppers. lopped with cheese dip and sour cream 12.49

DE SUPREME NAC s topped with black or refried beans licken or ground beef, lettuce, tomal jalapeños and melted cheese 9.99 OR GRILLED CHICKEN 1.99

ITA NACHOS steak* or chicken on a bed of tortilla chips with onions Inneners Tonned with cheese din and sour cream 10.99



CHEESE DIP LARGE 6.99 | SMALL 3.99 BEAN & CHEESE DIP BEEF & CHEESE DIP CHORIZO SAUSAGE & CHEESE DIP JALAPEÑO & CHEESE DIP LARGE 7.59 | SMALL 4.79 HABANERO SALSA 199

SOUPS & SALADS

A large crispy torbilla shell on a bed of refried beans, filled with lattuce, tomato, sour cream and your choice of shredded chicker ground beef with a side of our cheese dip 7.49 ich, iceberg lettuce, pico de gallo, mushrooms, shredded c ado and sour cream with your choice of dressing 5.99

Grilled chicken over lettuce, spinach, avocado and diced tom topped with pico de gallo 8.99 SUBSTITUTE GRILLED STEAK* GUACAMOLE SALAD Guacamole with iceberg lettuce, tomato and shredded cheese 4.99

CALDO DE CAMARÓN (SHRIMP) ning cooled in hat sauce with Mexican rice, ning, musitronam, cilantro and slices of avocado. 101 8.99 - CUP 4.99 THESE NACHOS 5.99 CHEESE & BEAN 6.49 CALDO DE POLLO THESE ANCHOS 5.99 CHEESE & BEAN 6.49 Authonic Maxican style chicken soup HIESE & BEEN 7.49 EDWIC 6.99 • CUP 3.99



A SIZZLING PLATTER OF BELL PEP PICO DE GALLO, SOUR CREAM, GUACAN CE OF MEAT. ALL FAJITAS ARE SERVED WITH LETTUCE, Can Rice, black beans, cactus grits or refried bean: FOR ON OP TWO

11.99 20.99 12.99 21.99 23.49

CHICKEN

SHRIMP STEAK*

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

PIÑA FAJITAS (CHICKEN)

negentee general and served on a soft flour on tortilla with lettuce, pico de gallo, avoc nerro sauce. Served with your choice of tw rice, black beans, Cactus grits or refried be 10 TACOS 11.99 | THREE TACOS 13.79

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

ØESSERTS

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

SEAFOOD

A blend of Triggerfish and shring 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, Mack beans, Cactus grits or refried beans 12.99

SEAFOOD QUESADILLA shrimp and Triggerfish with fresh pico de gallo, sautéed and bell peppers. Served with sour cream, lettuce and o on the side 10.49 ADD RICE AND/OR BEANS + 2.49

SHRIMP IACOS it a bring gilled with garic butter and topped wi t, pice de galle, evocade and honey habianero sauc ith your choice of two (2): Maxican rice, black be Cactus grits or refried beans TWO TACOS 11.49 THREE TACOS 13.49

ENS ARE COOKED TO OBDER: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may incr risk of foodborne illness, especially if you have a medical condition.

• 7



exican-style street tacos with carne asada, a and onion on corn tortillas. Served with lime THREE TACOS 13 49 Juicy grilled chicken tacos with fresh pico de gallo, lettuc 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

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 mate-rhili sauce 9.49 ast smothered in bell peppers our cheese sauce 12,49

Slow-simmered pork tips cooked with Served with fresh tortillas, lettuce, gu pico de gallo and sour cream 12.99 NGA PLATE A large flaur 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 CACTUS



CHILE RELLEN

L.A CARTE

BEEF OR SHREDDED CHICKEN TACO 2.49

BEEF OR SHREDDED

CHICKEN ENCHILADA 259

GRILLED CHICKEN TACO 2.99

GRILLED STEAK* TACO 3.49

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

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

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

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



With strawberry sauce 7.49 Chocolate dipped ice cream taco 5.49

RUM SISTERS 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 G



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 CHOCOLATE TACO

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

SHRIMP TACO 3.49 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 GMH 28 if you have a medical condition 800-333-0233

March 2021

Beachin' 37

VEGETARIAN **VEGGIE FAJITAS**

Grilled tomatoes, spinach, broccoli, mushrooms, green and red bell peppers 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



SPINACH ENCHILADAS 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







Now Open: Fish River Grill by the Bay 19270 Scenic Hwy 98, Fairhope, AL • 251.928.8118

DISCOVER

Hours: Monday - Saturday 10:30 a.m. - 9 p.m. **Gulf Shores Later Hours Spring & Summer**



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UPCOMING EVENTS

Orange Beach Invasion Car Show March 12-14

> Easter Egg Hunt March 27

Easter Photos with Real Bunnies March 13, 14, 20, 21, 27 + 28 April 2 + 3



23101 CANAL RD, ORANGE BEACH, AL 36561 5 MILES FROM THE BEACH

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