

August 2021

beachin'

LIFE ON THE ALABAMA GULF COAST



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



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(jellyfish,
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about the cover



A ghost crab rests on the sand near Fort Morgan State Historic Site. Alabama's coastline is home to dozens of varieties of crab, rays, sharks and other amazing animals.

Photo by Allison Marlow

feature story

The beautiful, the weird, the scary
Animals of Alabama's Gulf Coast

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THE BEAUTIFUL, THE WEIRD, THE SCARY

Animals of Alabama's Gulf Coast



BY ALLISON MARLOW

They scurry across the beach as children shriek and then dive onto their bellies to find them in the soft white sand.

They brush gently past your leg in knee deep water causing both panic

and exhilaration.

They are the reason purple flags fly warning humans to stay put on land.

When you dive into the waters of the Gulf of Mexico know that you are not alone.

Beneath the waves lives a world teeming with fantastic sea creatures that can rival the colorful and unusual menagerie of creatures you see on any tropical island vacation.

There are sea stars, sea horses, crabs, jellyfish, rays, dolphins, sea turtles and of course, sharks.

Alabama's coast is unusual and lucky in the amount of biodiversity it hosts. On the sugar, white sandy beaches, however, you might not always see it. You have to dig deep, into the marshes and wetlands that these creatures call home.

"Go to the mucky, marshy places. That's where you'll find a lot of these critters," said Mendel Graeber, Dauphin Island Sea Lab Aquarium educator. "Those are the fun places."

The water that feeds into the Gulf trickles and then rushes down through much of the state and into the Mobile Bay Estuary system.





WHO TOUCHED MY FOOT?

Want to know who you're sharing the beach with? Here's a run-down of the more unusual animals you might find on an Alabama beach vacation.

SEA STARS AND SAND DOLLARS

These animals can be found in beaches along Gulf Shores and Orange Beach where the amount of salt in the water is higher. As visitors move into the estuary and closer to Dauphin Island, these creatures become scarcer as they have little tolerance for low salinity.

OCTOPUS

While a lot of people might associate these animals with tropical waters, the Gulf is home to several species. However, they are hard to spot, especially from shore. For a close-up look visit the aquarium at the Dauphin Island Sea Lab where there is usually a local octopus on display.

SEA HORSES

Surprise, they are fish but not good swimmers. Hence, they wrap their tails around nearby underwater vegetation such as sea grass. They can be found in the waters of Mobile Bay more often than in the open water of the Gulf. For a look at tiny infant sea horses, visit the Sea Lab where a male sea horse on display has given birth. Yes, the dads carry the babies!

SHARKS

There are many different species of shark off the Alabama coast and occasionally scientists will report tracking a tagged Great White in the region. Visitors who take to the skies in helicopters generally see the sharks from above more often than swimmers do. There are nurse sharks on display at the Sea Lab.

STINGRAYS

The well camouflaged animals sit on the bottom of the sea floor but as long as visitors shuffle their feet as they walk, the rays will skitter away. The Gulf is home to several species of ray.

JELLYFISH

The animal you are most likely to come into contact with on the Gulf Coast is the jellyfish. Many people don't realize that these Jello-like blobs are animals that feed on plankton and drift with the wind and currents. Therefore, whether or not you see a jelly fish depends on the weather and the season. Most Gulf Coast jellyfish don't have especially painful stings, though the Man O'War, which floats on top of the water and has tentacles that can measure 50 feet long, packs a painful punch.

CRABS

Most people are only familiar with a handful of the dozens of species of crab that live on Alabama's beaches. Tiny white ghost crabs are what children chase up and down the beach but the Sea Lab staff likes to show off the other species that are less well known.

DOLPHINS

This is the number one animal that visitors like to see and they are plentiful in the Gulf. There is a high likelihood if you want to see one, you will, especially if you take a boat ride with the Sea Lab out into the Bay. The dolphins like to follow behind to snatch the fish the scientists catch and throw back.

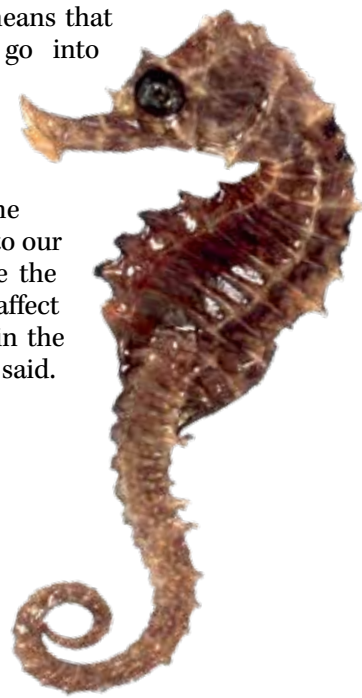
This sheltered eco-system measures just 10 feet deep in most places and is fringed by salt marshes, oyster reefs and mucky, muddy, marshy places, the hidden spots that many of these fantastic sea creatures use to nurture their young, a floating nursery school if you will.

Animals are attracted to the estuary because of the rich abundance of life there, Graeber said. Predatory animals such as dolphins, sharks and humans also find the waters irresistible as a hunting ground.

"The things we like to eat, shrimp, crab, fish and oysters live there so it's an important source of food for humans as well as a source of jobs," Graeber said. "The food caught there is transported inland and is an important part of our economy."

While some of the ocean faring infants will live all their days in the estuary, others will be flushed out into the Gulf of Mexico and may make their way to the Atlantic Ocean, all the while providing cool close ups for lucky visitors and maybe even become a meal for larger animals and the wide variety of birds that make Alabama the last North American stop on their journey south for the winter.

"The diversity we have is really important for people to understand, it's our connection upstream. If you look at the Mobile Bay watershed it covers most of the state of Alabama, part of Mississippi, Tennessee and Georgia. It means that things that go into the water upstream have the potential to make it to the coast, down to our bay and have the potential to affect the animals in the bay," Graeber said.





GO, SEE, EXPLORE

The Estuarium at the Dauphin Island Sea Lab hosts a number of events for the public.

First, there is the free, twice-monthly Boardwalk Talk program which offers the public a chance to engage with the experts at the Dauphin Island Sea Lab on science topics as wide-ranging as climate change, habitat restoration, hypoxia, sea-level change, salt marshes, oyster reefs, sharks, and the Deepwater Horizon oil spill.

The Salt Marsh excursion program costs \$12 per person and brings visitors

out into the wonderful, muck and mud that is home to so many of the Gulf Coast's animals. The staff also offers trips to the beach, dune and maritime forest for an up-close look at the biodiversity that is a hallmark of Alabama's wilderness.

For a less muddy adventure, visit the



Dauphin Island Sea Lab's aquarium, named the official Aquarium of Alabama by Gov. Kay Ivey in May. For more information about the outings or the aquarium visit www.disl.edu



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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 say 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.anthonijonesinc.net***



Sands of Time

Early Settlement of Orange Beach

I especially liked Mike Bunn's article in the July 2 edition of the Baldwin Times on the forgotten colony. Mike is Director of the Historic Blakeley State Park, a local author, and I also serve on the Baldwin County Historic Development Commission with him.

During the time of Spanish occupation of West Florida, Spain granted 559.56 acres of land to Samuel Suarez, which was the eastern end of Bear Point. Adjacent to the west was a similar grant of 567.17 acres to William Kee, who was believed to be Samuel's brother-in-law.

These two land grants covered most of what we know today as my Orange Beach.

These grants were not issued U.S. land patents until May 1925. In September of 1923, Joseph Suarez, who is believed to be a brother to Samuel, was granted land in the area of Perdido Beach, across the water to the north of Bear Point. Another brother, Francis Suarez was granted 698.77 acres on the west end of "Pleasure Island" in the area of Fort Morgan. We know little about these men or the reason they were given Spanish grants. We do know several descendants of the Suarez family served in the Confederate Army during our War of Southern Independence, and many of their descendants still continue to live in the area.



Long

At the time of Alabama Statehood in 1819, this area was a coastal wilderness. It was a peninsula back then, not an island. The area was sparsely populated with a few settlers, along with alligators, wild hogs, bears and other wild creatures. Other than an occasional boater or fisherman few folks lived here until the War of Southern Independence.

To learn more about this area of my Orange Beach, get Mike's book, "The Forgotten Colony."

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 PHOTO

This map shows the location of the Samuel Suarez and William Kee Spanish Land Grants. These were the first Spanish Grants in Orange Beach.



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



Flying on a piece of history

MELANIE LECROY / STAFF PHOTOS

Visitors had the opportunity to fly on a piece of history in Orange Beach. The Friends of Army Aviation (FOAA) were in town with their Vietnam era UH-1H Huey helicopter, a piece of Army aviation history.

BY MELANIE LECROY



Jude McCoy, owner of Ready Arm Defend in Orange Beach presents retired Army Lt. Col. John "Doc" Holladay with a \$1,000 donation.

Visitors had the opportunity to fly on a piece of history in Orange Beach. The Friends of Army Aviation (FOAA) were in town with their Vietnam era UH-1H Huey helicopter, a piece of Army aviation history.

Retired Army Lt. Col. John "Doc" Holladay, president of the Friends of Army Aviation, explained that the Huey was the taxicab of the Vietnam War.

"Anywhere you wanted to go in Vietnam you went by helicopter or fixed wing aircraft. It was a proven concept," Holladay said.

Throughout the Vietnam War, the Huey became the soldiers' lifeline - shuttling them to the battlefield, bringing them food and bullets and taking the wounded and dead out.

Now, the UH-1H has a new role as an educator and a healer.

"We take care of our veterans, and that aircraft is a healer. It provides closure to Vietnam veterans and their families. It



Retired Army Lt. Col. John "Doc" Holladay, president of the Friends of Army Aviation speaks with two veterans.

is also an educational platform for young kids to get on and fly and maybe be motivated and want to be a pilot. We may have future Army aviators running around here we don't know about," Holladay said.

The Friends of Army Aviation purchased three aircraft from the State Department in March 2016 for \$100 apiece. Each was nothing but a hull with an engine and transmission. It took the organization 14 months, 29 days and 45 minutes and \$140,000 to complete the first Huey. It has been in service since July 2017 and a second is due to come out of the hangar this month.

The FOAA goes to veteran reunions and air shows throughout the south. Orange Beach is one of the only stops they make that is not tied to a larger event. Holladay said the FOAA recently attended the 33rd Veterans Reunion in Melbourne, Florida and flew 830 people in two and a half days. The majority of those were veterans. When they visit Orange Beach most are the American public with a few veterans like Orange Beach resident Joe Collins.

"The ride brought back old memories. I have a lot of hours in the Huey from back in my younger days. They did a great flight, a little tamer than we used to fly with them," said Collins who served as a crew chief and then a platoon sergeant during Vietnam.

The Friends of Army Aviation plans to return to Orange Beach on Aug. 18 and 19. The ride is a one that will not be forgotten: the chance to fly over Orange Beach with the doors open as the helicopter banks and dives is a thrill.

"The important thing for people to realize is the maneuverability of the aircraft. If you think it is a ride you are going to get at Gulf Shores where you are flying in a little R-22, it is not like that. The only time you see that aircraft straight and level is when it is hovering. The rest of the time it is turning and banking and moving up and down. It's a ride of a lifetime," Holladay said.

The Friends of Army Aviation return to The Wharf Aug. 18-19. For more information about the Friends of Army Aviation, tickets or upcoming events, visit www.friendsofarmyaviation.org.



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ALABAMA POINT EAST-A GULF STATE PARK BEACH AREA is located 0.3 miles east of Perdido Pass Bridge and offers over 6,000 feet of wide beach in addition to sand dunes, boardwalks, picnic areas, restrooms and outdoor showers.

COTTON BAYOU is located at the intersection of Highway 182 and Highway 161 between some of the area's most popular condominiums. There are restrooms and showers on site.

ROMAR BEACH-A GULF STATE PARK BEACH AREA is located 6.8 miles east of Highway 59 and has a limited amount of free parking (no facilities).

THE GULF STATE PARK PAVILION is located six miles east of Highway 59 and offers a new beach pavilion with air-conditioned restrooms, private showers, a snack bar, shady spots to sit and eat, plus a large fireplace for chilly days. There is a \$5 fee to park four hours and \$10 for all day, but there are plenty of spaces, and lots of room for large vehicles and RVs.

GULF PLACE (GULF SHORES MAIN PUBLIC BEACH) is located where highway 59 dead-ends. There are beach attendants, three open-air pavilions, a picnic area, plus restrooms and showers onsite. Parking is \$5 for up to four hours or \$10 for all day between March 1 and Nov. 30. Arrive early to get a prime spot in this popular hangout.

GULF SHORES 2ND STREET PUBLIC is just two blocks west of Highway 59. Facilities include a handicapped-accessible restroom, outdoor shower and a covered pavilion with picnic tables.

GULF SHORES 4TH STREET PUBLIC BEACH offers only pedestrian crossing beach access, perfect for those staying at nearby properties.

GULF SHORES 5TH STREET PUBLIC BEACH is located five blocks west of Highway 59 with parking on the north side where the boardwalk leads to the beach. Also, parking is available on the south side beside Bahama Bob's.

GULF SHORES 6TH STREET PUBLIC BEACH is located six block west of Highway 59 and you can walk the boardwalk to the beach. An outdoor shower is available as well as a handicapped-accessible restroom.

GULF SHORES 10TH STREET PUBLIC BEACH offers beach access only with parking across the street. Restrooms and showers are available.

GULF SHORES 12TH STREET PUBLIC BEACH offers beach access but no parking. Restrooms and showers are available.

GULF SHORES 13TH STREET PUBLIC BEACH has street-side parking with a dune walkover. Shower and restrooms are available.

LAGOON PASS BEACH is 2.9 miles west of Highway 59 with restrooms, outdoor shower and a water fountain onsite. Parking is \$5 for up to four hours or \$10 for all day and is located on the northeast side of the Lee Callaway Bridge.

BON SECOUR NATIONAL WILDLIFE REFUGE BEACH is located at 12295 State Highway 180 (Fort Morgan Road) in Gulf Shores. You can park along Mobile Street for easy beach access. It is a wildlife refuge and therefore there are no facilities, but please note that the Refuge Office is located nearby.





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So. Much, Summer: until Aug. 8
Thomas Rhett in Concert: Aug. 13 + 14
Lady A in Concert: Aug. 19
Orange Beach Open: Aug. 19-21
Kids Win Fishing Tournament: Aug. 21
Jason Aldean in Concert: Aug. 27 + 28
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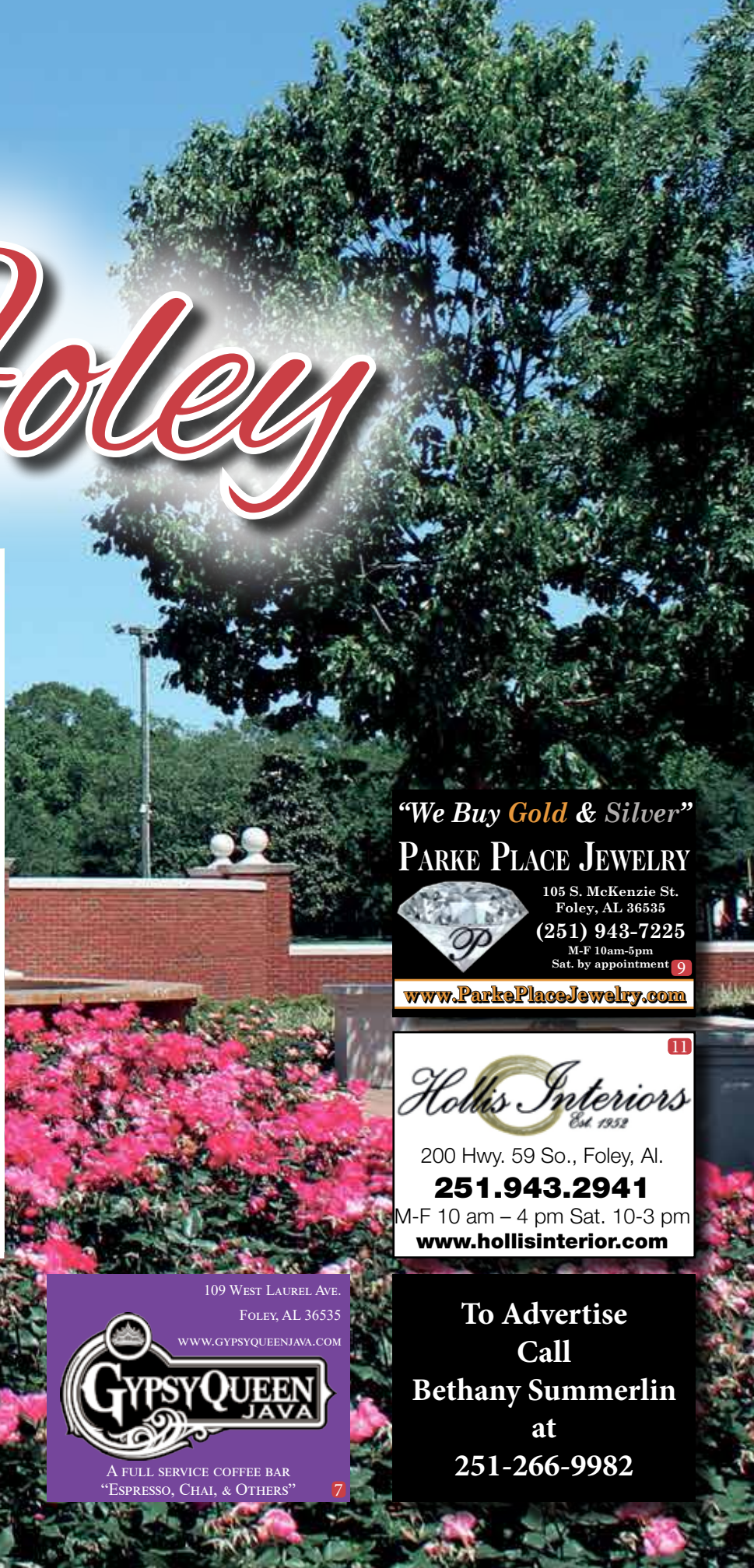


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SUMMERCAMP

at the Coastal Arts Center

It is not just the art that keeps kids coming back year after year

This summer students from all over the southeast descended upon the campus at the Coastal Arts Center of Orange Beach to get the chance to be utterly creative. This year's theme of "Let the Fun Begin" set the tone for what all hope to be an amazing season.

The staff at the Coastal Arts Center planned for months in advance to curate art projects and activities for summer camp. This year was a particularly important one considering that so many opportunities to be creative were limited in 2020. Camp Director, Amoreena Brewton, works through each project with the resident artists on campus, creating practice pieces and determining which projects will be the most fun and inspiring. "I really wanted this year to be special. We tried to spend as much time being positive and uplifting, as we did being creative. We want these kids to feel inspired, confident and treasured," Brewton said.

This year's art projects ranged from 4-inch clay pieces to 10-foot photo ops. In The Hot Shop students worked with professional glass blowers, Kerry Parks, Dan Rush and Bill Bollinger to make hot sculpture stars and glass mosaics. Each student got to choose their own unique color combination and use instruments like torches, molten glass and steel pipes. Next door in The Clay Studio professional potter, Maya Blume-Cantrell taught the art of hand-building. Campers used clay to make a three-tiered



bird feeder, narwhals and a jellyfish night light. In the Art Studio, Amoreena Brewton worked primarily with paint projects, giving students the chance to pour, splatter, brush and spray paint all in one other-worldly planet project.

The most challenging assignment of all was the annual "photo op." This year the students wove hundreds of yards of ribbon thru 40 feet of chicken wire to make 4 rainbows. After the ribbon was in place the facilities staff used PVC pipe to arch the wire and rebar to hold them in place. The students got their pictures taken under and over the rainbows in groups, with their families and even with puppies on the grounds. Weather pending, the rainbows will be on campus for several more weeks for others to use for fun pictures, too.

There was a mixture of new and returning students, with a handful being a younger sibling now carrying on the tradition of art camp attendance. Lucy West, whose older sister, Anne Russell, went to camp for three years, was thrilled to finally get her turn stating: "literally molding glass to make a starfish" was her favorite project. Gus Woerner has been to camp the last three years and the staff has seen him grow up and develop his artistic skills. He says, "Not only is it fun at camp, but I come home knowing new techniques that I can use on art projects of my own."



It's a week that I get to spend all of my time doing what I love most!" As camp came to a close, students got to have their own art exhibit so family and friends could see their extraordinary work and experience the gallery in a fun and festive way.

Upcoming events at the Coastal Arts Center include a Teen Arts Workshop in July and Wonderful Wednesdays, fun art classes sprinkled throughout the summer that are geared toward artists aged 5-12 years old. Home School Art and After School Art registration will open on August 9th. Information on these and other events can be found at www.coastalartscenter.com.



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Crazy Sista **Cooking**

with Lucy Buffett

Bronzed Yellowtail Snapper with citrus beurre blanc sauce



Buffett

Serves 6

Ingredients

Bronzed Fish Seasoning

- 1 Tablespoon white pepper
- 1 Tablespoon freshly ground black pepper
- 1 Tablespoon granulated onion
- 1 Tablespoon granulated garlic
- 1 Tablespoon dry mustard
- ½ teaspoon cayenne pepper
- 2 Tablespoons paprika
- 1 Tablespoon smoked paprika
- 2 teaspoons dried thyme
- 3 Tablespoons sea salt

Citrus Beurre Blanc Sauce

- 2 Tablespoons finely chopped shallots
- 1 garlic clove, finely chopped
- ½ cup champagne or dry white wine
- ½ cup fresh orange juice
- ¼ cup fresh lime juice
- ¼ cup fresh lemon juice
- 1/3 cup heavy cream
- 1 cup (2 sticks) unsalted butter, chopped into cubes
- ½ teaspoon sea salt
- ½ teaspoon white pepper
- ½ teaspoon sugar
- 1/8 teaspoon lemon zest
- 1/8 teaspoon lime zest
- 1/8 teaspoon orange zest
- ½ cup extra-virgin olive oil
- 6 yellowtail snapper fillets, 6 – 8 ounces each

Directions:

To make the seasoning:

1. In a small bowl, combine all the seasoning ingredients together and set aside.



To make the sauce:

2. In a saucepan, combine the shallots, garlic, champagne, orange juice, lime juice, and lemon juice. Cook over medium-high heat until the liquid has reduced to an almost syrupy consistency. Add the cream and cook until it has reduced some more and is slightly thickened, then reduce the heat to low.
3. Add the butter a few cubes at a time, whisking first on the heat and then off the heat. Continue whisking the butter into the sauce until the mixture is fully emulsified and has reached the consistency of a rich sauce.
4. Season with the salt, white pepper, sugar, and zests and stir together. Keep the sauce warm by leaving it in the saucepan on the back of the stove until ready to use.
5. In a large heavy skillet (10-12 inches), heat the olive oil over medium-low heat.
6. Season the fish with the bronzed fish seasoning until lightly coated all over.
7. Cook the fillets in the skillet until lightly browned on the first side, two to three minutes, then flip to cook the other side until lightly brown.
8. To serve the fish, place all the fillets on a serving platter and generously top with the sauce, or plate each fillet individually and top with sauce.



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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

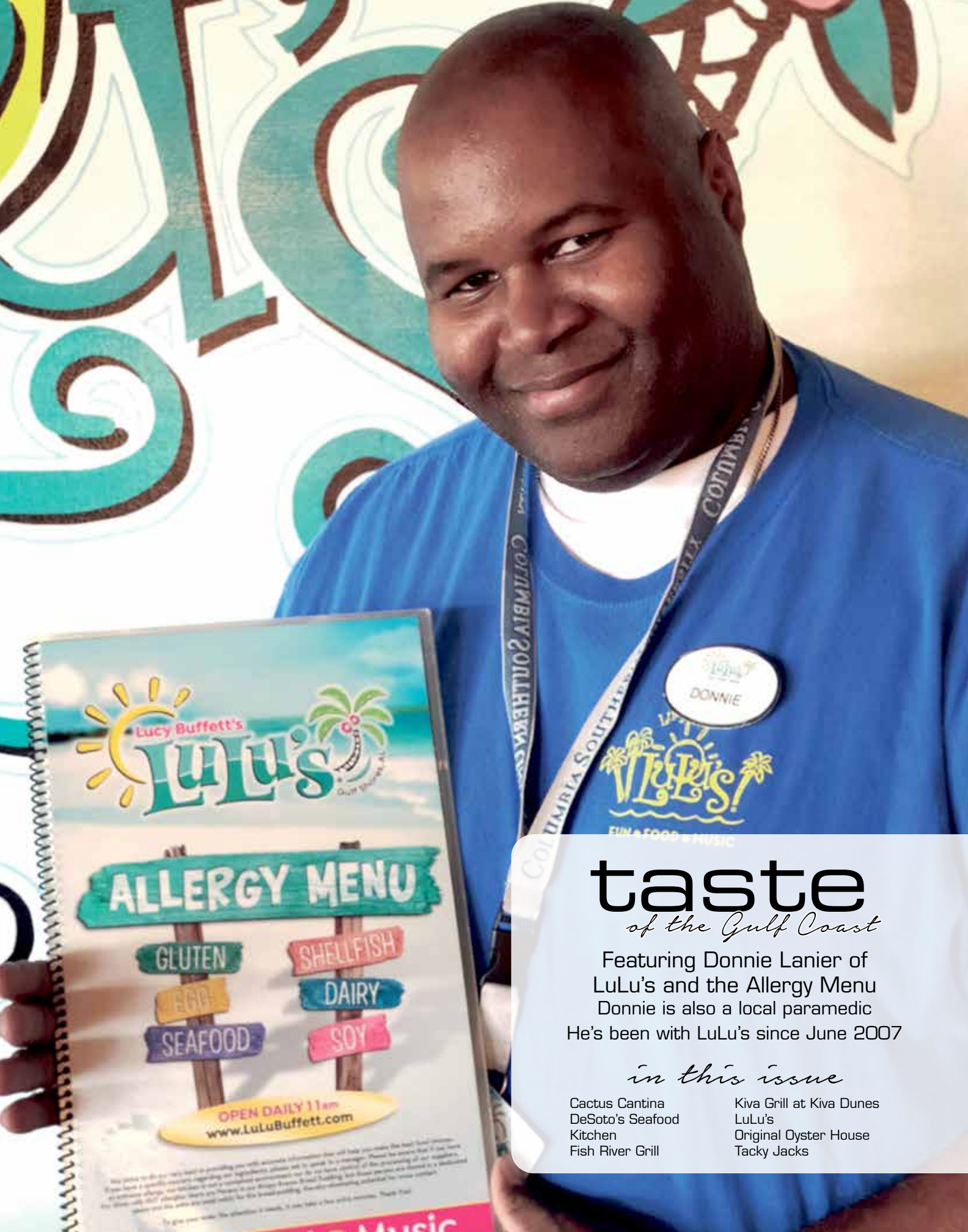
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Waterway Village, Gulf Shores

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





taste

of the Gulf Coast

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

in this issue

Cactus Cantina
DeSoto's Seafood
Kitchen
Fish River Grill

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

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Appetizers

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

Entrees

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



Salads & Soups

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



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 Build Your Own Omelet
Mash & Eggs Biscuits & Gravy
Sunrise Egg Platter Pork Chop & Egg Platter
Breakfast Sandwich Breakfast Burrito
Shrimp & Cheese Grits
Belgian Waffle French Toast



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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

Pancakes

BLUEBERRY | 11

BANANA PECAN | 11

CHOCOLATE CHIP | 11

PLAIN | 9

Waffles

BANANAS & PECAN | 11

STRAWBERRY | 11

PLAIN | 9

KIDS

children under 10, each item is \$7.50

SCRAMBLED EGG, BACON & TOAST

PANCAKE & BACON

BISCUIT & GRAVY

FRENCH TOAST & BACON

WAFFLE & SAUSAGE

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

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Seafood Kitchen

Lunch Menu

HOME-STYLE LUNCH SPECIALS

(Served with your choice of two side dishes)

Saturday & Sunday - Add \$1.00

Fried Shrimp - tail less
Blackened Catfish
Fried Catfish
Broiled Flounder
Fried Flounder
Grilled Chicken
Chicken Creole
Fried Chicken Tenders
Country Fried Steak
Hamburger Steak
Pork Chops
Country Ham
Vegetable Plate

SANDWICHES

(Served with french fries)

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

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

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

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
bowl
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

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

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

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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. 5.99

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. 8.49

CHEESE DIP

LARGE 6.99 | SMALL 3.99

BEAN & CHEESE DIP

LARGE 7.99 | SMALL 4.99

BEEF & CHEESE DIP

LARGE 7.99 | SMALL 4.99

CHORIZO SAUSAGE & CHEESE DIP

LARGE 7.99 | SMALL 4.99

JALAPENO & CHEESE DIP

LARGE 7.99 | SMALL 4.99

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 refried beans in a crispy tortilla shell with lettuce, tomatoes and sour cream, drizzled with cheese. 8.99

TACO SALAD

A large crispy tortilla shell on a bed of refried beans, filled with lettuce, tomato, sour cream and your choice 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

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

SHRIMP

STEAK*

FOR ONE

OR TWO

11.99 20.99

12.99 21.99

13.99 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 caramel pineapple dip stuffed with grilled chicken on a bed of sautéed bell peppers and onions. 13.99 SUBSTITUTE STEAK* +3.00 | SHRIMP + 2.00



PIÑA FAJITAS (CHICKEN)

SEAFOOD

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. TWO TACOS 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.

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 seasoned shrimp. 9.49

SHRIMP COCKTAIL

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

TACOS

ALL TACOS ARE ORDERS OF TWO OR THREE 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 cilantro 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 cheese. 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 sautéed 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. 8.99 ADD STEAK* OR GRILLED CHICKEN + 1.99

CACTUS CANTINA

COMBOS

SERVE 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 - TACO - CHALUPA - TOSTADA

ANY ONE 7.99 | ANY TWO 8.49

ANY THREE 10.49

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 refried cheese. 9.99

NACHOS

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

BURRITOS

TEXAS BURRITO

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

BURRITO MEXICANA

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

BURRITO RANCHERO

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

CALIFORNIA BURRITO

CACTUS GRILLED 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

VEGETARIAN

VEGGIE FAJITAS

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

SPINACH AND MUSHROOM QUESADILLA

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

SPINACH ENCHILADAS

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

CACTUS VEGGIE BURRITO

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

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

TEXAS FAJITA QUESADILLA

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

DESSERTS

HELADO GRANDE

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

SOPAPILLA

2.99

With ice cream 7.49

CHURROS

4.99

FRIED ICE CREAM

4.29

FLAN

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!

TWISTED SISTA

Dark chocolate, Kahlúa and white rum. 6.49

KIDS' MENU

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

CACTUS FINGERS

Chicken fingers with fries. 5.99

TACO

Chicken or beef taco served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans. 5.99

ENCHILADA MEAL

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

MINI 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

SHRIMP COCKTAIL

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

BEVERAGES



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



A LA CARTE

BEEF OR SHREDDED CHICKEN TACO

2.49

BEEF OR SHREDDED CHICKEN ENCHILADA

2.59

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

FISH RIVER GRILL

Where the locals luv to eat!



AWARD WINNING

**Seafood, Burgers,
Creole Gumbo &
Sweet Thang Beignets**



"HOME OF THE ORIGINAL"

Swamp Soup & our Cajun Crawfish Pistols

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BY THE BAY

FAIRHOPE

19270 Scenic Hwy 98

251.928.8118



Hours: Tuesday - Saturday 10:30 a.m. - 9 p.m.



FISH RIVER GRILL

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WINNING**

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 • Shroooooom 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

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Foley, Alabama

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19270 Scenic Hwy. 98
Fairhope, Alabama

251.928.8118

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

251.948.1110

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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

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Salad
Bar**



**Great
Kid's
menu**



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