

June 2021

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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.

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about the cover



Summertime means surf, sand and burgers on the grill. Here on the Gulf Coast we are lucky enough to have gourmet burgers prepared by some of the finest chefs in the nation. Enjoy!

contents



10

Feature
Local burgers



16

Sands of Time
David Walter, the "Reefmaker"



18

Beach Happenings
Summer events



20

Beach Art
Linday Wyatt's bountiful, beautiful bowls



24

Out & About
Exit Stage Left's first Gala is the cat's meow



28

Food
Crab Melt



32

Taste of the Gulf
Where to eat at the beach

SO. MUCH. SUMMER.

Nightly events all summer long

MONDAY Sparks After Dark

TUESDAY Kids' Night

WEDNESDAY Pepsi® Treasure Hunt for Hunger
benefitting Secret Meals for Hungry Children

THURSDAY Cookin' with Kids

FRIDAY Fun Friday

SATURDAY Painting Under the Palms

SUNDAY Music Under the Marlins

DAILY SPECTRA Laser Light Experience

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A *SUMMER* TRADITION

Local chefs turn traditional hamburgers into culinary delights

Ahhhhh, summer. Is there anything more delightful on a hot summer day than a thick, juicy hamburger straight from the grill?

Top it with vegetables, more meat and even grilled fruit like pineapples. Pair it with an ice filled soda, a cold beer or slushy ice cream shake. Any way you serve it, a burger is a summer staple. In fact, Americans eat nearly 50 billion burgers a year, which is an average of three a week for every person in the U.S.

On the Gulf Coast burgers are even better. Our chefs have taken this summer staple and turned it into a culinary journey, adding ingredients, sides and even changing the way they prepare one of the most beloved American meals.

Check out these scrumptious choices available throughout Gulf Shores and Orange Beach. We dare you to limit yourself to just one. It can't be done!

Lulu's

Not one, not two, but three delectable burger dishes grace the menu at this well-loved Gulf Shores eatery. The kitchen's specialty is a burger born from all the South's finest ingredients. The Pa-Menna Cheeseburger is a juicy, seared burger seasoned with Lulu's Salty Peppa seasoning blend and topped with "Pa-menna" cheese, that's pimento for you newcomers, bacon and fried green tomatoes. The Crazy Sista Version can be made with your choice of cheese and exchanges the fried green tomato for the more traditional toppings of lettuce, tomato, red onion and sweet pickles.

The third option, the Mushroom Swiss Burger melts in your mouth. Gluten free options are available upon request.





The Original Oyster House

Although best known for a plethora of Gulf seafood plates, the Original Oyster House cheeseburger is popular among foodies. A full-flavored chuck, its quarter pound mouth-watering patty is grilled your way and topped with American cheese upon request. Served with shredded lettuce, sliced tomatoes, dill pickles on a fresh brioche bun, thick-cut, seasoned steak fries and house made cole slaw, this will quickly become your favorite option for lunch or dinner. Waterfront view comes on the side.





Perdido Beach Resort Latitude 30

Perdido Beach Resorts casual dining experience, Latitude 30, offers all the amazing taste of the resort's fine dining rooms at affordable prices. Enjoy the handcrafted Double Bacon Burger while you gaze out the floor to ceiling windows and across the open Gulf of Mexico. The sandwich features a short rib and chuck blended patty, American cheese, pickle smoked bacon lettuce, tomato and an onion brioche bun. You might have trouble deciding whether to dig into the burger first or the handcut seasoned fries on the side which rival the burger in deliciousness.



The Lodge

You will feel like you are practically sitting in the waves of the Gulf as you dine outside of Foodcraft Restaurant at The Lodge at Gulf State Park. This family friendly, casual dining restaurant will quickly become your favorite vacation stop. Families can enjoy the best of locally sourced seafood as well as the Lodge Double Burger, a tempting, towering burger stacked with Smoked Gouda pimento cheese, bacon, lettuce, tomato and onion nestled in a Brioche bun. You can try to make The Lodge's family of restaurants just one stop on your vacation to do list, but we bet you'll quickly become a regular.



Tacky Jaks

Two seaside locations in Baldwin County mean twice the chances to devour the Awesome TJ Burger as the sea breeze floats past. This amazing burger features two quarter pound burger balls that the chefs here smash and flash griddle to juicy perfection.

This mouth-watering burger is served on a fresh butter toasted bun with lettuce, tomato, and your choice of five cheeses, onion, pickle and fries and chips. Not enough flavor? Add sautéed mushrooms, sautéed onions, smoked bacon and jalapenos and open wide for the tallest burger on the coast. We suggest pairing Tacky Jaks legendary Bushwacker with your burger this summer for a meal that will keep you dreaming of summer vacation.

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.

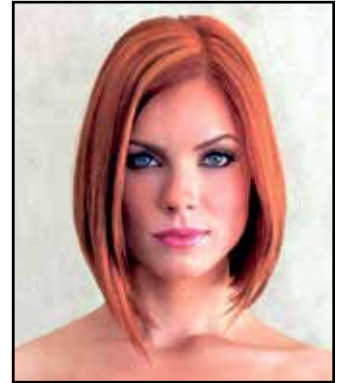
We have both been very dissatisfied with the last few attempts on designing our hair to suit our lifestyles; most of the so called stylists did not take into consideration our age or understand that we both want to look great without a lot of fuss and bother.

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.

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www.anthonyjonesinc.net***



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Sands of Time

David Walter, the "Reefmaker"

After this month's article, I will not talk about the artificial reefs for a while. Since snapper season is coming up, the reefs are so important for catching red snapper.

By the mid 1980's, building and private artificial reefs in the Gulf was being done by many local fishermen. However, most of the reef building material they could carry to sea on their charter boats was not heavy enough to stay put in storms. Constantly rebuilding their reefs created a problem ... bigger and better reefs were needed.

David Walter, of Walter Marine, thought he could get the right equipment to do the job. He located and collected 20 car bodies and more and he was soon in the reef business. He is now known as the "The Reefmaker," due to his television program. His reefs are in place off all the U.S. Gulf Coast states, and a couple of countries in the Caribbean. He also prepares and sinks large ships for reefs.

Walter has Walter Marine on the Intracoastal Canal. He stores and makes reefs at this location. On May 26, 2013, he towed and sank the LuLu (the 13th ship sunk by Walter Marina). The LuLu rests in about 85 ft of water, 17 nautical miles south of Perdido Pass at coordinates: 29 degrees 59.520 minutes/87 degrees 33.037 minutes. The LuLu is great to dive and fish over. I have been told that Hurricane Sally moved it some to the West, but it is still there just waiting for Snapper season to open May 28.

Next month, I will have a couple of snapper pictures for you to enjoy.

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



Long



SUBMITTED PHOTOS

David Walter of Walter Marina standing beside some of the concrete artificial reefs he built.

her husband Buddy live in the same house where Margaret's parents lived for more than 50 years. Her dad paid \$12,500 to Dr. Amos Garret of Robertsdale, her mom's first cousin, in 1949 for the 300 ft. waterfront parcel. A teacher at Fairhope Middle and High Schools and Elberta Middle School, Margaret served the island as school board representative for six years. A fisherman, hunter and farmer, her father also owned a farm in Summerdale. Sons Wesley and Brooks have turned the farm into the popular Alligator Alley tourist attraction.

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



LuLu going down with the help of David Walter.



David Walter's boat "Maranatha" hauling reefs in the Gulf for the artificial reef.



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

Beach Happenings

Summer events

KIDS' NIGHT AT THE WHARF

- » June 1-Aug. 3, 5:30-8:30 p.m.
- » The Wharf
- » Free admission, face painting: \$10

Every Tuesday from June 1-Aug. 3, kids can have a ball at The Wharf in Orange Beach. DJ Silky will turn up the tunes, a water slide and water activities will be available. There will also be live animal encounters, cornhole games, chalk art, face painting and more. Bring a towel and swimsuit for water-related activities.



CHRISTIAN COMEDY FESTIVAL

- » June 4-6
- » OWA
- » \$24.95/person

90 minutes of clean, family friendly comedy featuring Andy Forrester and Lee Hardin. These comedians take every day, real world experiences to engage and bring laughter to each member of the audience. Perfect for date night and the whole family! Tickets cost \$24.95. For information visit <https://bit.ly/3I7OLEL>.

CONCERTS AT THE WHARF AMPHITHEATER

Tedeschi Trucks in Concert
» June 16

Brantley Gilbert in Concert
» July 17

Jon Pardi in Concert
» With Larry Fleet
» June 18

Luke Bryan in Concert
» With Dylan Scott and
Caylee Hammack
» July 31

Jon Pardi in Concert
» With Larry Fleet
» June 19

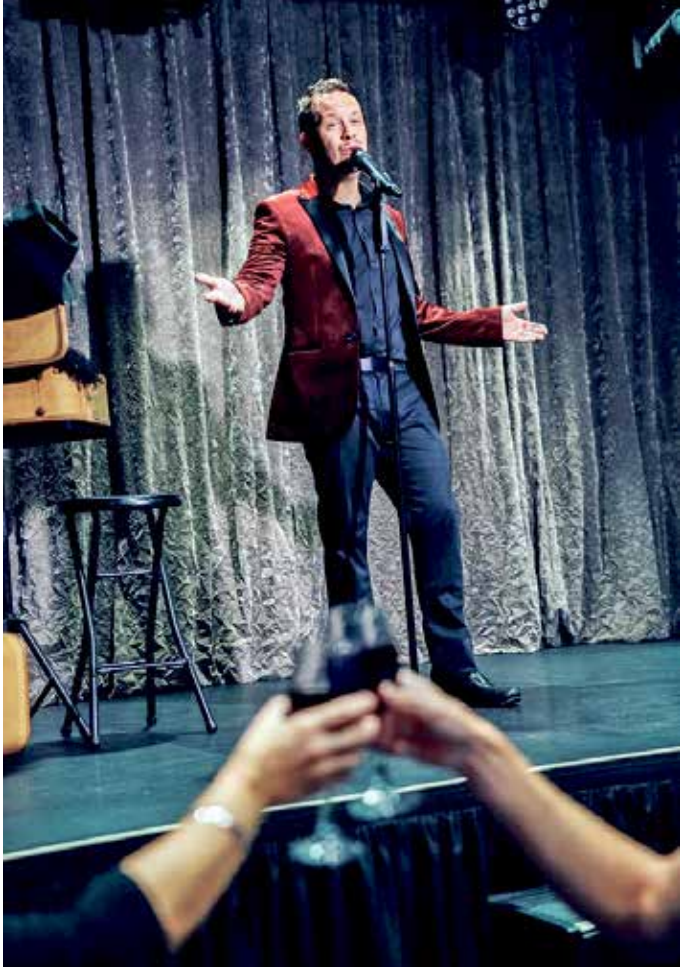
» For tickets visit <https://alwharf.com/tickets.php>

SPARKS AFTER DARK

- » Through Aug. 2, fireworks at 8:45 p.m., SPECTRA Laser Light Experience shows at 8:30, 9 and 9:30 p.m.
- » The Wharf
- » Free admission

The sky will light up over The Wharf in Orange Beach every Monday night from May 31-Aug. 2 with the Sparks After Dark fireworks show. Fireworks begin at 8:45 p.m. and admission is free. Come early and stay late for the SPECTRA Laser Light Experience shows as the palm trees come to life at 8:30, 9 and 9:30 p.m.





BRANDON STYLES COMEDY MAGIC SHOW

- » Mondays, Wednesdays and Fridays beginning June 1
- » OWA

Revamped for 2021, Alabama's only magic show will amaze and astonish. Catch the act on select Mondays, Wednesdays and Fridays beginning June 1 at OWA in Foley. For tickets and info visit www.brandonstyles.com or call 251-237-3330.



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Bountiful, beautiful bowls



The Alabama Coast, captured in a single handcrafted dish

BY ALLISON MARLOW

Linda Wyatt says she tends to be stubborn.

When she lost her income in 2020, the disabled Oyster Bay Village resident had to find a way to survive.

Sitting in her sandy backyard, Wyatt said she “boo hooed a little.” And then, the home she loved, the coast she adored, gave her the answer.

Wyatt, a budding artist, knew she could create something with sand. She set her sights on creating handmade bowls and found online videos with instructions. However, perky online personalities made it look far easier than it was.

She tried glue. Fail.

She tried Modge Podge. Fail.

She tried resin. Fail.

Even polyurethane couldn't keep the creations together.

Then, she found an artist in Egypt who made the bowls as a side gig after finishing her day's work, as a chemical engineer.

“I knew when I saw that that you couldn't use glue and sand,” Wyatt said.

More research. More questions. More experiments.

Wyatt eventually learned that crafters used a combination of chemicals to grow crystals between the grains of sand, therefore bonding them together into shapes. The bonding agent also had to stand up to heat and humidity. Wyatt perfected her own recipe.

Wyatt's tenacity paid off. Last month she was one of the hottest vendors at the Fairhope Arts & Crafts Festival, her first festival entry on the local art scene. There, she wowed the crowds with her Alabama Gulf Coast White Sand Bowls.

The snow-white colored bowls, made with the sugar sand that Alabama's coast is famous for, serve as planters, candle holders and tabletop décor filled with seashells and sand dollars. Each bowl is unique, crafted over a period of 10 days with Wyatt's proprietary solution.

At the festival, lines formed outside her tent. Patrons placed specialty orders.

Her bowls are also available at the popular shop Fish on a Dish, at The Wharf, which specializes in local art.

Wyatt credits the staff there with giving her the push she needed to expand her craft to a business.

“When you are disabled you kind of get down on yourself after being told everything you can’t do,” Wyatt said. “All of a sudden I had someone telling me something I could do.”

Wyatt expanded her line to include ornaments after accidentally dropping a plop of mix onto the table one day. The happy accident became her first ornament.

Now, after a year in isolation due to COVID-19, Wyatt said she not only is happy to be making money from her creations but also is thrilled to be among crowds again.

“Because I’m not able to work I am not out there meeting people. I am a social butterfly so this year has been hard,” she said. “I’ve been ecstatic to talk with everyone and meet people.

“It’s been one of the most amazing things to happen to me in a long time,” she said.



Want to buy one?

WHAT: Alabama Gulf Coast White Sand Bowl

WHERE: Find them at Fish on a Dish at The Wharf

CONTACT: Linda Wyatt for special orders, 251-424-5338



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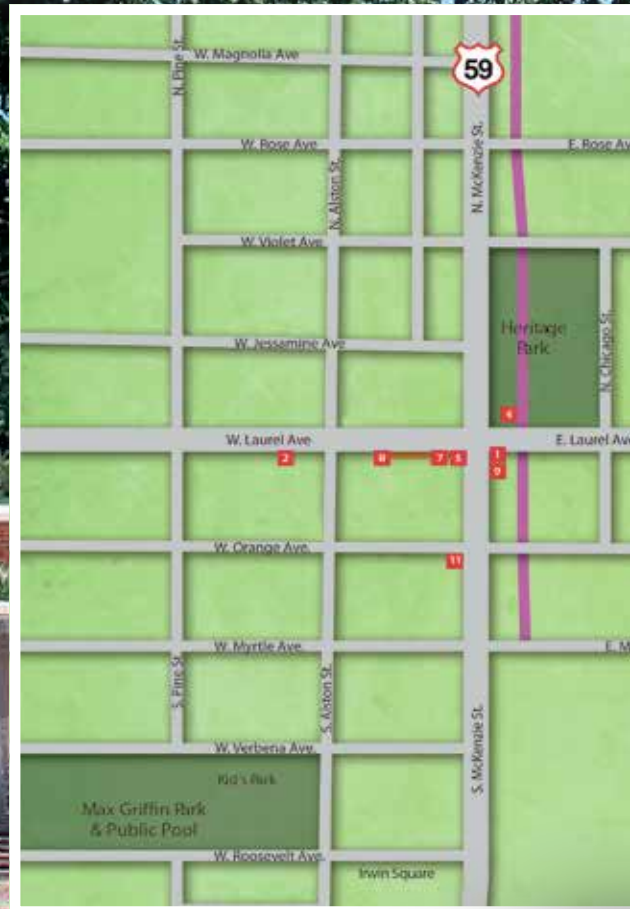
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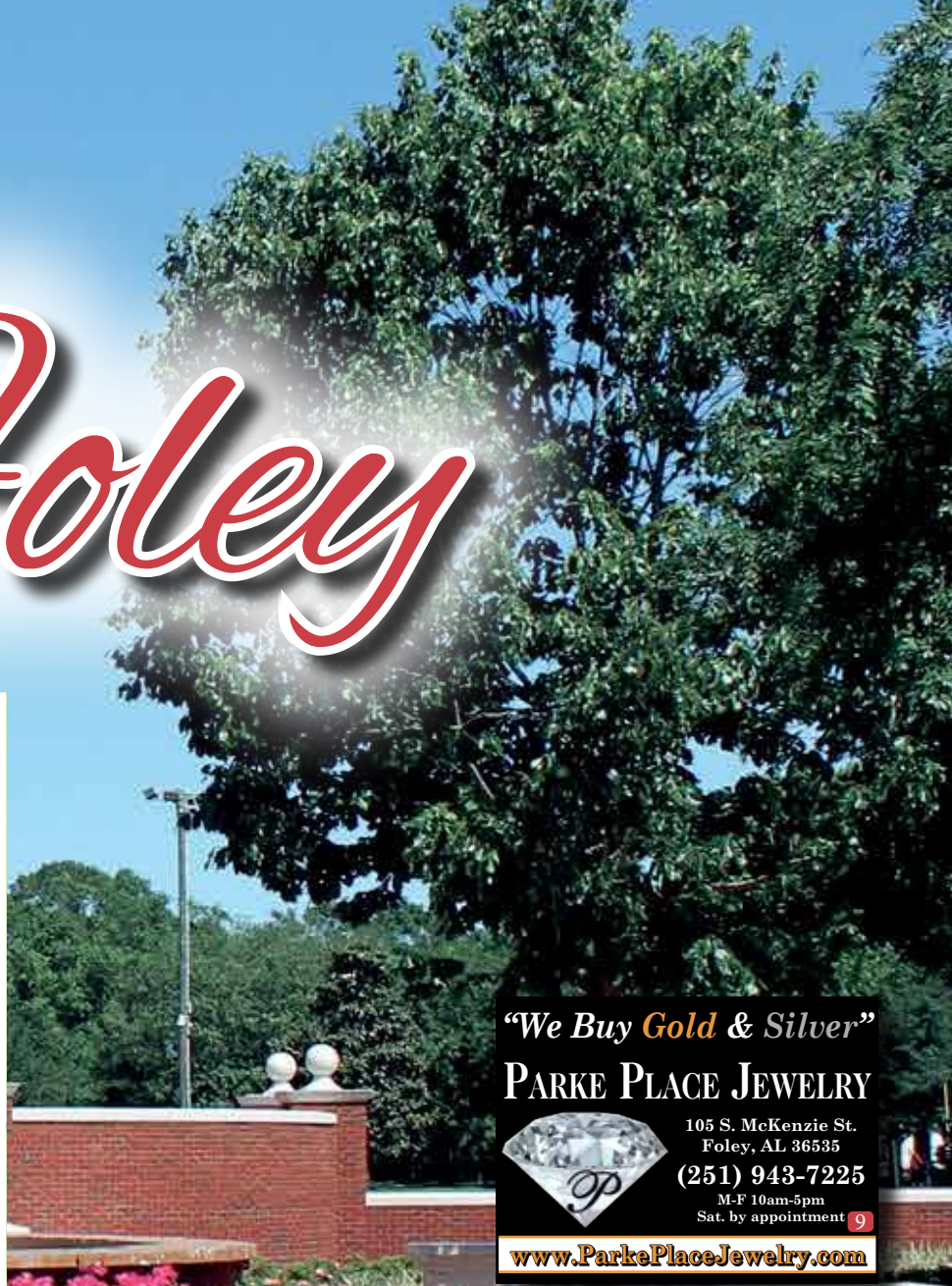
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Out and About

Exit Stage Left's first Gala is the cat's meow

BY ALLISON MARLOW

Baldwin County's newest theater company kicked off 2021 with a gala fit for 1920s Hollywood royalty.

The evening featured stylish hors d'oeuvres, cocktails and a preview of the year to come with Exit Stage Left.

Chase S. Morrisette, whose production of "Magnolia" made its world premiere in 2019 to standing room only audiences, said the new theater troupe was born out of love for the artform and friendships crafted around the stage.

A group of five friends, including Morrisette, director of Exit Stage Left, and Jude McCoy, CEO, forged the organization after working together in various productions throughout the county over the years.

A focus on inclusivity is at the core of Exit Stage Left's purpose.

"Ultimately this is about building a safe place for all,"

Morrisette said. "We're not exclusive. We don't hold anyone back. Over the years I've had a lot of friends who faced a lot of issues because of ethnic background, gender identity, religion — it's time for a change. Theater is about inclusion."

The organization plans to offer acting classes and productions for both adults and children, summer camps as well as classes in other aspects of theater such as stage design and script writing.

Exit Stage Left's summer camp, held at Graham Creek Nature Center for second through twelfth graders is registering now. The camp runs July 19-23 from 9 a.m. to 4 p.m. Cost is \$150 per child. The students will be performing and learning stage craft for the musical hit, "Madagascar."

For more information visit www.exitstageleft.org.







Wild Hearts offers a variety of daily sailing options to the general public:

- Family Adventure Sail
- Snorkel & Sail Tour
- Kayak Adventure Snorkel Sail
- Afternoon Dolphin Sail
- Dolphin & Blue Angels Sail
- Sunset Dolphin Cruise

Custom private charters are offered, as well.



Sail Wild Hearts

Experience our beautiful Gulf Coast area and beaches aboard **Sail Wild Hearts**, a 53' open ocean catamaran with a capacity for 49 guests. She has a spacious open-air salon with comfortable cushioned yacht seating, tables and a galley. We have bathrooms aboard for your convenience. Enjoy music through our seven speaker Bose system.

Come sail with us on our Dolphins & Angels sail to Pensacola Bay and Historic Fort McRee. See the U.S. Navy Blue Angels perform their heart pumping practice drills!

- Complimentary breakfast and lunch aboard.
- Free use of paddle boards, kayaks and snorkel gear.

Wild Hearts is located across from Perdido Beach Resort at their dock on the north side of Perdido Beach Boulevard.

RESERVATIONS 251-981-6700
www.sailwildhearts.com



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Photo packages are available so you'll never forget the experience.



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Kayak, Stand Up Paddle Board,
Wave Runner & Pontoon Boat Rentals**

251-923-4808

PARASAILSKYSURFER.COM

Located across from Perdido Beach Resort at their dock with *Sail Wild Hearts*

Crazy Sista Cooking

with Lucy Buffett



CRAB MELT

Makes 4 Sandwiches

Ingredients

- 1 pound fresh crab claw-meat
- 2 cups shredded Swiss cheese
- ½ cup green onions, finely chopped
- ½ teaspoon salt
- ½ teaspoon pepper
- 1 ½ cup mayonnaise
- 4 loaves New Orleans-style French bread (8 inches long)

Directions:

1. Preheat oven to 350°
2. Carefully pick through crab meat to remove any stray shells (very important).
3. Combine crab meat, cheese, green onion, salt and pepper



Buffett

in a bowl.

4. Mix well with mayo.
5. Cut each French loaf in half, horizontally.
6. Spread crab meat mixture generously over each piece of bread.
7. Place all 8 pieces on a cookie sheet and bake for 15 minutes, or until hot and cheese starts to bubble.
8. Finally, place under broiler for a few minutes until cheese is a golden brown.

Lulu Clue

We serve this "open-faced" on French bread at the restaurant, but I have also made it as hors d'oeuvre for parties on toast points, or as an individual appetizer wrapped in phyllo dough...there are many ways to serve this rich, addictive dish. I also love it golden, hot and bubbly in a small baking dish served with crackers.

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.throwedrolls.com



Gulf Shores BEACH SUPPLY

1527 Gulf Shores Parkway, Gulf Shores, AL 36542

Next door to Rouses Market

251.923.5588

GulfShoresBeachSupply.com



NOW OPEN!

Gulf Shores Beach Supply is the newest member of the Souvenir City of Orange Beach family of stores.

**Come in and see us for everything you need to enjoy the beach!
New merchandise arriving daily!**

ONSITE AIRBRUSH ARTIST

**BRING THIS COUPON IN FOR
FREE SEASHELLS OR A CAN HUGGIE**

With purchase of \$5 or more



UPCOMING EVENTS

SEPT. 11TH:

GCAA Art Market, 9:00 AM to 3:00 PM, GS First Presbyterian Church

NOV. 6TH:

GCAA Art Market, 9:00 AM to 3:00 PM, GS First Presbyterian Church

DEC. 4TH:

GCAA Christmas Open House, 10:00 AM to 5:00 PM, GCAA Art Gallery

DEC. 4TH:

GCAA Art Market, 9:00 AM to 3:00 PM, GS First Presbyterian Church

Please check the website for additional events!

**Art Classes Available
By Appointment**



Gulf Coast Arts Alliance
gallery

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



A chef in a blue uniform is smiling and holding a large platter of crab and shrimp. The platter is filled with crab legs, snow crab legs, and royal reds, along with corn and potatoes. There are two small bowls of dipping sauce, one yellow and one red, on the platter. The chef is standing in a restaurant with colorful decorations on the walls and pillars.

taste

of the Gulf Coast

Featuring Mike Harvey, chef from
Tacky Jacks Gulf Shores.

He is holding the new to the
menu...Crab & Shrimp Feast.
Alaskan Bardi Crab Legs, Snow
Crab Legs and Royal Reds with
corn and potatoes.

in this issue

Cactus Cantina
DeSoto's Seafood
Kitchen
Fish River Grill

Kiva Grill at Kiva Dunes
LuLu's
Original Oyster House
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



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



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



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

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

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



Shrimp - Shrimp - Shrimp

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

Salads & Soups

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



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

Kids Menu Sweet Treats

Full Bar & New Specialty Drinks

3 Waterfront Locations

Breakfast Lunch Dinner

Always Family Friendly





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

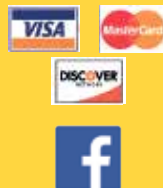
FISH RIVER GRILL #3

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

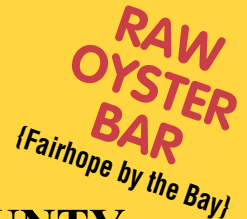
Seafood Platter - Fried Shrimp, Oyster, Catfish

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

**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 6/30/21. Beachin' June



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 jalapenos, 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



TEXAS FAJITA NACHOS

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, jalapeno and melted cheese. 15.99

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

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

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. 2.49

CHEESE DIP
LARGE 6.99 | SMALL 3.99

BEAN & CHEESE DIP
LARGE 7.99 | SMALL 4.99

BEEF & CHEESE DIP
LARGE 7.49 | SMALL 4.99

CHORIZO SAUSAGE & CHEESE DIP
LARGE 7.99 | SMALL 4.99

JALAPEÑO & CHEESE DIP
LARGE 7.59 | SMALL 4.79

HABANERO SALSA 1.99

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

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

FOR ONE | OR TWO

CHICKEN 12.99 | SHRIMP 21.99

SHRIMP STEAK* 13.99 | 23.49

FOR ONE | OR TWO

CHICKEN 11.99 | 20.99

SHRIMP STEAK* 12.99 | 21.99

FOR ONE | OR TWO

CHICKEN 11.99 | 20.99

SHRIMP STEAK* 12.99 | 21.99

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.

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

PINA FAJITAS (CHICKEN)
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. 12.99
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 12.99

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

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

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

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

SHRIMP TACOS
Filled with shrimp grilled with garlic butter and topped 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. 11.49 | THREE TACOS 13.49

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

FOR ONE | OR TWO

CHICKEN 11.99 | 20.99

SHRIMP STEAK* 12.99 | 21.99

TACOS

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

TACOS MEXICANOS
Authentic Mexican-style street tacos with carne asada, fresh charrito and onions 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

STEAK TACOS
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 charrito. 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

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

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

FOR ONE | OR TWO

CHICKEN 11.99 | 20.99

SHRIMP STEAK* 12.99 | 21.99

FOR ONE | OR TWO

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SHRIMP STEAK* 12.99 | 21.99

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
- *Paneeed 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



Try Our New Menu!

Open Daily
7am - Close

815 Plantation Road • KivaDunesGrill.com • 251.540.7211

RISE & SHINE BREAKFAST

Served Daily 7am - 11pm

THE BASICS

- BREAKFAST BOWL** | 8
gouda grits topped with hash browns, a fried egg & crumbled bacon
- BREAKFAST BUDDY** | 8
fried egg with cheese and choice of bacon, sausage or ham on toasted English muffin. Comes with grits or hashbrowns
- ALL AMERICAN** | 12
two eggs any style, bacon, sausage or ham, grits or hash browns with toast
- BISCUITS, GRAVY & EGGS** | 11
two biscuits topped with two fried eggs covered with sausage gravy
- BREAKFAST BURRITO** | 8
scrambled egg, sausage or bacon & cheddar cheese comes with grits or hashbrowns

Specialties

- SOUTHERN FRIED CHICKEN WAFFLE** | 12
- SHRIMP & GOUDA GRITS** | 13

SWEETS

choice of bacon, sausage or ham

- BANANAS FOSTER FRENCH TOAST** | 11
- | | |
|----------------------------|---------------------------------|
| <i>Pancakes</i> | <i>Waffles</i> |
| BLUEBERRY 11 | BANANAS & PECAN 11 |
| BANANA PECAN 11 | STRAWBERRY 11 |
| CHOCOLATE CHIP 11 | PLAIN 9 |
| PLAIN 9 | |

KIDS

children under 10, each item is \$7.50

- | | |
|---|---------------------------------|
| SCRAMBLED EGG, BACON & TOAST | FRENCH TOAST & BACON |
| PANCAKE & BACON | WAFFLE & SAUSAGE |
| BISCUIT & GRAVY | |

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

LATE DAY ENTREES

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

*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. 17.99
Add garlic bread for 1.95

Butter Pecan Mahi

Carefully grilled Mahi topped with our special sweet pecan butter. A real Southern treat! 24.99

Shrimp Au Gratin

Shrimp baked in a cheddar and Romano cheese sauce. 16.99



Grilled Chicken Breasts

Twin chicken breasts grilled with herb butter. 16.99
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. 16.99

Josh's Blackened Shrimp and Grits

Tender blackened shrimp served over creamy cheese grits. 20.99

Crab Stuffed Flounder

Mild flakey fillets stuffed with blue crab dressing, baked and served with hollandaise. 17.99



Steak and Shrimp

Chef's cut with eight fried shrimp. Market

Parmesan Baked Shrimp

Tasty shrimp baked with Bill-E's Bacon, garlic butter and grated Parmesan cheese. 18.99

Chef's Cut Steak

Handcut. 12oz. Market

Steamed Alaskan Snow Crab Legs

Snow crab legs and drawn butter. Market

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
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**Want Ideas for
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Waterfront Family Dining

