

LIFE ON THE ALABAMA GULF COAST





YOU MAKE THE TRIP. WE'LL BRING THE FUN.

60+ SHOPPING, DINING AND ENTERTAINMENT OPTIONS

So. Much. Summer. Nightly events through August 9

One of the tallest Ferris Wheels in the Southeast

Dockside Dining

SPECTRA Laser Light Experience

Full-Service Marina with Marina Excursions

NEW Mile Marker 158 Dockside Restaurant

Hummingbird Zipline Course

18-Hole Mini Golf Course

The Wharf Express Train

Entertainment District with Arcades, Taprooms, Escape Rooms + more

Luxury Condo Rentals

SpringHill Suites Hotel

WHARF

ORANGE BEACH

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

ALWHARF COM



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.



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



Sail Wild Hearts

Experience

our 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.

Family Adventure Sail

- Kayak Adventure Snorkel Sail
 Sunset Dolphin Sail
 - Dolphins & Angels Sail
 Custom Private Charter





Wild Hearts

is located across from the Perdido Beach Resort

with PARASAL SHY SURFERS

RESERVATIONS 251-981-6700 www.sailwildhearts.com





Defy gravity on board the newest addition to our aquatics fleet, Sky Surfer!

See the Gulf from a new point of view as you soar above the water.



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





251-923-4808

PARASAILSKYSURFER.COM

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

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.
- Pets are not allowed on the beach on the Gulf of Mexico or surrounding islands (Robinson, Bird, Walker). However they are allowed at the designated city Dog Park on Canal Rd. (Hwy 180) next to Sportsman Marina. All dogs should remain on a leash within the city limits.
- Glass in any form (bottle, cup, container, etc.) is strictly prohibited on our beaches and islands.
- A yellow flag posted along gulf beaches means to use caution while swimming in the gulf waters and is permitted.

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

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

Purple means WARNING! A jellyfish or other marine threat.

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

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)



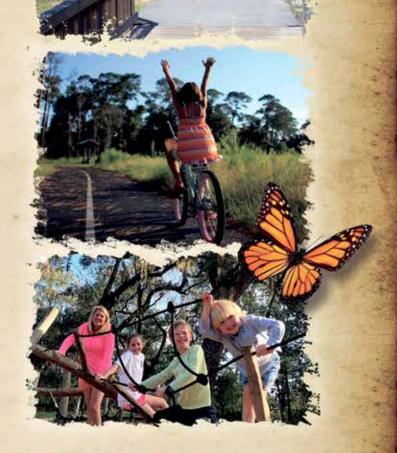
251-981-6979 City Hall • Mon-Fri 8am -5 pm 251-980-INFO City Infoline 251-981-SURF Daily Beach Report

www.orangebeachal.gov



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

beachin's

A specialty publication of Gulf Coast Media

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



Oysters gathered from the Gulf by local fishermen make for a delightful view in Bon Secour.

Photo by Jack Swindle

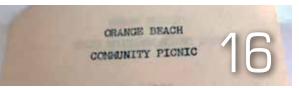
contents



Oyster Trail A beautiful and delicious adventure



Beach Art Shuck 'em, eat 'em, create with oysters!



Sands of Time Annual Orange Beach Picnic



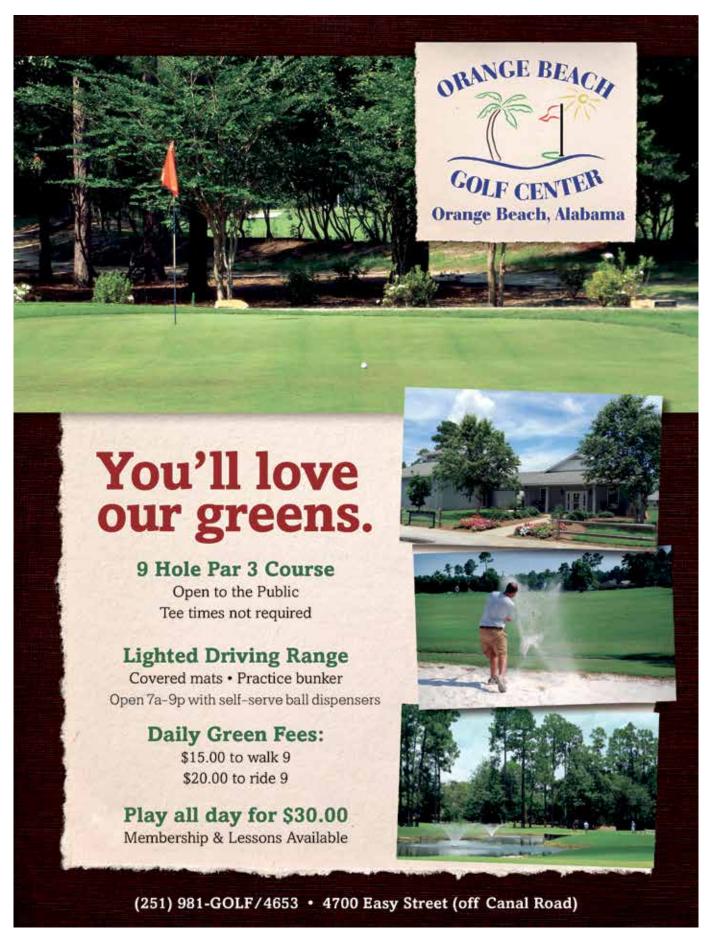
Nature
Oyster Shell
Recycling Program



Food
Gulf Oysters Brochette
with Honey and Blue
Cheese



Taste of the Gulf Where to eat at the beach





As summer burns to a slow close, there may be no afternoon more delightful than one spent enjoying Alabama seafood while you watch the sun sink below the surface of the Gulf.

If you follow the Alabama Oyster Trail, you will learn about the delicious molluscs, delight in colorful local art and be led straight to the door of some of the best restaurants the region has to offer.

Welcome to the Alabama Oyster Trail, a project of the Mobile Bay Oyster Gardening Program and a collaboration of local artists, sponsors and community leaders focused on supporting oyster reef restoration efforts in Mobile Bay and the Mississippi Sound.

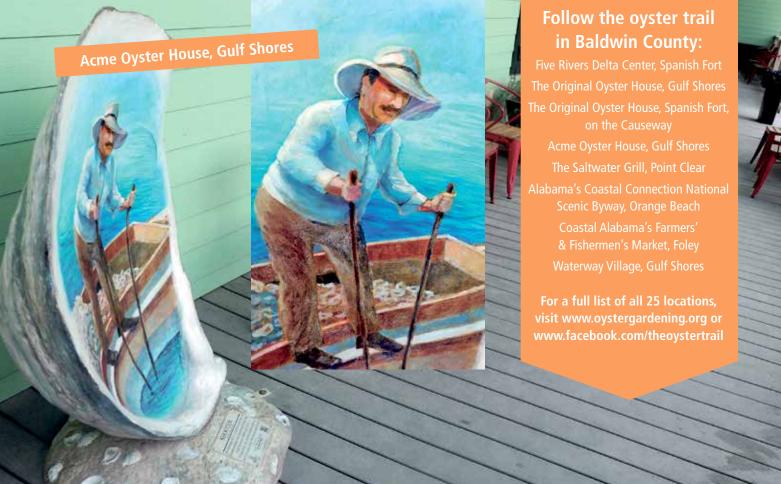
Along the 25 stops sprinkled across Mobile and Baldwin Counties, there are giant fiberglass oysters, roughly 4 feet tall in height, beautifully painted to represent the location or sponsor.

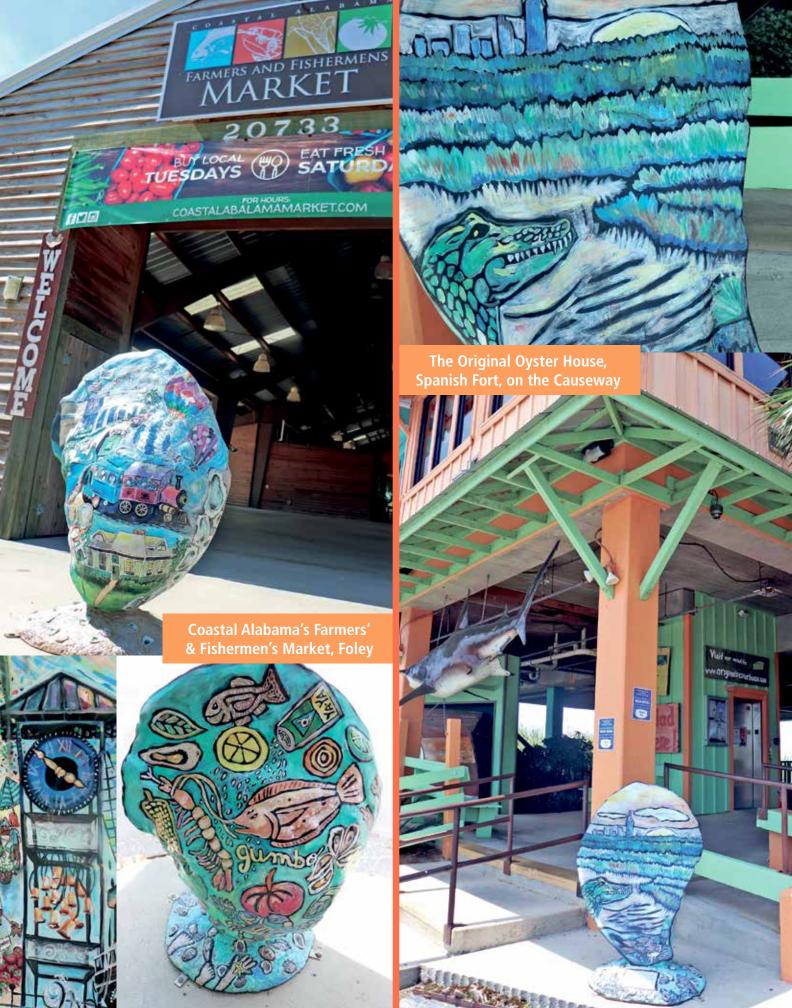
If you have kids in tow, the interactive scavenger hunt will help entertain and teach them how oysters affect the ecosystem and the economy.

The toughest part of this hike? Deciding which delicious stop to eat at. The trail will lead you nearly into the doors of local staples such as The Original Oyster House on the Causeway, the site of the very first installment of the trail.

Enjoy!











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





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



Shuck 'em, eat 'em, create with oysters!

Gulf Shores grad wins Oyster House scholarship contest with American flag made of oyster shells

BY ALLISON MARLOW

Braswell McMeans says he doesn't consider himself an artist. But he loves creating craft projects.

The recent Gulf Shores High graduate said he was shocked this spring when he was one of two Baldwin County students to win the 14th Annual Chelsea Garvin Spirit Scholarships. The program asks students to create a piece of artwork.

McMeans said he knew he wanted to incorporate raising awareness for the oyster shell recycling program through his project, so he used real, recycled oyster shells.

He stained several oysters in red and blue and then arranged them to resemble an American flag and finished the piece with a decorative box.

He said he was inspired partially by a relative who crafts American flags out of baseballs for the restaurant chain Red Robin.

"I like the American flag part and I really wanted to focus on oyster shell recycling," he said. "It was pretty simple."

McMeans has applied for copyright protection for the oyster shell flag design and says he may pursue mass producing them in the future if he is granted the legal rights to the design.

Until then, he urges others to recycle oyster shells and create their own masterpieces.

"Do as your imagination tells you," he said. "And make sure you clean them really well."

McMeans will attend the University of Alabama this fall and plans to major in cyber security.









26389 CANAL RD, ORANGE BEACH (f) 🕥 🗑

251.981.ARTS COASTALARTSCENTER.COM

Sands of Time

Annual Orange Beach Picnic

In my June article, I talked about the Home Demonstration Club. It was organized in September 1951. The Club's dream was to purchase land, and build a Community Center. To raise money they organized fish fries, made and sold jams and jellies, and printed and sold a cookbook with local recipes. One of their biggest projects was the



Long

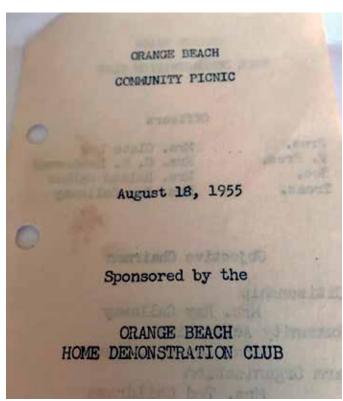
Annual Picnic, which later became our Annual Bar-b-que.

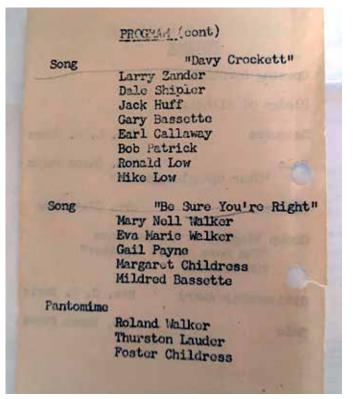
The Picnic was a wonderful time for everyone in Orange Beach to be involved in our Community, permanent residents, and summer time visitors. It was always held in the middle of August on the grounds of the Baptist Church, and later as the crowds grew it moved to the grounds of the Presbyterian Church on Canal Road. The Club members had a program for each year's picnic. I remember performing in many of them. One of my favorites was Aug. 18, 1955.

Several of the songs on our program were "Davy Crockett" and "Be Sure You're Right." I mention these songs because at our 25th anniversary of the founding of our City, Earl Callaway. Gail (Gayle) Payne, and I sang the songs again. Gayle is married to Steve McMillian, our Alabama State Representative. Gayle was a summer visitor, but her Grandfather settled property in the Bear Point area so she spent time here in the summers.

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 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"





SUBMITTED PHOTOS

I have so many memories growing up in Orange Beach. Seen here is a copy of some of the program on August 18, 1955.



WELL WORTH A VISIT!



Anthony Jones Hair Salon in Orange Beach, AL was voted the top salon in Baldwin County!

Awarded a Baldwin's Best award by Gulf Coast Newspapers peoples choice.



ACTI⊕N **GA**⋈E 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

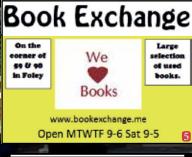


207 West Laurel Ave. **Foley, AL 36535** manningjewelry.com 251-943-4771

Closed Mondays









To Advertise Call **Bethany Summerlin** at 251-266-9982



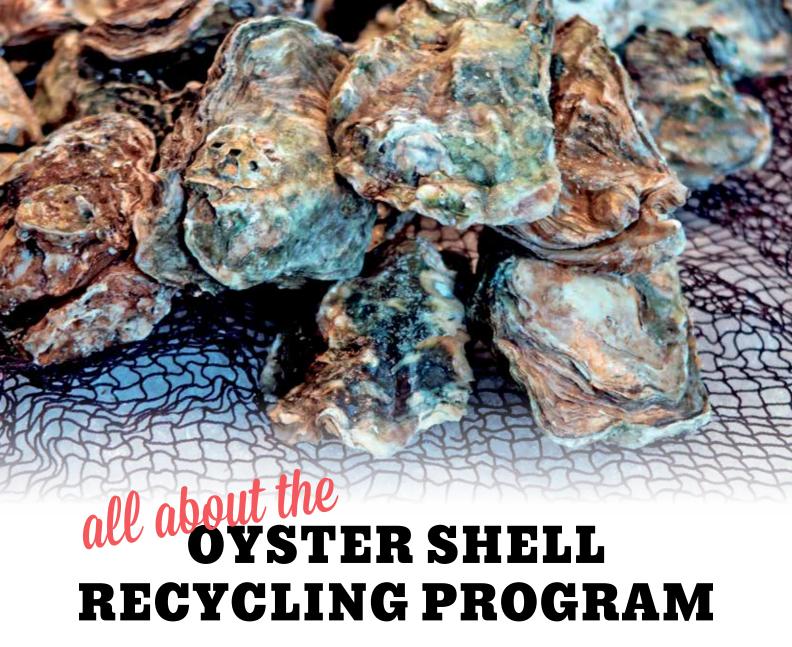
Free Admission











BY THE ALABAMA COASTAL FOUNDATION

In August 2016, the Alabama Coastal Foundation received a grant from the National Fish and Wildlife Foundation (NFWF) to establish an oyster shell recycling program for local restaurants! NFWF provided the funding as a part of the Gulf Coast Conservation Grants Program.

Oyster shells collected through this program are going back into Alabama waters to help more oysters grow, provide habitat, limit erosion and improve water quality. This program is one of the activities that ACF has under our involvement with the Create a Clean Water Future Campaign.

In addition, all participating restaurants are now members of the Green Coast Council, a forum for business and industry leaders who practice and promote environmental sustainability principles.

The program was set up in phases starting with the Causeway Route (Fall 2016) and the Gulf Shores/Orange Beach Route (Spring 2017) for Phase 2. After that, the program is now open to all restaurants in coastal Alabama.



Shells Collected: 10,410,000

Acres of Coverage: 26.7

Weight equal to number of elephants: 223

Number of dump trucks filled: 167.0

as of 07/01/2020

participating restaurants

- ACME Oyster House
- Bayside Grill @ The Grand Hotel
- Bluegill Restaurant
- Cobalt, The Restaurant
- Felix's Fish Camp Restaurant
- Flora-Bama Lounge
- Flora-Bama Ole River Bar
- Flora-Bama Yacht Club
- Grand Weddings @ the Grand Hotel
- Half Shell Oyster House, Mobile
- Original Oyster House, Causeway
- Original Oyster House, Gulf Shores
- Sea-N-Suds Restaurant
- Southern Roots @ The Grand Hotel
- Wintzell's, Downtown Mobile



Off Storewide

Open Monday-Saturday 9am-5pm

Call 251-971-2005

10062 Tony Drive, Foley, AL 36535

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

www.gigiscrapbookin.com

y's Seafood

If It Swims, We've Got It! Open Air BILLY'S MON

Seafood Market



51-949-6288

Co. Rd. 10 W. on Bon Secour River www.billys-seafood.com

\$5.00 OFF **5 LBS. OR MORE** HEADLESS SHRIMP

51.00 OFF PER LB.

(Not Valid with Any Other Coupon or Discount)

Open Monday-Saturday 7am-5:00pm



with Lucy Buffett

My beloved New Orleans rose from the flood/ashes after Hurricane Katrina. This recipe is my homage to the spirit of New Orleans, Ralph Brennan, and his BBQ oysters. Inspired by the flavors I encountered that day at the Red Fish Grill, I combined them with another New Orleans favorite: skewering the oysters to



Buffett

make oysters brochette. I prepare this only on special occasions and for special folks. It does take some time and effort to execute — but it's a dish that always brings people together. I like to set up a little fry station before a dinner party and make these to order, often tasking a guest or two to be the honey and sauce "drizzlers." Everyone gathers around, and the ritual has become to make a toast "to New Orleans" before the brochettes get grabbed up and disappear.

Gulf Oysters Brochette with Honey and Blue Cheese

Makes 16 skewers

Ingredients

1 quart fresh medium-size shucked Gulf oysters (about 2 pounds)

14 to 16 bacon slices, frozen

2 cups fine-ground white cornmeal

2 tablespoons LuLu's Crazy Creola Seasoning or other Creole seasoning

1 tablespoon freshly ground black pepper

1½ teaspoons sea salt

About 6 cups peanut or canola oil, for frying ½ cup honey

Bad Girl Buffalo Sauce or any buffalo sauce Stilton Blue Cheese Dressing

34 cup chopped fresh parsley

Note: You will need 16 (6-inch) bamboo skewers.

Directions

- 1. Preheat the oven to 225°F.
- 2. Drain the oysters, discarding the liquid, then return



the oysters to the refrigerator.

- 3. Chop the frozen bacon into ¾-inch squares, using the meaty parts and discarding any pieces that are mostly fat. Return the bacon pieces to the freezer until ready to use.
- 4. In a medium bowl, combine the cornmeal, Creole seasoning, pepper, and salt. Set aside.
- 5. In a large heavy skillet (10 to 12 inches) or electric skillet, heat the oil over medium heat until it registers 360°F on a candy/deep-fry thermometer, or until a little flour flicked into the oil sizzles. Line a baking sheet with paper towels and set it nearby.
- 6. While the oil is heating, prepare the brochettes. Remove the bacon from the freezer and the oysters from the refrigerator. Thread 4 squares of bacon and 3 oysters onto each 6-inch skewer, alternating between the bacon and the oysters. Be sure to leave a little space on the skewers between each item. This will help you bread the skewers evenly and completely fry the oysters and bacon. Gently dredge the skewers through the cornmeal mixture, shaking off any excess.
- 7. Fry a few skewers at a time for 1 to 1½ minutes, or until the bacon is crispy. As you finish them, transfer the skewers to the prepared baking sheet and keep warm in the oven.
- 8. When ready to serve, place the skewers on a platter or individual plates and drizzle with the honey, buffalo sauce, and blue cheese dressing to your preference. Sprinkle with the parsley and enjoy!











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

GCAA ART MARKET SEPTEMBER 19TH

GCAA ART MARKET NOVEMBER 7TH

GCAA CHRISTMAS OPEN HOUSE NOVEMBER 7TH

> **GCAA ART MARKET** DECEMBER 5TH

CLASSES AVAILABLE BY APPOINTMENT!



Gulf Coast **Alliance** Arts











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

Beat the Walt! Cet in Line before you arrive! Check in at www.LuLuBuffett.com











FISH RIVER ORILL #3

Where the locals but to eat!



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)

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

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



251.948.1110

GUSHRIMP FEAST POBOYUU

'00 DISHES TO EAT IN ALABAMA BEFORE YOU DIE"

GRILLED or FRIED

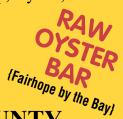
AUTHENTIC SOUTHERN COOKED SEAFOOD PLATTERS

(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 • Shroooom 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

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)

Caiun Crawfish Pistols

There's Nothing Like 'Em!

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



Cull Shores, AL 35542

Orange Beach, AL 33531

nsacola, FL 32504

www.MyCactusCantina.com

FREE

Small Cheese Dip

with purchase of 2 Entrees Up to \$3.99 Value

Dine In Only. I coupon per table and not valid on to go orders. Please mention coupon when ordering. Not valid with other discounts, specials or coupons. Expires 8/31/20. Beachin' August

2020 BIG BEAUTIFUL

STARTERS

avorful chicken wings tossed in our unique 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



NACHOS

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

CANTINA SAMPLER

BEAN & CHEESE DIP BEEF & CHEESE DIP CHORIZO SAUSAGE & CHEESE DIP

JALAPEÑO & CHEESE DIP HABANERO SALSA 199

FAJITAS

PICO DE GALLO, SOUR	CREAM, GUACAMOLE A	NO CHOICE OF TWO (2): N	IEXICAN RICE, BLACK BEANS, CACTUS GRITS OR REFRIED BEANS
	FOR ONE	OR TWO	
CHICKEN	11.99	20.99	TEXAS FAJITAS
SHRIMP	12.99	21.99	A sizzling platter of bell peppers and onions with orilled steak*, chicken, and shrimp 13.99
STEAK*	13.99	23.49	FOR TWO 25.99
	10		PIÑA FAJITAS A cored pineapple half stuffed with grilled chicken on a bed of sautited helf peppers and orions 15.99 SUBSTITUTE: STEAK* + 3.00 SHRIMP + 2.00
7	K		D. W.
	1		483

SEAFOOD

SOUPS & SALADS

A large crispy tortilla shell on a bed of refried beans, filled with lettuce, tomato, sour cream and your choice of shredded chicker ground beef with a side of our cheese dip. 7.49

PIÑA FAJITAS (CHICKEN)

AFOOD QUESADILLA
up and Triggerfish with fresh pico de gallo, sautéed
bell peppers. Served with sour cream, lettuce and
the side 10.49 ABO RICE AND/OR BEANS + 2.49

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

TACOS

THREE AND ARE SERVED IN YOUR CHOICE OF SOFT FLOUR OR CRISPY CORN SHELL. Can rice, ri ack reans, cactus, grits or refried reans.

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

TRADITIONAL PLATES

sese dip over a bed of Mexican rice 8.49

CACTUS = CANTINA =

COMBOS

BURRITOS

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

BURRITO MEXICANA

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

BURRITO RANCHERO

Large flour tortilla filled with grilled steak* or chicken, grilled onions, peppers and topped with our zesty ranchero salsa and melted cheese. Served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans 10.99

red bell peppers and onions. Served with Mexican rice,

beans, lettuce, sour cream, guacamole and pico de gallo accompanied with flour tortillas 9.99 FOR TWO 17.99

SPINACH AND MUSHROOM

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

VEGETARIAN

CALIFORNIA BURRITO

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

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

OESSERTS

A dessert sampler of ice cream and churros. Serves four 8.99

SOPAPILLA 2.99 With ice cream 4.79

CHURROS 4.99 FRIED ICE CREAM 4.29

A traditional sponge-based custard with a sweet filling 5.49

FRIED CHEESECAKE CHIMICHANGA With strawberry sauce 7.49

CHOCOLATE TACO Chocolate dipped ice cream taco 5.49

RUM SISTERS

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

Dark chocolate, Kahlúa

RIDS' MENU

FOR CHILDREN 12 YEARS AND YOUNGER, INCLUDES SOFT DRINK OR TEA (DINE-IN ONLY). ADD 2.00 FOR ADULTS

ACTUS FINGER Chicken fingers with fries 5.99

your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans 5.99

Cheese, chicken or beef enchilada served with your choice of two (2): Mexican rice, beans, Cactus arits or fries 5.99

INT NACHOS Cheese and chips nachos 5.99

MINI QUESADILLAS Kid-sized quesadillas stuffed with cheese and chicken or ground beef and served with your choice of two (2): Mexican rice, beans, Cactus grits or fries 5.99

CACTUS MINI BURRITO

Beef or shredded chicken burrito served with your choice of two (2): Mexican rice, beans, Cactus grits or fries 5.99 SUBSTITUTE STEAK* OR GRILLED CHICKEN for 1.50.

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

SPINACH ENCHILADAS

CACTUS VEGGIE BURRITO

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

QUESADILLAS

SERVED WITH LETTUCE, TOMATOES, SOUR CREAM AND CHEESE. ADD RICE AND/OR BEANS + 2.49

TEXAS FAJITA QUESADILLA
Grilled steak*, chicken and shrimp with sautéed onions and peppers served inside a flour tortilla with melted cheese 11.49



SHRIMP QUESADILLA Grilled shrimp served inside a flour tortilla with melted cheese.

Served with lettuce, sour cream and tomatoes 10.99

GRILLED CHICKEN

OR STEAK QUESADILLA
Grilled chicken or steak* served inside a flour tortilla with melted cheese. Served with lettuce, sour cream and tomatoes 9.49

FAJITA QUESADILLA Grilled steak* or chicken with sautéed onions and peppers. Served inside a flour tortilla with melted cheese 10.49

SHREDDED CHICKEN 6.49 GROUND BEEF 6.49 CHEESE ONLY 5.49

BEVERA











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



CARTE

BEEF OR SHREDDED CHICKEN TACO 2.49 BEEF OR SHREDDED CHICKEN ENCHILADA 259 **GRILLED CHICKEN TACO 2.99** GRILLED STEAK* TACO 3.49 TRIGGERFISH TACO 3.49 SHRIMP TACO 3.49 **GRINGO TACO 3.49** BEEF BURRITO 2.99 **GRILLED STEAK* BURRITO 7.49** GRILLED CHICKEN **BURRITO 5.99 CHILE RELLENO 3.49** GRILLED CHICKEN OR SHRIMP 6.99 GRILLED STEAK* STRIPS 7.99 BEEF OR CHICKEN CHIMICHANGA 7.99

SIDES

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

*THESE ITEMS ARE COOKED TO ORDER: Consuming raw or undercooked meats, poultry seafood, shellfish or eggs may increase your risk of foodborne illness, especially GMY28 if you have a medical condition

800-333-0233

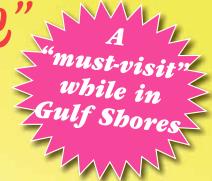
Voted "People's Choice"

Since 2004

Best LunchBest Dinner

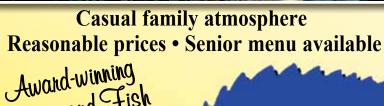
Best Seafood

also been voted • Friendliest Staff













DeSote's

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 dozen1 dozen

Southern Style Crab Cakes

Shrimp Remoulade

Crab, Spinach & Artichoke Dip

Coconut Shrimp

Stuffed Mushrooms

Alligator Bites

Fried Crab Claws

Tuna Dip

Sweet Potato French Fry Basket

Fried Green Tomatoes

GUMBO & SOUP

Seafood Gumbo

bowl Crab & Shrimp Bisque cup

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 you<mark>r choice of two side dish</mark>es) Add House or Caesar Salad Substitute Salad for side dish Fried Butterfly Shrimp Fried Oysters Fried Crab Claws *Coconut Shrimp Grilled Shrimp

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

SEAFOOD PLATTERS

(Served with your choice of two side dishes)

Shrimp Lover's Platter

Fried Seafood 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

1/2 lb

1 lb

cup

bowl

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**

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

LAND LOVER'S FARE

(Served with your choice of two side dishes)

Hawaiian Rib-eye - (12 oz.)

- add jumbo grilled or fried shrimp

Jamaica-Jerk Chicken

Grilled Chicken Breasts Fried Chicken Tenders

PASTA

Fettuccini Alfredo

- with grilled or blackened chicken
- with shrimp or crawfish Scallops Alfredo

Shrimp & Pasta Marsala

- Basil-Pesto Pasta
- with grilled chicken - with shrimp

SIDE DISHES

Substitute House or Caesar Salad for a Side Dish

Sweet Potato Casserole ~ Cole Slaw Baked Potato ~ Steamed Vegetables Yellow Rice ~ French Fries Fried Green Tomatoes





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 I mile from Fort On Mobile Bay

TACKY JACKS.com



ACKY JACKS Restaurant and Bar

Appetizers

Tacky Jacks Mexican Garbage Nachos

Peel & Eat Shrimp Gator Bites Crawfish Tails

Crab Claws

Crisp La Hawg Bites Chicken Strips

" Wangs"

Smoked Tuna Dip

Fried Pickles Fried Green Tomato Fries

Po Boys-Samiches-Wraps-Burgers

Shrimp PoBoy

Firecracker Shrimp Po Boy Crawfish PoBoy

Flaky Fish PoBoy

Grilled Chicken BLT

Oyster Po Boy

Philly Cheese Steak Grilled Tuna Samich

Chicken and Shrimp Wraps Gulf Grouper Samich

Flaky Fish, Grouper & Mahi Tacos TJ Burgers

ntrees

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



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 Build Your Own Omelet

Hash & Eggs

Biscuits & Gravy

Sunnise Egg Platter Pork Chop & Egg Platter

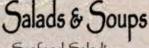
Breakfast Sandwich Breakfast Burrito

Shrimp & Cheese Grits

Belgian Waffle

French Toast

Wheelhouse Pancakes Corn Beef Hash



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

Kids Menu Sweet Treats Full Bar & New Specialty Drinks

All Waterfront Locations

Orange Beach 27206 Safe Habor Drive 981-4144

240 E. 24th Avenue 948-8881 **Gulf Shores**

Tacky Jacks 2 Ft. Morgan 1577 Hwy 180 968-8341





815 Plantation Road · KivaDunesGrill.com · 251.540.7211

RISE & SHINE

Served Dathy 7am - Ham

HE BASICS

BREAKFAST BOWL | 8

gouda grits topped with hash browns, a fried egg & crumbled bacon

BREAKFAST BUDDY 18

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, sousage 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 SHRIMP & GOUDA GRITS | 13

REFERENCES

served with grits or hashbrowns, egg whites served upon request

MEXICAN | 12

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

WESTERN 1 13

ham, swiss cheese, bell pepper & onion

WEETS

choice of bacon, sausage or ham

BANANAS FOSTER FRENCH TOAST

Pancakes

BANANAS & PECAN BLUEBERRY | 11

BANANA PECAN | 11 STRAWBERRY | 11 CHOCOLATE CHIP | 11 PLAIN 9

PLAIN | 9

BENEDICTS

served with grits or hashbrowns

CHICKEN FLORENTINE | 13

fried chicken, sautéed spinach and basil, poached eggs, hollandoise sauce on a toasted English muffin

SOUTHERN STYLE | 12

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

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

Served Daily 7am - Close

SANDWICHES

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

HAMBURGER | 11

Boz patty, choice of cheese, on a buttered toasted bun

TERIYAKI CHICKEN BREAST | 11

bacon & swiss cheese on a toasted ciabatta roll dressed & served with honey mustard sauce

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

corn beef, swiss cheese, squerkraut & 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

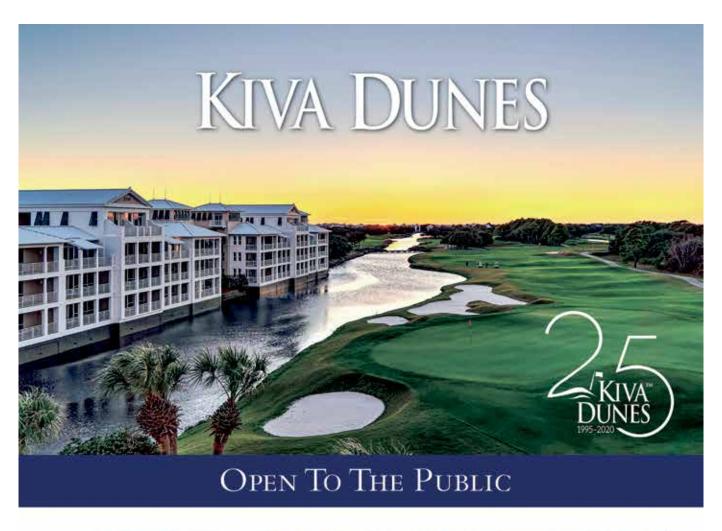
grilled, fried or blackened, corn fritters, coleslaw & choice of side

CHICKEN TENDERS PLATTER | 11

SEAFOOD COMBO | 16

mahi, shrimp, grilled, fried or blackened with choice of side

For Our Full Menu - KivaDunesGrill.com















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