

May 2021

beachin'

LIFE ON THE ALABAMA GULF COAST



KIVA DUNES



OPEN TO THE PUBLIC



Play Alabama's No. 1 Public Golf Course. After a round, try the new menu at Kiva Grill.

251.540.7000 • 815 Plantation Rd. Gulf Shores • KivaDunes.com



Fridays in May • 6pm - 9pm

WIN YOUR SHARE OF OVER
\$100,000 FREE PLAY!

AND AUTOMATICALLY ADVANCE
TO OUR MEMORIAL MERCEDES
GRAND PRIZE DRAWING!

MerMorial Mercedes



Saturday, May 29th • 5pm - 9:30pm

Win a Share of \$45,000
and a new
Mercedes-Benz!

Present this ad to PLAYER SERVICES and receive

25 FREE ENTRIES

INTO THE MER'MORIAL MERCEDES PROMOTION

CODE: ABC521EN25 | EXPIRES: 5/29/21

Redeem at Wind Creek Atmore by 3pm on Saturday, May 29th.

\$10 FREE PLAY & FOOD CREDIT

CODE: A421B10FP1 | CODE: A421B10FC1

Valid Monday, April 19th - 2pm, Friday, April 23rd.

\$10 FREE PLAY & FOOD CREDIT

CODE: A421B10FP2 | CODE: A421B10FC2

Valid Monday, April 26th - 2pm, Friday, April 30th.

Must be a Rewards Member or agree to become a Member. Membership is FREE. Must be 21 years of age or older to redeem offers.
Limit one redemption per Rewards account per offer code. Offers may not be combined or used in conjunction with any other
offers or discounts. Photocopies will not be accepted.

FIND YOUR WINNING MOMENT.®



WIND CREEK®
CASINO & HOTEL

WindCreekAtmore.com | WindCreek.com
Play Online For FREE At WindCreekCasino.com

©2021 Wind Creek Hospitality. Management reserves all rights.
See PLAYER SERVICES for details.

Welcome to the Beach

Please practice social distancing while enjoying our beautiful beaches!

FREQUENTLY ASKED QUESTIONS

1. 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.
2. 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.
3. Glass in any form (bottle, cup, container, etc.) is strictly prohibited on our beaches and islands.
4. 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.
6. Fires or flames are strictly prohibited on the beach. This includes grills, tiki-torches, lanterns, open fire pits, candles, fireworks, etc.
7. Jet skis, boats, and any other motorized vessels, are prohibited from launching along the gulf front beaches.

BEACH FLAG WARNING SYSTEM



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)



251-981-6979
City Hall • Mon-Fri 8am -5 pm

251-980-INFO
City Infoline

251-981-SURF
Daily Beach Report

www.orangebeachal.gov



You'll love our greens.

9 Hole Par 3 Course

Open to the Public
Tee times not required

Lighted Driving Range

Covered mats • Practice bunker
Open 7a-9p with self-serve ball dispensers

Daily Green Fees:

\$15.00 to walk 9
\$20.00 to ride 9

Play all day for \$30.00

Membership & Lessons Available



(251) 981-GOLF/4653 • 4700 Easy Street (off Canal Road)



Winding through thousands of acres of natural habitat is the **Hugh S. Branyon Backcountry Trail**. Come discover the beauty and diversity of over 27 miles of trails and six distinct ecosystems that make up this multi-purpose trail system.

- Boulder park for kids
- New Big Al's Parkour Challenge
- Eco-tours
- Geo-caching fun for the family
- Butterfly Garden
- Screened pavilion
- Wildlife sightings
- Miles of trails for walking, running and biking



Gulf State Park Orange Beach, AL

www.backcountrytrail.com



Coastal Arts Center OF ORANGE BEACH



Glass Blowing Lessons
Group Demonstrations
Field Trips
(appointment required)
Mon-Fri 9-4



Private & Group Classes
Hand or Pottery Wheel
Painting/Glazing
Parties & More
Mon-Fri 9-4



Classes by appointment.
\$85 per person for glass or clay. Call for details.
Prices subject to change.



Weddings | Waterfront Venue | Art Classes

COASTAL ARTS CENTER OF ORANGE BEACH

26389 CANAL RD, ORANGE BEACH



251.981.ARTS COASTALARTSCENTER.COM

publisher
Parks Rogers
parks@gulfcoastmedia.com

managing editor
Allison Marlow
allisonm@gulfcoastmedia.com

design and layout
Paige Marmolejo
paige@gulfcoastmedia.com

advertising
LouAnn Love
louann@gulfcoastmedia.com
251.943.2151

Frank Kustura
frank@gulfcoastmedia.com
251.923.8129

Bethany Summerlin
bethany@gulfcoastmedia.com
251.266.9982

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.

All rights reserved.
Reproduction without permission is prohibited.
Gulf Coast Media accepts no
responsibility in the guarantee of goods
and services advertised herein.



Find the e-edition by visiting
issuu.com and searching for
Beachin' or Gulf Coast Media.

You can also access our e-editions
through GulfCoastNewsToday.com.
Just click on the "Magazine" tab
and select "Special Publications."



about the cover



Every day is a vacation day on Alabama's Gulf Coast. Enjoy the view while you sip the best cocktails of any seaside resort right here in gorgeous Gulf Shores and Orange Beach.

contents



10

Feature

We'll drink to that!



16

Sands of Time

The artificial reef



18

Beach Happenings

Upcoming events



22

Beach Art

Author Spangrud seeks to teach & entertain



24

Outdoors

Partial Gulf State Park Pier reopening



26

Food

Grilled Conecuh County Sausage Sandwich



27

Taste of the Gulf

Where to eat at the beach



“WILD THINGS ART FEST”

May 22nd, 9:00 to 3:00

Alabama Gulf Coast Zoo

***PLEASE CHECK THE WEBSITE FOR DATES!
CLASSES AVAILABLE BY APPOINTMENT!***



Gulf Coast Arts Alliance
g a l l e r y

251.948.2627

gulfcoastartsalliance@gmail.com

gulfcoastartsalliance.com

225 East 24th Ave

Waterway Village, Gulf Shores

Monday-Saturday 10:00 am to 5:00 pm



WE'LL DRINK TO THAT!

The Gulf Coast's slice of paradise comes complete with tiny paper umbrellas

Locals know that it's not just the sugar white sands and glittering sunsets that make life on the Gulf Coast seem like paradise.

It's enjoying that beautiful tropical scenery while sipping on the most colorful and flavorful cocktails that local chefs and bar masters can dream up.

Whether your preference is straight, up, neat, on the rocks or topped with a colorful paper umbrella, you will find your favorite cocktail of all time on Alabama's Gulf Coast.

Check out some of our favorites.

GT's Tropic Thunder

GT's Tropic Thunder is a coconut rum-based frozen drink with mango rum, strawberry puree and mango puree served in a freshly cut pineapple and topped off with a tiny umbrella. Who needs to travel when you can enjoy this slice of heaven at home.



SUBMITTED PHOTO



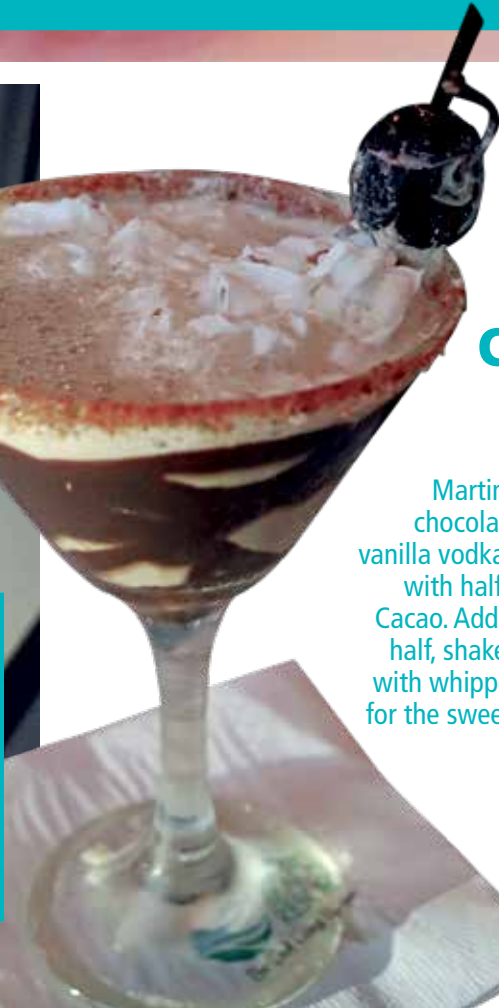
Woodford Old Fashion

Muddled peyshaud bitters with orange wedge, dash of simple syrup and a Bordeaux cherry, 2 ounces of Woodford Bourbon, a splash of soda garnished with a cherry and orange wedge – a touch of sophistication on a night out on the coast.



Raspberry Lemon Drop

Indulge yourself in this liquid delight that is as vibrant as the Gulf Coast Sunset. A sugar-rimmed martini glass is filled with 2 ounces of Citron vodka, a splash of sour, simple syrup and Sprite. It is shaken and strained and Chambord is added to layer with a Bordeaux cherry garnish. A lemon wheel floats peacefully in the center like the setting sun.



Perdido Beach Resort

Chocolate Martini

Martini glass rimmed with chocolate syrup, equal parts vanilla vodka and Godiva liqueur with half part dark Crème de Cacao. Add a splash of half and half, shake and strain. Garnish with whipped cream and cherry for the sweetest seaside delight.



Blueberry Lemon Drop Fizz

The Blueberry Lemon Drop Fizz is made with Tito's vodka, fresh blueberries, lemon, house made turbinado syrup, and topped with Cava.



Rosemary Dunes

Rosemary Dunes is named after one of the biking trails in the state park. After a long day of biking the trails, you can enjoy this Mezcal based cocktail at Perch. The combination of homemade mango tea syrup, lemon, lime, and pineapple pairs perfectly with the smokiness of the mezcal for a refreshing and tropical beverage to enjoy while watching the sunset.



Perch Restaurant at The Lodge

Gulf of Mojito

The Gulf of Mojito is made with Sugar Island Coconut rum, mint, lime, ginger, cream of coconut and topped with Blue Curacao. It's a tropical getaway in a glass!



Kiva Grill Margarita

This delicious margarita is available at Kiva Grill, fashioned from Jose Cuervo Gold, Cointreau, Grand Marnier, lime juice and made with love.



LEAVE ONLY FOOTPRINTS

We know you love our beach!

Gulf Shores and Orange Beach strive to provide a safe, clean, family-friendly environment. You can help protect the coast by observing beach rules and regulations. Enjoy the beach responsibly and safely.



Prohibited items & activities include glass containers, excessive digging, fires, pets & loud music.



PLEASE REMOVE ALL PERSONAL ITEMS DAILY

Any personal property left on the beach one hour after sunset will be removed and disposed of overnight.

For more information, check www.cleanisland.org



Life happens here.

EXPLORE THE GULF COAST'S MOST EXCITING RESORT DESTINATION WITH 60+ SHOPPING, DINING • ENTERTAINMENT OPTIONS

- One of the Tallest Ferris Wheels on the Gulf Coast
- Dockside Dining
- SpringHill Suites Hotel + Luxury Condo Rentals
- Movies at AMC Theatre
- Active Entertainment District + Nightlife
- SPECTRA Laser Light Experience
- Full-Service Marina with Marina Excursions
- Arcades, Taprooms, Escape Rooms + more

UPCOMING EVENTS

Orange Beach Powerboat Week
May 13-16

Orange Beach Billfish Classic
May 21-22

Riley Green in Concert
May 28

Pepsi® Beach Ball Drop • So. Much. Summer. begins
Memorial Day Weekend



The
WHARF®
ORANGE BEACH

Sands of Time

The artificial reef

Last month, I told you how important the artificial reefs are to our fishing industry. In the 1940's, most charter fishing was done by trolling, as bottom fishing was considered "trash" fishing.

Herman Callaway is the man that can be responsible for establishing the beginning of Red Snapper fishing by the Orange Beach fishing fleet. Herman's father-in-law, Chester Williams was a lighthouse keeper out of Pensacola Pass.

He told Herman about the Dutch Bank, a small but ideal spot for bottom fishing, and how to locate it. The Bank was about 40 to 500 feet square, but had a clay and gravel bottom with shells. Snapper gather where grasses and seaweeds can grow around the shell bottom. Herman and others continued sinking car bodies nearby in the Gulf. Jack Heilmeier, owner of an auto salvage yard in Foley, provided cars for the artificial reefs.

For an extended time no one went to the Dutch Bank except Herman and his sons. The other charter captains ridiculed them until they realized that catching fish on every trip made for happy fishermen.

By 1953, Roland Walker Sr. was talking with the Alabama Conservation Department Director Bill Drinkard. He had fished with Roland over one of his artificial reefs and was impressed with the results. Drinkard then assisted in promoting State assistance for the reef program. His help made possible the state subsidized sinking in the Gulf of



Long

several mothballed World War II Liberty ships (locally known as the "Ghost Fleet") that had been anchored in the Tensaw River. These ships continue to produce many pounds of fish every year.

Today, the artificial reef program has grown and is strongly supported by the Orange Beach Fishing Association under their "adopt-a-reef" program

As soon as Snapper Season opens on June 1st, I will get a report from some of my charter fishermen about some of the reefs. Hopefully Hurricane Sally did not move them too much.

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 Dr. Amos Garret of Robertsedale, 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"



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 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



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.

After she explained to me the hows & whys, I understood. They are like hair doctors, if we listen and do what they says it works! Anthony has his own line of products and everything he used on me was his and believe me the stuff works. The cut he gave me was wonderful; I walked out a new woman and so did Pam, no more frizzes! Oh, by the way he used a great product before he dried my

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***



Beach Happenings Upcoming events

ANNUAL GULF COAST HOT AIR BALLOON FESTIVAL

- » May 6 – May 9
- » OWA, Foley

The South Baldwin Chamber of Commerce proudly announces an exciting change for the annual Gulf Coast Hot Air Balloon Festival future. For the first time in 16 years, the festival will now have a new home and be extended to a three-day event. As the event draws a larger crowd year after year the Chamber, City of Foley, and its partners saw a great opportunity to collaborate with OWA and relocate to their state-of-the-art property located at 100 N. OWA Blvd.

A family-friendly event, the festival has activities for everyone! Festival admission is free with select activities available for an additional charge. Guests will enjoy the expansive amenities of OWA including delicious restaurants, unique retail shopping options, a variety of entertainment attractions, and of course, The Park at OWA, it's themed amusement park with more than 20 rides and attractions. Traditional festival activities will also be added throughout

the property during the festival weekend featuring children's activities, tethered balloon rides, balloon glows, balloons in flight, artesian and food vendors, live music, and more!

More than 40 hot air balloons will light up the green space at OWA and soar through the skies in the heart of Foley. Balloons fly at dawn and dusk each day, wind and weather permitting.

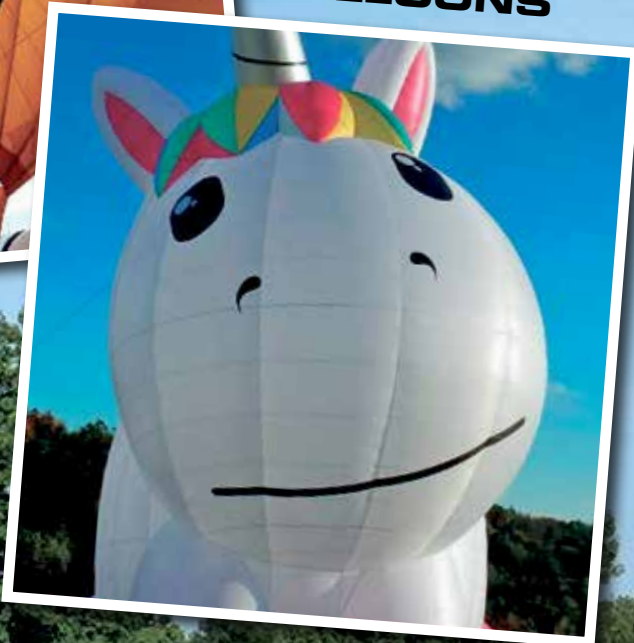
The festival kicks off at OWA on Thursday, May 6 with a balloon glow from 6-8 p.m. The excitement continues on Friday, May 7 from 2-10 p.m., Saturday, May 8 from 9 a.m.-10 p.m. and from noon-8 p.m. on Sunday, May 9.

For a small fee, use of the VIP area gives you a place to eat, rest, and enjoy fellowship!

For more information or to purchase tickets and signature merchandise please go to www.gulfcoastballoonfestival.com or visitowa.com.



**2021 NEW
BALLOONS**



ANNUAL FLORA-BAMA FISHING RODEO

- » June 11
- » Flora-Bama Ole River Grill and Flora-Bama Yacht Club (across the street from the Flora-Bama Lounge and Package Store)

The 'Funnest' Fishing Tournament on the Gulf Coast, the Flora-Bama Fishing Rodeo is the "Every Mans" fishing rodeo! Just like the lounge, you don't have to be a VIP to fish with us. Categories will range from catfish to billfish and everything in-between. Heck, we'll probably see who can catch the biggest crab before it's all said and done. With that said we will be giving away top-of-the-line prizes, I can promise you that!

The tournament will be held at Flora-Bama Ole River Grill and Flora-Bama Yacht Club across the street from the world-famous Flora-Bama Lounge and Package Store. The FBFR is a three-day Captain's Choice tournament with anglers competing for 1st, 2nd, and 3rd place in 30 categories.

Accompanying the tournament will be a three-day beach party and awards ceremony that will include daily weigh-ins with fish viewing area, live music, great food and hospitality done in true Flora-Bama fashion! Not only will the FBFR be one of the premier events on the Gulf Coast, but a portion of the proceeds from the tournament will also be donated to Operation ReConnect.

Tickets are \$45 for the adult division and \$25 for kids 12 and under competing in the youth division. Kids can fish up with an adult-division ticket.



GiGi's
SCRAPBOOKIN'
& MORE

10%
Off Storewide

Open Monday-Saturday 9am-5pm

Call 251-971-2005

10062 Tony Drive, Foley, AL 36535

(Co. Rd. 20, East of Hwy. 59 on the left before the Beach Express)

www.gigiscrapbookin.com

Billy's Seafood



If It Swims, We've Got It!

Open Air
Seafood Market

BILLY'S MOM'S
SHRIMP SALAD

251-949-6288

Co. Rd. 10 W. on Bon Secour River

www.billys-seafood.com

\$5.00 OFF
5 LBS. OR MORE
HEADLESS SHRIMP
\$1.00 OFF PER LB.

(Not Valid with Any Other Coupon or Discount)

WE SHIP SEAFOOD

Open Monday-Saturday 7am-5:00pm

Shop & Dine Historic Downtown

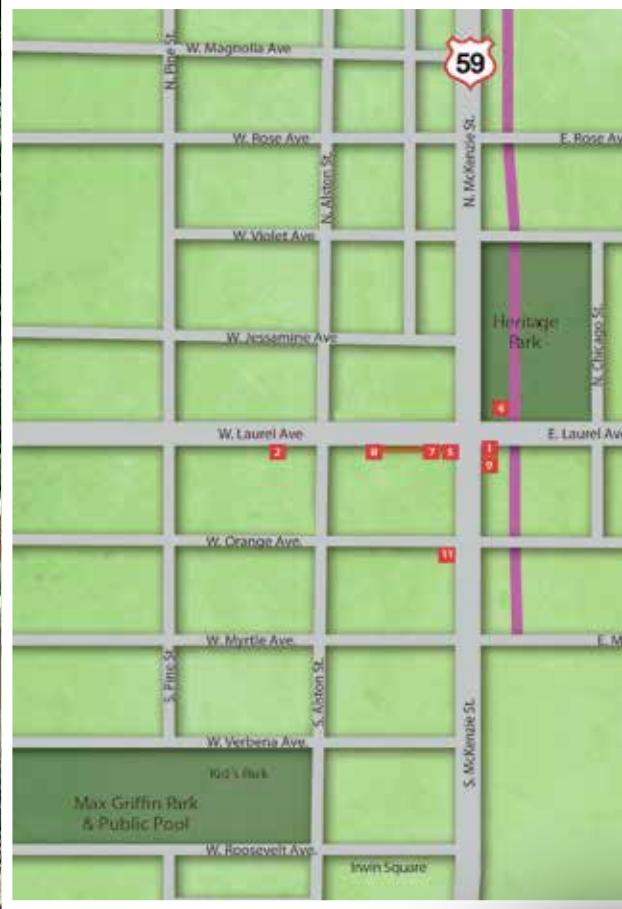
**ACTION
GAME
AND MOVIE**
Where fun is included
 101 S McKenzie St, Foley, AL 36535
 (251) 943-1359
 Monday - Thursday 11AM - 6PM
 Friday and Saturday 11AM - 8PM
 Sunday 12PM - 5PM

**MANNING
JEWELRY**
 Since 1949
 207 West Laurel Ave.
 Foley, AL 36535
 manningjewelry.com
 251-943-4771
 Closed Mondays

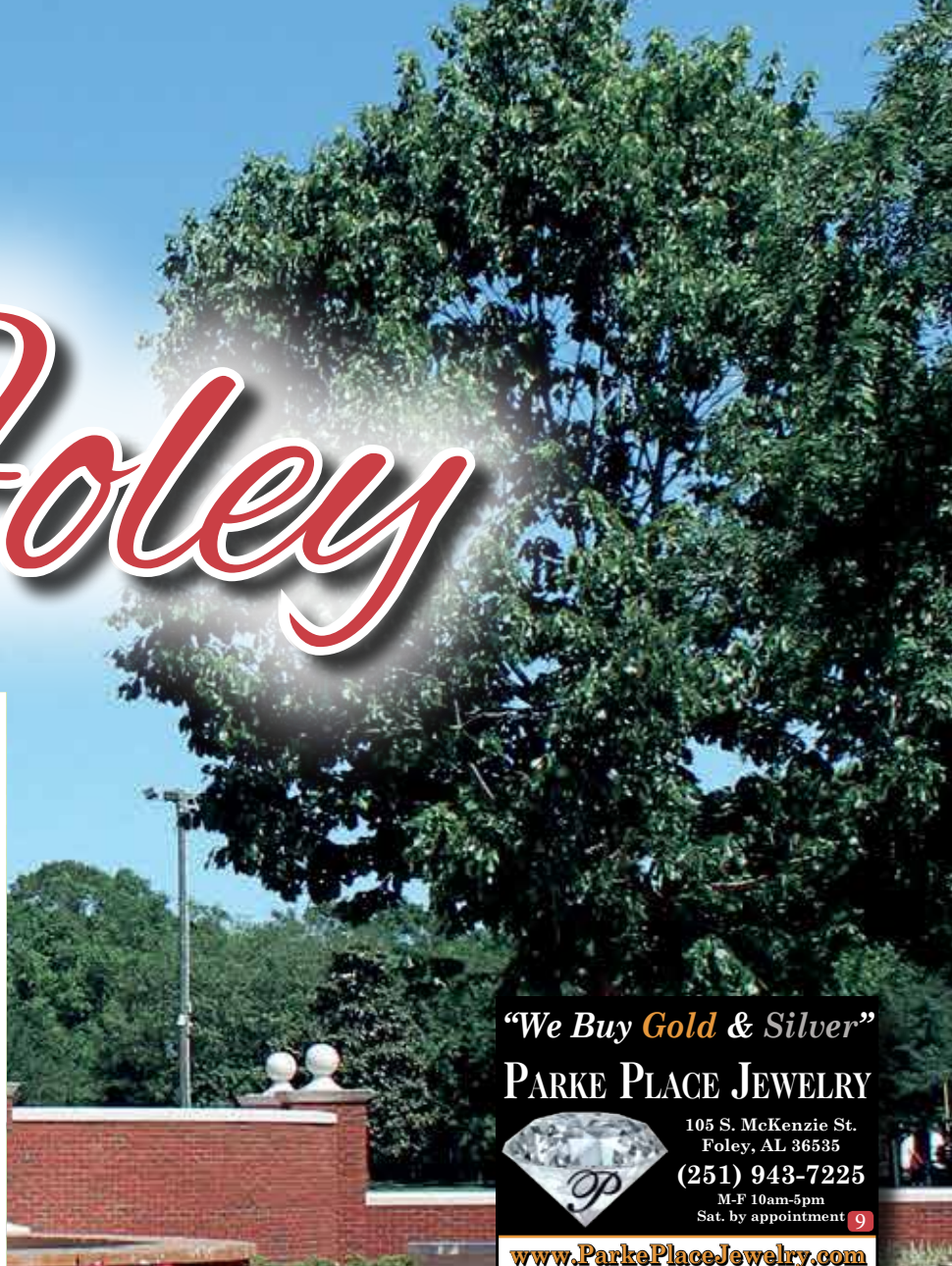
Foley
 ALABAMA
 Welcome Center located at 104 N. McKenzie Street
VISITFOLEY.ORG
 f t g+ i p y

To Advertise
 Call
 Bethany Summerlin
 at
 251-266-9982

Book Exchange
 On the corner of 59 & 98 in Foley
 We ♥ Books
 Large selection of used books.
 www.bookexchange.me
 Open MTWTF 9-6 Sat 9-5



ic wn of Foley



"We Buy Gold & Silver"

PARKE PLACE JEWELRY



105 S. McKenzie St.
Foley, AL 36535
(251) 943-7225
M-F 10am-5pm
Sat. by appointment **9**

www.ParkePlaceJewelry.com

109 WEST LAUREL AVE.
FOLEY, AL 36535
WWW.GYPSYQUEENJAVA.COM

A FULL SERVICE COFFEE BAR
"ESPRESSO, CHAI, & OTHERS" **7**

Hollis Interiors
Est. 1952 **11**

200 Hwy. 59 So., Foley, Al.
251.943.2941
M-F 10 am – 4 pm Sat. 10-3 pm
www.hollisinterior.com

Jans Art Studio **8**

www.JansLocalArt.com

Art Classes
Gifts • Art Supplies

251.971.3836 115 W. Laurel
Foley, AL 36535

To Advertise
Call
Bethany Summerlin
at
251-266-9982

Educate and inspire

Author Linda Spangrud
seeks to teach & entertain

BY JESSICA VAUGHN



It started out as a desire to volunteer. Linda Spangrud moved to the Gulf Coast with her husband Tom in 2006. Shortly thereafter she learned of the Share the Beach program from a neighbor. She immediately wanted to help, and she and her husband signed up. She never would have imagined what would happen next.

“It’s like with teaching, once you see that little kindergartener learning how to tie their shoe or say their first ABCs, you’re hooked for life,” the former teacher, principal, and school district administrator said. “Once you see a nest of baby turtles born, you’re hooked for life. Tom and I are passionate about the coastal wildlife. We had a lot of places we could move, but we chose here. Someone asked us to join this organization so we did, but then the passion grew.”

From there Spangrud began volunteering with the South Baldwin Chamber of Commerce’s Chamber Choices, BBQ & Blues Festival, Balloon Fest, and Night Glow Golf Tournament, as well as with the South Baldwin Chamber Foundation, #LeaderInMe, Shrimp Fest, South Baldwin Literacy Council, and Glen Lakes’ Neighborhood Watch and Lake/Dam Committee. Nevertheless, something about

Share the Beach resonated within her.

Spangrud spent over 30 years working in education and education administration in Illinois. Her years spent working in education taught her the importance of funding and grants for organizations, making lifelong connections, and learning, teaching and inspiring others.

She had been toying with the idea of writing children’s books and freelance articles for a while. Her passion for Save the Beach sparked two ideas, stories that would not only entertain, but educate. She began writing. It took her five years to find an artist to illustrate her first book, *Miss Ella and the Turtle People*, but once she met Linda-Bell Schorer everything clicked into place.

“I met her in January, and we had the book published and on the streets by July,” Spangrud said. The book is based on the turtle volunteers and the friends they make participating in the program. When cultivating the idea, Spangrud already had the sequel planned. Her newest book, *Miss Sandra and the Turtle People*, details the Leave Only Footprints initiative, how to care for the coastal environment and wildlife, and the importance of protecting our environment.

“I think if we educate the children then we’ll educate



the parents,” Spangrud said. “We all have to take care of everything, we have to work together to take care of the world, including the environment, our sea life, and each other. I think if you learn to care for that, you treat people better overall. I believe that.”

Her newest book has been endorsed by the Alabama Coastal Foundation, Share the Beach Turtle Protection Program and the Alabama Gulf Coast Convention & Visitors Bureau. To continue her mission to educate and inspire, Spangrud worked with Meyer Vacation Rentals to place Miss Sandra and the Turtle People in all Meyer Properties (over 1,000 locations.) She’s working with other local companies about placing the book in further locations.

A fundraising campaign has been created to cover the cost of the “condo project.” The fundraising goal is \$10,000, though with more funds more books will be placed in condos, giving further opportunities to educate visitors in how to care for the turtles and the coastal environment. All donations are being accepted and managed by The Alabama Coastal Foundation, Share the Beach Turtle Protection Program.

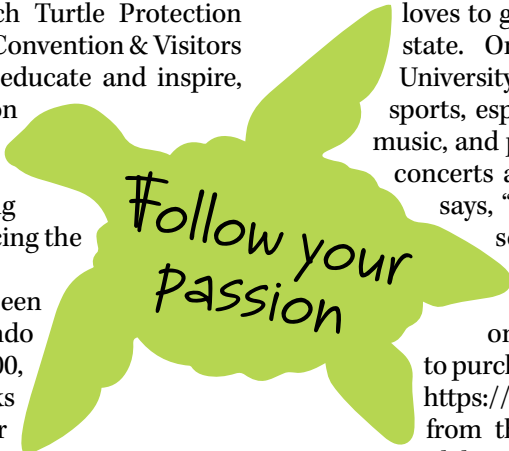
“Through this project we can work together to create an environment of lasting change and keep our Alabama Gulf Coast pristine, beautiful and a safe environment for

all our sea creatures, especially our sea turtles,” Spangrud said. Donations can be made online at www.joinACF.org or checks can be mailed to PO Box 246, Fairhope, Alabama 36533, with the note field marked that the money is for Miss Sandra STB Book Fund.

Outside of volunteering, teaching, and writing, Spangrud loves to golf. One of her goals is to golf in every state. Only Hawaii remains. She’s an avid University of Iowa Hawkeye fan and loves college sports, especially football. She has a passion for music, and pre-COVID could easily see 50 or more concerts a year, mostly Blues and Rock. As she says, “There’s nothing like music to heal the soul and make the heart sing.”

Her books are available at many local restaurants and retailers or online. You can find the full list of places to purchase Spangrud’s books or order them at <https://spangrud.com>. A portion of the profits from the sale of her books are donated to Alabama Coastal Foundation to support Share the Beach.

“Follow your passion,” says Spangrud. “I’ve been lucky because I’ve been able to follow mine, both professionally and personally. Work isn’t work if you’re doing something you love. And in your personal life, if you’re passionate about it, do it. I want people to be good to the world and follow their passion.”



LAMBERT'S CAFE

THE ONLY HOME OF THROWN ROLLS

For an exciting lunch or dinner you just can't beat.

*Come Empty. Leave Full...and hopefully
Have a Laugh or two!*



Open 10:30 am-til Daily

2981 S. McKenzie • Foley, AL 36535
251-943-7655 • www.thrownrolls.com

Anglers, sightseers celebrate partial Gulf State Park Pier reopening

PHOTOS BY DAVID RAINER

Alabama State Parks' Lamar Pendergrass said engineers are working on the plan to completely restore the pier as soon as possible.



BY DAVID RAINER

Alabama Department of Conservation and Natural Resources

That old adage about making lemonade when you're presented with a difficult situation applies perfectly to Alabama's Gulf State Park Pier.

Just as one of the Gulf of Mexico's premier piers was set to reopen after a substantial renovation last September, Hurricane Sally made a direct hit on the Alabama Gulf Coast and the pier was significantly damaged. A 200-foot section near the octagon on the end of the pier collapsed.

Thankfully, the Alabama State Parks staff went to work on the portion of the pier that could be safely repaired, and in January the pier past the middle restroom section, called the T, was reopened to anglers and visitors.

"I am very glad to get a portion of the pier reopened after the damage caused by Hurricane Sally," said Chris Blankenship, Commissioner of the Alabama Department of Conservation and Natural Resources (ADCNR). "A walk out on the Gulf State Park Pier is a time-honored tradition of locals and visitors alike. A trip to the Gulf is not complete without experiencing the sights from the pier.

"I am really glad for the fishermen to have access again. Not everyone has a boat. The Gulf State Park Pier provides quality recreational angling for thousands of shore-based fishermen each year. From the red drum in the fall, whiting and sheepshead abundance in the winter, spotted sea trout and pompano in the spring to king and Spanish mackerel runs in the summer, with an occasional cobia catch mixed in, the pier offers excitement for fishermen during every season."

After Sally hit, ADCNR had the damaged assessed by engineers for guidance on how to proceed. Displaced floor panels, plumbing, electrical wiring and lighting had to be repaired or replaced.

"Obviously, we were disappointed in the damage to the pier right before we were set to reopen after a \$2.4 million renovation," Commissioner Blankenship said. "The damage was caused by events outside our control. Hurricane issues are just a part of life on the Gulf Coast. As always, we will regroup and bounce back. We quickly got the contractor

back in to repair what they could on the portion of the pier that was still standing. We had to make sure it was safe.”

Lamar Pendergrass, Alabama State Parks South Region Operations Supervisor, said although the pier was built for the deck panels to dislodge to save the infrastructure, Sally’s incessant pounding took its toll.

“The panels were designed to be blown out,” Pendergrass said. “As long as Sally sat there with her wind, waves and storm surge, the panels did their job. We actually recovered about 99 percent of the panels that had just been restored and placed on the pier. We had the same contractor, Mike Thomas, come in with his crew and we reopened as much of the pier as we could safely reopen.

“In some areas, large sections of the handrails were gone. We had to redo the deck panels. Some of them had to be repaired or replaced. We had lighting, electrical and plumbing that had to be repaired. It was almost a rebuild after the rebuild.”

Pendergrass said assessments by engineers deemed about 175 feet past the T was safe to reopen, but a section near the collapsed portion sustained damage, which limited the area that could be safely accessed.

Despite the limitations of the reopening, dedicated anglers, like David Thornton, were elated to get back on the pier.

“It was great,” Thornton said. “I know the crowd on opening day was just ecstatic to be back out there again. The fact we caught fish that day was really the icing on the cake. Right away, people were reconnecting with friends they hadn’t seen in a while. There were guys there I hadn’t seen since last spring. It was almost like a reunion.”

Thornton, known to the online crowd as Pier Pounder, said discussion focused on what the fishing would be like with access only to a portion of the pier.

“On the Gulf Shores Pier Fishing Forum, I changed my avatar to read ‘Half a Pier Is Better Than No Pier,’” he said. “That’s the way I feel about it. The part of the pier that was reopened looks so good. Everybody was appreciative of the effort that had gone into getting it ready for the fishermen.”

When the pier was reopened, Thornton said anglers were catching whiting, sheepshead and a few pompano and a few redfish. A cold front moved through and slowed the fish, but with the spring warmup, fishing is getting better every day.

“When it started to warm up, the fishing opportunities really opened up,” he said. “The sheepshead are in spawn. They’ve even been biting on days when water has been rough. Pompano are showing up, and the Spanish mackerel bite has been pretty good.

“Inshore species like speckled trout will start showing up when the water temperature gets up to about 70 degrees. They’ve got the lights under the pier working, which will bring in the bait and bring in the trout. The pompano bite is just going to get better. The full moon will be the peak of the sheepshead spawn. The sheepshead will then taper off, but then more Spanish, more pompano and specks will show up. Redfish and whiting will come and go.”



Ramona Meza of Foley shows off a nice Florida pompano caught recently on the Gulf State Park Pier.

Thornton said anglers and sightseers have been very good about adhering to the COVID-19 protocols. The pier is limited to 200 people, 125 anglers and 75 sightseers. Visit www.alapark.com/parks/gulf-state-park/fishing-and-education-pier for more information.

“People still have social distancing in mind, trying to be as safe as they can,” he said. “Anglers on the end will catch a limit and then they move on to the shallows to try to catch whiting or something else.

“Typical of what you see on the Gulf State Park Pier, there has been a really good spirit of cooperation. They’re just glad to be back out there. And if they’re not fishing, people just walk out to watch the sunset and see what everybody is catching.”

One new feature on the pier that has also been well received is the fish carcass grinder that macerates the fish remains and then transfers them to holding tanks in the parking lot.

“Everybody is using the carcass grinder,” Thornton said. “It’s really neat. It’s certainly a better solution than tossing carcasses overboard, which is what we had been doing.”

Thornton knows it won’t be the same type of fishing as when the pier was completely intact and anglers could fight a big fish around the southern octagon, but he is just glad to be back on the Gulf State Park Pier.

“We just have to keep our patience,” he said. “At least we’re halfway there.”

Commissioner Blankenship said no timetable is available as to when the pier will be completely restored, but work is already underway.

“We have contracted with Thompson Engineering, the original design firm when the pier was built in 2008, to prepare the plans for rebuilding the pier out to the southern octagon,” Commissioner Blankenship said. “With design and permitting, it will be some time before the rest of the pier can be reconstructed. Rest assured, we are working diligently to get the entire pier rebuilt and opened as quickly as possible.”

Crazy Sista Cooking

with Lucy Buffett

There may not be a better smoked sausage than the rope sausage handmade in Conecuh (pronounced con-É-ka) County, Alabama. Of course, if you are unable to find the “real thing,” go ahead and use the best quality sausage you can find...but I take no responsibility for the results. What with online shopping and global availability, do yourself a favor and have it shipped to your front door. It really does make a difference. Visit www.conecuh sausage.com.



Buffett

Grilled Conecuh County Sausage Sandwich with Jezebel Sauce

Makes 4 Sandwiches

Ingredients

- 2 pounds Conecuh® Smoked Sausage
- 1 large onion, sliced
- 1 green bell pepper, sliced
- 4 tablespoons butter
- 4 hot dog buns
- Jezebel Sauce

Directions:

1. Cut sausage into “bun-length” pieces and butterfly-slice each piece, leaving halves connected
2. Grill or fry sausage on medium heat in skillet until brown and cooked through.
3. Remove sausage from skillet and drain on paper towels. Wipe out skillet with paper towels.
4. Add 2 tablespoons of butter to skillet over low heat. (Do not allow butter to burn.)
5. Once butter begins to foam, add onion and bell pepper and sauté over until slightly softened. Remove from heat and set aside.
6. Open hot dog buns, spread remaining butter on inside of bun and toast under broiler.
7. Place cooked sausage on buns.
8. Divide the sautéed onion and peppers evenly between the sandwiches.
9. Spoon desired amount of Jezebel sauce over each.

Jezebel Sauce is as provocative as it sounds. It’s sweet and it’s hot! It’s a classic Southern sauce traditionally served with ham. There are many versions but all basically use the apple jelly and pineapple preserves with various mustards. I like it with my Grilled Conecuh County sausage sandwich.

Jezebel Sauce

Makes 2 Cups

Ingredients

- 1 (12 ounce) jar apple jelly
- 1 (12 ounce) jar pineapple preserves
- ½ cup dry mustard
- ½ cup prepared horseradish
- 2 teaspoons finely ground black pepper

Directions:

1. Combine all ingredients in a bowl.
2. Mix thoroughly and refrigerate.





taste

of the Gulf Coast

Featuring local drinks from
GT's on the Bay, Perdido Beach
Resort, Kiva Grill at Kiva Dunes
and Perch Restaurant
The Lodge

in this issue

- | | |
|------------------|--------------------------|
| Cactus Cantina | Kiva Grill at Kiva Dunes |
| DeSoto's Seafood | LuLu's |
| Kitchen | Original Oyster House |
| Fish River Grill | Tacky Jacks |



TACKY JACKS



Breakfast ~ Lunch ~ Dinner
Ice Cold Beverages
Live Music
Indoor and Outdoor Dining
Unique Gift Shops
Easy Boat Parking
Family Friendly



Dining with a View



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



TACKY JACKS

Restaurant and Bar

Appetizers

- Peel & Eat Shrimp
- Crawfish Tails
- Crisp La Hawg Bites
- "Wangs"
- Fried Pickles
- Gator Bites
- Crab Claws
- Chicken Strips
- Smoked Tuna Dip
- Fried Green Tomato Fries
- Mexican Garbage Nachos

Entrees

- Flaky Fish Platter
- Shrimp Platter
- Ahi Tuna Platter
- Steamed Snow Crabs
- Grilled Mahi Mahi
- Gulf Grouper Platter
- Fried Seafood Trio Platter
- Cajun Chicken
- Oyster Platter
- Royal Reds
- Crab Cake Dinner

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

3 Waterfront Locations

Breakfast Lunch Dinner

Always Family Friendly

Po Boys - Samiches - Wraps - Burgers

- Shrimp PoBoy
- Firecracker Shrimp Po Boy
- Flaky Fish PoBoy
- Philly Cheese Steak
- Chicken and Shrimp Wraps
- Flaky Fish, Grouper & Mahi Tacos
- Oyster Po Boy
- Crawfish PoBoy
- Grilled Chicken BLT
- Grilled Tuna Samich
- Gulf Grouper Samich
- TJ Burgers



Shrimp - Shrimp - Shrimp

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

Breakfast

- Famous TJ Farmer's Omelet
- Shrimp Omelet
- Hash & Eggs
- Sunrise Egg Platter
- Breakfast Sandwich
- Shrimp & Cheese Grits
- Belgian Waffle
- Wheelhouse Pancakes
- Build Your Own Omelet
- Biscuits & Gravy
- Pork Chop & Egg Platter
- Breakfast Burrito
- French Toast
- Corn Beef Hash





Try Our New Menu!

Open Daily
7am - Close

815 Plantation Road • KivaDunesGrill.com • 251.540.7211

KIVA DUNES



OPEN TO THE PUBLIC



Play Alabama's No. 1 Public Golf Course. After a round, try the new menu at Kiva Grill.

251.540.7000 • 815 Plantation Rd. Gulf Shores • KivaDunes.com

Voted "People's Choice"

Since 2004

- Best Lunch • Best Dinner
- Best Seafood

also been voted • **Friendliest Staff**

A
"must-visit"
while in
Gulf Shores



Casual family atmosphere

Reasonable prices • Senior menu available

Award-winning
Shrimp and Fish
Specialties



Seafood Kitchen

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



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

251-948-7294

www.Desotosseafoodkitchen.com

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 dozen 1 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 cup
- Crab & Shrimp Bisque cup
bowl

FRIED SEAFOOD FAVORITES

(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
- *Panecod 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

**VOTED BEST
MEXICAN FOOD
ON THE GULF
COAST!**



**CACTUS
CANTINA**
Mexican Grill

**SPECIALIZING
IN FULL-SERVICE
EVENT CATERING!
WE DO IT ALL!**

**NEW LOCATION:
1605 S. McKenzie Street
Foley, AL
36535**

108 North Section Street
Fairhope, AL 36532

25311 Perdido Beach Blvd.
Orange Beach, AL 36561

22 Palafox Place
Pensacola, FL 32502

3849 Gulf Shores Parkway, Suite 1 and 2
Gulf Shores, AL 36542

25908 Canal Rd., Suite A
Orange Beach, AL 36561

5121 North 12th Avenue
Pensacola, FL 32504

www.MyCactusCantina.com

FREE
Small Cheese Dip
with purchase of 2 Entrees
Up to \$3.99 Value

Dine In Only. 1 coupon per table and not valid on to go orders.
Please mention coupon when ordering. Not valid with other discounts, specials or coupons.
Expires 5/31/21. Beachin' May



STARTERS

3 AMIGOS CHEESE DIP
Large bowl of our delicious cheese dip with grilled shrimp, steak* and chicken. Served with pico de gallo on the side and your choice of warm corn or flour tortillas so you can roll your own tacos. 9.99

CACTUS GUACAMOLE
Fresh chunks of avocado mixed with tomatoes, onions, light jalapeños, lime juice and cilantro. LARGE 8.49 SMALL 4.49

CHICKEN WINGS
Eight flavorful chicken wings tossed in our unique sauce, served with your choice of dressing. 9.99

CHICKEN FINGERS
Four lightly breaded chicken strips served with fries and your choice of dressing. 8.99

CHEESE CURDS
Deep-fried to perfection and served with tomato dipping sauce. 8.99

CACTUS GUACAMOLE

CANTINA SAMPLER

A trio of our famous cheese dip, pico de gallo and guacamole. Served with a heaping basket of tortilla chips. No substitutions please. 6.49

CHEESE DIP
LARGE 6.99 | SMALL 3.99

BEAN & CHEESE DIP
LARGE 7.99 | SMALL 4.99

BEEF & CHEESE DIP
LARGE 7.49 | SMALL 4.59

CHORIZO SAUSAGE & CHEESE DIP
LARGE 7.99 | SMALL 4.99

JALAPEÑO & CHEESE DIP
LARGE 7.59 | SMALL 4.79

HABANERO SALSA 1.99

SOUPS & SALADS

FAJITA SALAD
Choice of grilled steak* - chicken or shrimp with sautéed onions and bell peppers on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

HOUSE SALAD
Spinach, iceberg lettuce, pico de gallo, mushrooms, shredded cheese, avocado and sour cream with your choice of dressing. 5.99

CACTUS GRILLED CHICKEN SALAD
Grilled chicken over lettuce, spinach, avocado and diced tomatoes, topped with pico de gallo. 8.99. SUBSTITUTE GRILLED STEAK* - 2.49

GUACAMOLE SALAD
Guacamole with iceberg lettuce, tomatoes and shredded cheese. 4.99

CALDO DE CAMARÓN (SHRIMP)
Shrimp cooked in hot sauce with Mexican rice, onions, mushrooms, cilantro and slices of avocado. BOWL 8.99 + CUP 4.99

CALDO DE POLLO
Authentic Mexican style chicken soup. BOWL 6.99 + CUP 3.99

NACHOS

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

FAJITA NACHOS
Grilled steak* or chicken on a bed of tortilla chips with onions and bell peppers. Topped with cheese dip and sour cream. 10.99

GRANDE SUPREME NACHOS
Tortilla chips topped with black or refried beans, seasoned shredded chicken or ground beef, lettuce, tomatoes, sour cream, jalapeño and melted cheese. 13.99

SOB STEAK* OR GRILLED CHICKEN 1.99

NACHOS
CHEESE NACHOS 5.99 | CHEESE & BEAN 6.49
CHEESE & BEEF 7.49 | CHEESE & SHREDDED CHICKEN 7.99
CHEESE, BEEF & BEAN 7.49

FAJITAS

A SIZZLING PLATTER OF BELL PEPPERS AND ONIONS WITH YOUR CHOICE OF MEAT. ALL FAJITAS ARE SERVED WITH LETTUCE, PICO DE GALLO, SOUR CREAM, GUACAMOLE AND CHOICE OF TWO (2): MEXICAN RICE, BLACK BEANS, CACTUS GRITS OR REFRIED BEANS.

CHICKEN 11.99
SHRIMP 12.99
STEAK* 13.99

FOR ONE OR TWO
20.99 21.99 23.49

TEXAS FAJITAS

A sizzling platter of bell peppers and onions with grilled steak*, chicken, and shrimp. 13.99 FOR TWO 25.99

PIÑA FAJITAS
A cone pineapple half stuffed with grilled chicken on a bed of sautéed bell peppers and onions. 13.99. SUBSTITUTE: STEAK* +3.00 | SHRIMP + 2.00

SHRIMP & GRITS
A bowl of our delicious Cactus style grits mixed with our sautéed shrimp. 9.49

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

TRIGGERFISH TACOS
Local Gulf Triggerfish grilled and served on a soft flour tortilla or crunchy corn tortilla with lettuce, pico de gallo, avocado and honey habanero sauce. Served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans. TWO TACOS 11.99 | THREE TACOS 13.79

SHRIMP DIABLO
Grilled shrimp cooked in our homemade spicy, cheesy sauce served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans. 12.99

SHRIMP & GRITS
A bowl of our delicious Cactus style grits mixed with our sautéed shrimp. 9.49

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

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

TACOS

ALL TACOS ARE ORDERED IN TWO'S OR THREE'S AND ARE SERVED IN YOUR CHOICE OF SOFT FLOUR OR CRISPY CORN SHELL. INCLUDES CHOICE OF TWO (2): MEXICAN RICE, BLACK BEANS, CACTUS GRITS OR REFRIED BEANS.

TACOS MEXICANOS
Authentic Mexican-style street tacos with carne asada, fresh cheddar and onion on corn tortillas. Served with lime. TWO TACOS 10.99 | THREE TACOS 13.49

TACOS DE POLLO
Juicy grilled chicken tacos with fresh pico de gallo, lettuce and cheese. TWO TACOS 10.99 | THREE TACOS 12.49

CACTUS TACOS
Seasoned ground beef or shredded chicken tacos with fresh pico de gallo, lettuce and cheese. TWO TACOS 9.99 | THREE TACOS 10.99

SHRIMP TACOS
Grilled shrimp on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

GRILLED CHICKEN OR STEAK*
Grilled chicken or steak on a bed of shredded chicken or ground beef with a side of our cheese dip. 7.49

STEA

Grilled steak* tacos with pico de gallo, lettuce and cheese. TWO TACOS 11.99 | THREE TACOS 13.99

GRINGO TACOS

Juicy grilled chicken tacos with fresh grilled pineapple and chorizo. Topped with raw onion and cilantro. TWO TACOS 12.49 | THREE TACOS 13.99

TEXAS TACOS

One steak* taco, one grilled chicken taco, one shrimp taco served with pico de gallo, lettuce and cheese. 13.49

TRADITIONAL PLATES

TRADITIONAL PLATES ARE SERVED WITH YOUR CHOICE OF TWO (2): MEXICAN RICE, BLACK OR REFRIED BEANS OR CACTUS GRITS.

CARNE ASADA
Grilled steak* presented on a bed of sautéing onions and bell peppers with pico de gallo, guacamole, lettuce and sour cream. 12.49

CHICKEN DIABLO
Grilled chicken cooked in our homemade spicy, cheesy sauce. Served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans. 12.49

ENCHILADA SUPREME
One shredded chicken, one beef, and one cheese enchilada topped with lettuce, tomato and sour cream. 10.49

ARROZ CON POLLO
Grilled chicken and cheese dip over a bed of Mexican rice. 8.49

TAQUITOS
Three rolled and lightly fried corn tortillas filled with seasoned shredded chicken or ground beef. Served with pico de gallo, lettuce, sour cream, and cheese dip. 10.99

HUEVOS RANCHEROS
Fried eggs over lightly fried corn tortillas, topped with tomato-chili sauce. 5.49

POLLO CACTUS MELT
Chicken breast smothered in bell peppers, onions and our cheese sauce. 12.49

CARNITAS
Slow-simmered pork tips cooked with sautéed onions. Served with fresh tortillas, lettuce, guacamole, pico de gallo and sour cream. 12.99

CHIMICHANGA PLATE
A large flour tortilla stuffed with beef or shredded chicken, then lightly fried. 9.99

ADD STEAK* OR GRILLED CHICKEN - 1.99

SERVER WITH YOUR CHOICE OF TWO (2): MEXICAN RICE, BLACK OR REFRIED BEANS OR CACTUS GRITS. ADDITIONAL CHARGES FOR STEAK*, GRILLED CHICKEN OR SHRIMP.

BURRITO - CHILE RELLENO - ENCHILADA - TAMALES - TACO - CHALUPA - TOSTADA

ANY ONE | ANY TWO 8.49

ANY THREE 10.49

ANY FOUR 12.49

ANY FIVE 14.49

ANY SIX 16.49

ANY SEVEN 18.49

ANY EIGHT 20.49

ANY NINE 22.49

ANY TEN 24.49

ANY ELEVEN 26.49

ANY TWELVE 28.49

ANY THIRTEEN 30.49

ANY FOURTEEN 32.49

ANY FIFTEEN 34.49

ANY SIXTEEN 36.49

ANY SEVENTEEN 38.49

ANY EIGHTEEN 40.49

ANY NINETEEN 42.49

ANY TWENTY 44.49

ANY TWENTY ONE 46.49

ANY TWENTY TWO 48.49



FISH RIVER GRILL #3

Where the locals luv to eat!

AWARD WINNING

HAPPY HOUR

EVERY DAY 11AM-6PM
FULL BAR
BEST PRICES
ON THE BEACH



Daily Lunch Specials
includes Swamp Soup & Dessert
Mon. thru Fri.



"HOME OF THE ORIGINAL"

Free Swamp Soup with Every Entree!!
Voted Best Burgers in Baldwin County

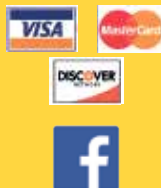
FISH RIVER GRILL #3

GULF SHORES

1545 Gulf Shores Pkwy.

(Next to Rouses)

251.948.1110



FISH RIVER GRILL #2

FOLEY

608 S. McKenzie

(Foley Plaza on Hwy. 59)

251.952.FISH (3474)

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



FISH RIVER GRILL #3

Where the locals love to eat!

1545 Gulf Shores Parkway • Gulf Shores, Alabama (Next to Rouses)

251.948.1110



OMG! SHRIMP FEAST POBOY!!!

CHOSEN IN TOP "100 DISHES TO EAT IN ALABAMA BEFORE YOU DIE"

GRILLED or FRIED

AUTHENTIC SOUTHERN COOKED SEAFOOD PLATTERS

(Served w/ Fries, Coleslaw, Hushpuppies, Fried Okra, Tartar or Cocktail Sauce & Swamp Soup)

Bayou Seafood Platter - Fried Gator, Frog Legs, Shrimp, Oyster, Catfish

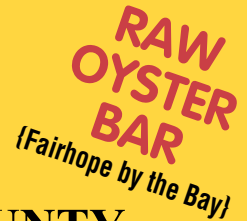
Seafood Platter - Fried Shrimp, Oyster, Catfish

Golden Fried Catfish Platter - (U.S. Raised)

Fried Select Oyster Platter

Fried Shrimp Platter - (Approx. 14-15)

Fried Gator Platter



VOTED BEST BURGERS IN BALDWIN COUNTY

Hurricane Burger • Hillbilly Melt • River Burger • Shrooom Burger

Swamp Burger • Bleu Cheese Bacon Burger

REDNECK REUBEN • ALABAMA CHICKEN MELT

PoBoys • Chicken • Shrimp • Oysters • Gator • Frog Legs

Crawfish Pistols • Catfish • Whitefish • Stuffed Crab

Cajun Crawfish Pistols Dinner (2) w/ Fries & Slaw

OMG! Shrimp Feast Po-Boy • Seafood BLT

APPETIZERS ~ SALADS ~ POBOYS & SANDWICHES ~ KIDS MENU

Free Swamp Soup with Every Entree!!

DON'T FORGET YOUR SWEET THANG

"Sweet Thang" Signature Dessert! Redneck version of a New Orleans Beignet & Granny's Apple and Peach Cobbler Rolled in Powdered Sugar. Mmmmm...this "thang" is SOOOOOO good!

**BEST BAR PRICES ON THE COAST ~ SWAMP JUICE ~ BUSHWACKER
DIXIE DARLIN' ~ MARDI GRAS MARGARITA**

608 S. McKenzie Street
(Foley Plaza on Hwy. 59)
Foley, Alabama
251.952.FISH (3474)

19270 Scenic Hwy. 98
Fairhope, Alabama
251.928.8118

1545 Gulf Shores Pkwy
(Next to Rouses)
Gulf Shores, Alabama
251.948.1110

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

*A Family Beach Tradition
for over 20 years!*



Fun • Food • Music

Lucy Buffett's LuLu's is all about celebrating food, family, and FUN!



Open Daily 11am – 9pm

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

Lucy Buffett

**ALLERGY MENU
AVAILABLE**
View online or request Allergy Menu on site

- GLUTEN
- EGG
- SEAFOOD
- SHELLFISH
- DAIRY
- SOY



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





Seafood Lover's #1 choice!



house favorites

fresh seafood & salad bar

WE RESPECTFULLY REQUEST
NO SUBSTITUTIONS.

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

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

Snow crab legs and drawn butter. Market Price

Locals love our
**Fresh
Salad
Bar**



Great
Kid's
menu



NORTH OF GULF SHORES BEACH
GREAT SHOPS & KIDS' PLAYGROUND

Gulf Shores
701 Gulf Shores Pkwy
251.948.2445

Mobile Causeway
3733 Battleship Pkwy
251.626.2188

OriginalOysterHouse.com



**Want Ideas for
Dinner Tonight?**

originaloysterhouse.com/menus

Waterfront Family Dining

