

October 2021

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2. Pets are not allowed on the beach on the Gulf of Mexico or surrounding islands (Robinson, Bird, Walker). However they are allowed at the designated city Dog Park on Canal Rd. (Hwy 180) next to Sportsman Marina. All dogs should remain on a leash within the city limits.
3. Glass in any form (bottle, cup, container, etc.) is strictly prohibited on our beaches and islands.
4. A yellow flag posted along gulf beaches means to use caution while swimming in the gulf waters and is permitted.
 - A red flag means danger and one should not swim in the waters.
 - Double red flags mean that swimming in the waters is prohibited by law.
 - Purple means WARNING! A jellyfish or other marine threat.
5. All trails and parks are free and open from daylight to dusk 7 days a week.
6. Fires or flames are strictly prohibited on the beach. This includes grills, tiki-torches, lanterns, open fire pits, candles, fireworks, etc.
7. Jet skis, boats, and any other motorized vessels, are prohibited from launching along the gulf front beaches.

BEACH FLAG WARNING SYSTEM



Medium Hazard
(light surf and
or currents)



High Hazard
(rough conditions,
such as strong
surf and or
conditions)



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

Distributed free by The Alabama Gulf Coast
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■ about the cover



As the waters of the Gulf turn chilly, turn your attention to finding seaside treasures buried in the sand. Alabama beaches are great for shell hunting.

Photo by Jack Swindle

■ feature story

Seashells by the seaside

In search of a seaside treasure to call your own?
Read our insider guide to finding seashells in Alabama.

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Bridges Into Pleasure Island



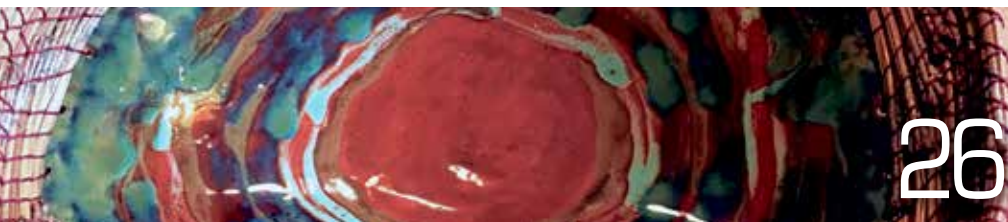
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October events



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condition report



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The beauty of color,
nature and sound



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Corn and Crawfish
Cornbread Casserole



Taste of the Gulf
Where to eat at the beach



SEASHELLS BY THE SEASIDE

Alabama is a treasure trove for shell collectors

BY ALLISON MARLOW

Ten-year-old Claire Cannon is a savvy seashell connoisseur.

She and her siblings know that the best shells are not always simply sitting on the shore. Sometimes you have to look deeper.

“Sometimes you have to look under the water too,” Claire explains.

The Cannon family, of Fairhope, has spent many hours digging, splashing and searching for seashells on Alabama’s Gulf Coast beaches. Most weekends they head home with buckets full of delightful specimens.

Claire’s favorites are “the ones that are twirled at the top.”

Sometimes she even finds shells that haven’t been broken by the crashing waves. The Cannon children have also mastered the art of finding crabs who they then set up on racecourses they design along the sand.

Take a simple walk on the beach and you too will find thousands of seashells — whole, broken and in bits. Dr. Ryan Moody, of the Dauphin Island Sea Lab, said mollusks include a wide range of shell producing animals that include snails, bi-valves and octopus.

These animals, he said, have adapted to live in a wide range of environments across water, trees, beaches, deep sea floors, the tropics, and the poles. As a result, you will find their shells everywhere and Alabama beaches are no exception.

Check out our guide this month on what you can find and where along the beaches of Gulf Shores, Orange Beach and Fort Morgan.

And perhaps, most importantly, remember Claire’s number one tip: “Throw any seashells back if they have a critter in them.”

SAND DOLLARS

Did you know the holes in a sand dollar serve a very important purpose for these creatures? When there are strong currents stirring up the sea floor, sand dollars use these holes to stay on the bottom. They push water through the holes to offset the lift pressure from the current and stay settled. If the sand dollar wants to completely bury itself, they'll push sand quickly through these holes and disappear!

Sand dollars can be found all along Alabama's Gulf Coast. Please do not take sand dollars out of the water and take them home because they are living creatures.



PHOTO COURTESY OF GULF STATE PARK

WHERE TO FIND SEASHELLS

With 32 miles of coastline, Baldwin County's coastline has a lot of space to dig for seashells.

Before you hit the sand, stop by one of the welcome centers to pick up a shelling brochure and bag. The brochure is filled with information and a map. And, the mesh shelling bag is the perfect place to collect and store your shells while on vacation. The bags are available while supplies last.

Here are some of the locals favorite spots to shell:

ALABAMA POINT

This beach is located at Perdido Pass Bridge and offers more than 6,000 feet of spacious coastline, making it a perfect shelling spot.

WEST BEACH AT LITTLE LAGOON PASS

Connecting Little Lagoon to the Gulf of Mexico is Little Lagoon Pass. This shallow waterway is a haven for fishermen, which attracts mollusks and crustaceans.

GULF STATE PARK BEACH

This 2.5-mile stretch of beach typically remains uncrowded, making it easy to search for shells all day long.

FORT MORGAN BEACHES

This part of the island lies where the Gulf meets Mobile Bay. It's a secluded area with beaches that are both large and home to a variety of unique shells.





Ark Clam

Lucky Beans

Scotch Bonnet

Giant Cockle

Auger

Oyster

Coral

Surf Clam

Florida Fighting Conch

Sand Dollar

SHELLS COMMONLY FOUND ON ALABAMA'S SHORELINE



PHOTOS COURTESY OF THE CANNON FAMILY

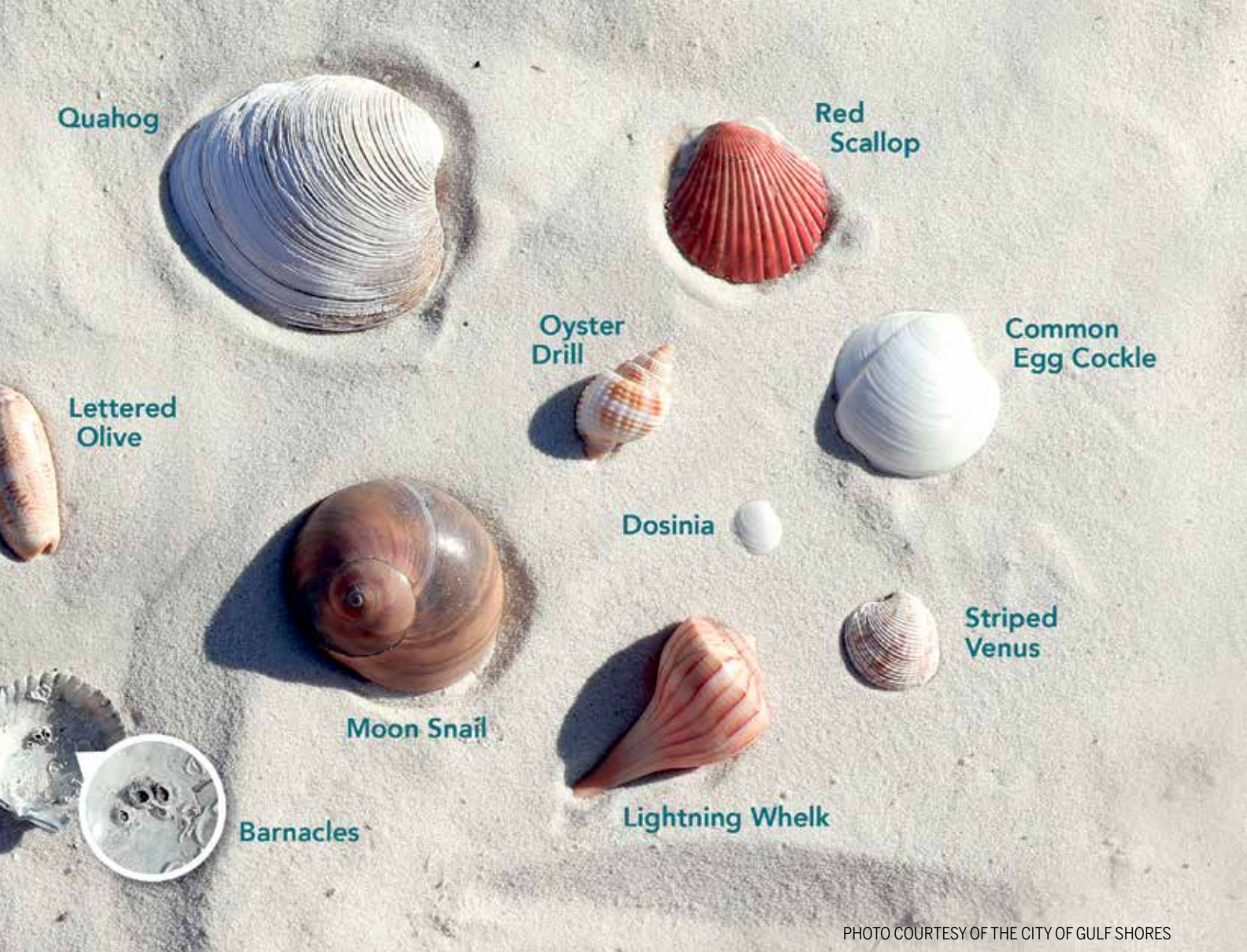


PHOTO COURTESY OF THE CITY OF GULF SHORES

BE A RESPONSIBLE SHELLER

Shells were once homes to living creatures. While shelling in Gulf Shores and Orange Beach, please only take shells that have washed up onshore and are no longer inhabited. Avoid taking shells out of the surf to help maintain the ecosystem and protect our local marine life.



Sands of Time

Bridges Into Pleasure Island

Since there seems to be a lot of news about bridges into Pleasure Island, I thought I would write about our first bridges.

Travel to Foley from Orange Beach before Highway 180 (Canal Road) was not easy. The area was a cypress tree swamp until Rosco J. Clizbe purchased the swamp (where the Wharf is today) in 1906. Clifford Callaway told me that in the late 1920's, Clizbe logged off all the cypress leaving the swampy area that had to be "corduroyed" to be able to cross it. Traffic into the island was by boat until a one-lane bridge over Portage Creek was put near the southwest corner of Wolf Bay. The bridge was a swing type.

Most of the difficult travel changed with the dredging of the Intracoastal Canal in 1932. The building of the first canal bridge came into Gulf Shores connecting to Highway 59. It was a concrete swing barge winched open and closed by a V-8 engine. At this time, the Portage Creek Bridge was removed. I told you in one of my previous articles that this swing barge was hauled into the Gulf to use as an artificial fishing reef. In 1972, the new four lane highrise W.C. Holmes Bridge was constructed to the west of the old one with all new approaches and realignment to State Highway 59.

The Foley Beach Express Toll Bridge across the canal opened in July 2000, and connected Highway 180 (Canal Road) to the Foley Beach Expressway. I am really in favor of the addition of lanes on the toll bridge.

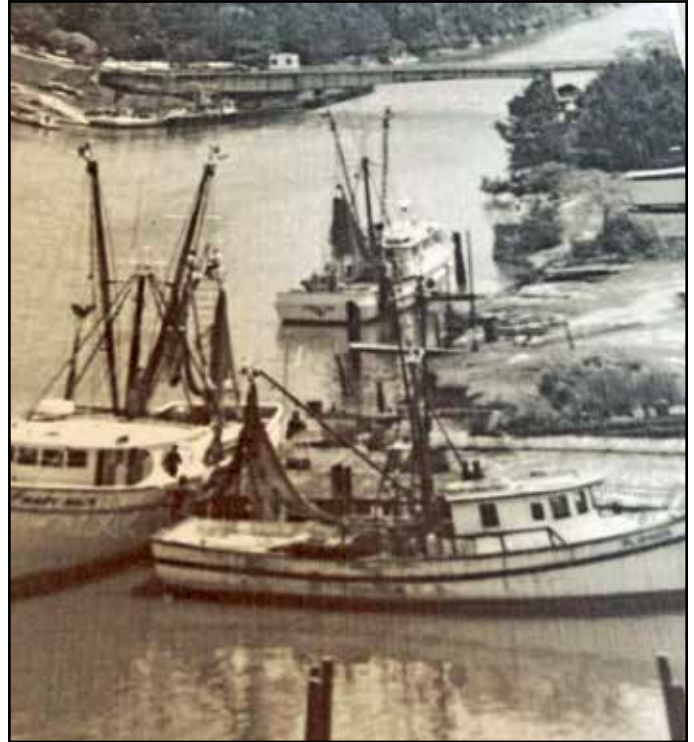
Of course, Gulf Shores wants the new ALDOT bridge. It would be located about a half mile west of the Beach Express Toll Bridge. I hope we can get going on a plan soon to help with traffic on and off the Island.

Local historian Margaret Childress Long moved to Orange Beach from Evergreen when she was just two months shy of her second birthday. Although she did spend 12 years in Creola she has always called Orange Beach home. Margaret and her husband Buddy live in the same house where Margaret's parents lived for more than 50 years. Her dad paid \$12,500 to Dr. Amos Garret of Robertsedale, her mom's first cousin, in 1949 for the 300 ft. waterfront parcel. A teacher at Fairhope Middle and High Schools and Elberta Middle School, Margaret served the island as school board representative for six years. A fisherman, hunter and farmer, her father also owned a farm in Summerdale. Sons Wesley and Brooks have turned the farm into the popular Alligator Alley tourist attraction.

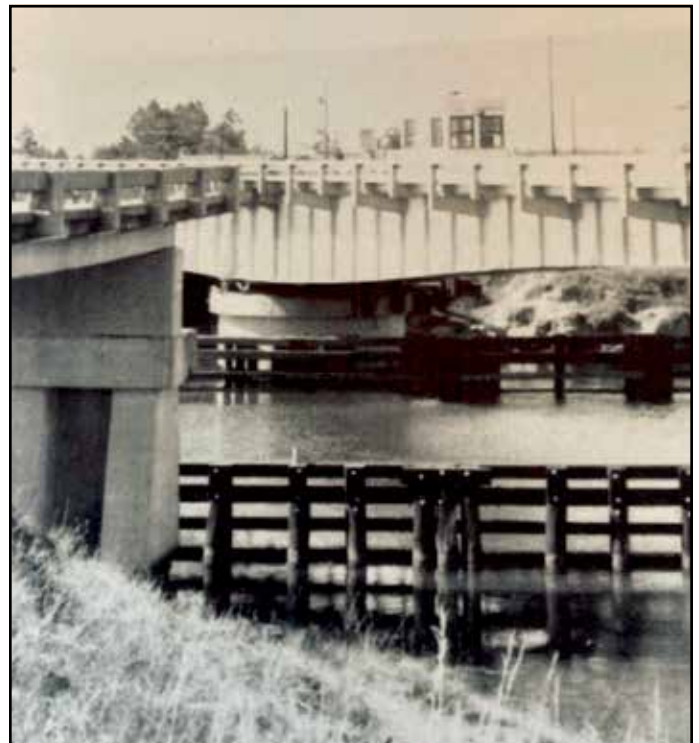
Margaret has co-authored two books, "The Best Place to Be - The Story of Orange Beach, Alabama" and "Orange Beach Alabama - A Pictorial History"



Long



SUBMITTED PHOTOS





UPCOMING EVENTS

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!

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Out and About

S'mores fun at summer's end



SUBMITTED PHOTOS





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Beach Happenings

October events

FORT MORGAN BIRD BANDING

- » Oct. 1-7, 7 a.m.-3 p.m.
- » Fort Morgan State Historic Site, Alabama
180, Gulf Shores



“THE BAD SEED”

- » Oct. 1-3 and 8-10
- » Presented by South Baldwin Community Theatre, Gulf Shores

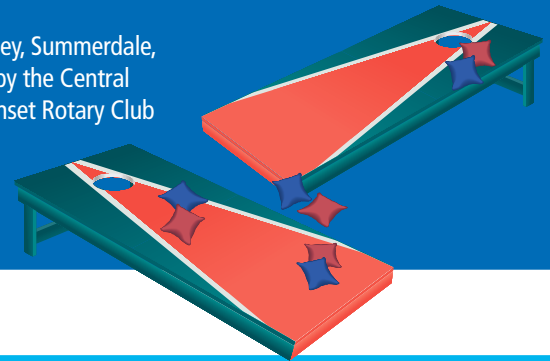
TOWN OF TERROR

- » Oct. 2-31
- » OWA, Foley



CORNHOLE TOURNAMENT AND ALLIGATORS AND ALE RACE

- » Oct. 2
- » Alligator Alley, Summerdale,
Sponsored by the Central
Baldwin Sunset Rotary Club



FLORA-BAMA ANNUAL OKTOBERFEST

- » Oct. 10, 4-6 p.m.
- » Flora-Bama

Receive a free drink upon entry for those 21 and up, free stein to the early arrivers (until depleted), 25% off in the gift shop, and complimentary German food from the buffett (while supplies last). Food is served at 4 p.m. and the menu includes Beer Brats, Sauerkraut, and German Potato Salad.

ZOO BREW: TOAST FOR TAMARINS

- » Oct. 15, VIP Early Entrance 6:30-7:30 p.m., Regular Admission 7:30-9 p.m.
- » Alabama Gulf Coast Zoo, 20499 Oak Road E., Gulf Shores

Guests (21 and older only) will enjoy a fun-filled evening of beer tastings (2 oz) from the Gulf Coast’s best breweries, delicious food tastings, live entertainment, game zones, and meet and greets with the Zoo’s animal ambassadors. Zoo members receive a discount! Zoo Brew will raise critical funds for the Alabama Gulf Coast Zoo and support conservation efforts for the critically endangered cotton-topped tamarin.



HAUNTED HUSTLE 5K, FUN RUN, AND WITCHES ON WHEELS RIDE

- » Oct. 16, 6 p.m.
- » Gulf Place Town Green & Public Beach, 101 Gulf Shores Parkway, Gulf Shores

This event will feature a 5K walk/run, a fun run, a Witches on Wheels bike parade, and a live DJ on stage. All proceeds for this event will go to the Dolphin Foundation for Education and Arts, who will also be selling beer/wine and refreshments on-site.

LUNA'S ANNUAL OKTOBERFEST

- » Oct. 17, 2-6 p.m.
- » Luna's Eat & Drink, 25689 Canal Rd. Ste. B, Orange Beach
- » \$10 per guest, beer and food tickets are sold separately

German food selections as well as modern polka music, stein hoisting, games and more! Price includes beer glass; ages 21 and up need to purchase admission ticket.

BOO AT THE ZOO

- » Oct. 23, 9 a.m.-noon
- » Alabama Gulf Coast Zoo, 20499 Oak Road E., Gulf Shores

A day full of scare-free fun, trick or treating, activities, and meet and greets with your favorite animal ambassadors.



"THE ROCKY HORROR PICTURE SHOW"

- » Oct. 28-30
- » Presented by Exit Stage Left
- » Foley Civic Center

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- » Elberta Town Park



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County launches daily surf condition report

Beach safety info delivered directly to cell phones

BY ALLISON MARLOW

Residents and visitors want isolated beaches and quiet getaways.

Local emergency officials want everyone to know if those isolated waters are safe for swimmers.

A new daily alert system may prove to be part of the solution.

In August, the county launched Baldwin Beach Information, a daily report of surf conditions delivered every morning to users' cell phones.

While visitors to beaches in Gulf Shores and Orange

Beach can rely on flags and lifeguards, private beaches along Fort Morgan and in other unincorporated areas are largely unmonitored.

Orange Beach Fire Chief Mike Kimmerling said he doubts families who rent or own homes along Fort Morgan drive to the flashing sign on Fort Morgan Road each morning to check the beach condition that is posted there.

The new daily notices he said, delivered directly to their phones, could mean the difference between life or death.

“Our biggest thing is if we can get them to opt in for that

message hopefully that daily notification would be like a trigger that maybe they need to pay closer attention that day or not go in the water at all,” Kimmerling said. “Hopefully it will cause them to pause and think about how to avoid a dangerous situation.”

The program made a soft launch in July and now county officials are urging visitors and residents alike to subscribe.

Users can subscribe to the daily text or receive the beach information as part of the Alert Baldwin package, a county wide app that delivers information on weather, emergencies and dispatches from municipalities. That system was widely used during Hurricane Sally in 2020 to disseminate information about the storm’s movement and clean up efforts.

Zach Hood, director of the Baldwin County Emergency Management Agency, said using the app is the quickest way to know the water condition.

“Some individuals look at the water and can’t tell if it’s dangerous today. This allows professionals from the weather service who collaborate with the city fire department to determine the status and get that information quickly to the public,” Hood said.

“We want to do our best in advertising what the danger may be and if there is a danger at all,” Hood said. “We want to put that warning in their hands because we know if you can see and hear it, you’re probably going to follow it.”

He added that officials are still determining whether the alerts will be sent out during winter months when swimmers tend to avoid the cold water.

Kimmerling added that the daily reports will help reinforce what lifeguards and beach safety officials are telling visitors every day.

“It’s good for people to know this information,” Kimmerling said. “Our guards get a lot of grief when they tell people to get out of the water.”

Kimmerling said the success will be counted in the emergency calls that never come.

“If this system works and saves lives we’ll never know.



Those are 911 calls that will never happen,” he said. “I don’t know if we’ll ever be able to truly measure the success but my feeling is it’s going to make a difference for someone.”



Receive Baldwin Beach Information daily on your phone

Two ways:

1. Subscribe to Alert Baldwin – visit alertbaldwin.com and choose the alerts you wish to receive including text updates from municipalities, Baldwin County, weather alerts and the daily beach report
2. Subscribe only to daily Baldwin Beach Information – text the word `albeaches` to 888-777

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.

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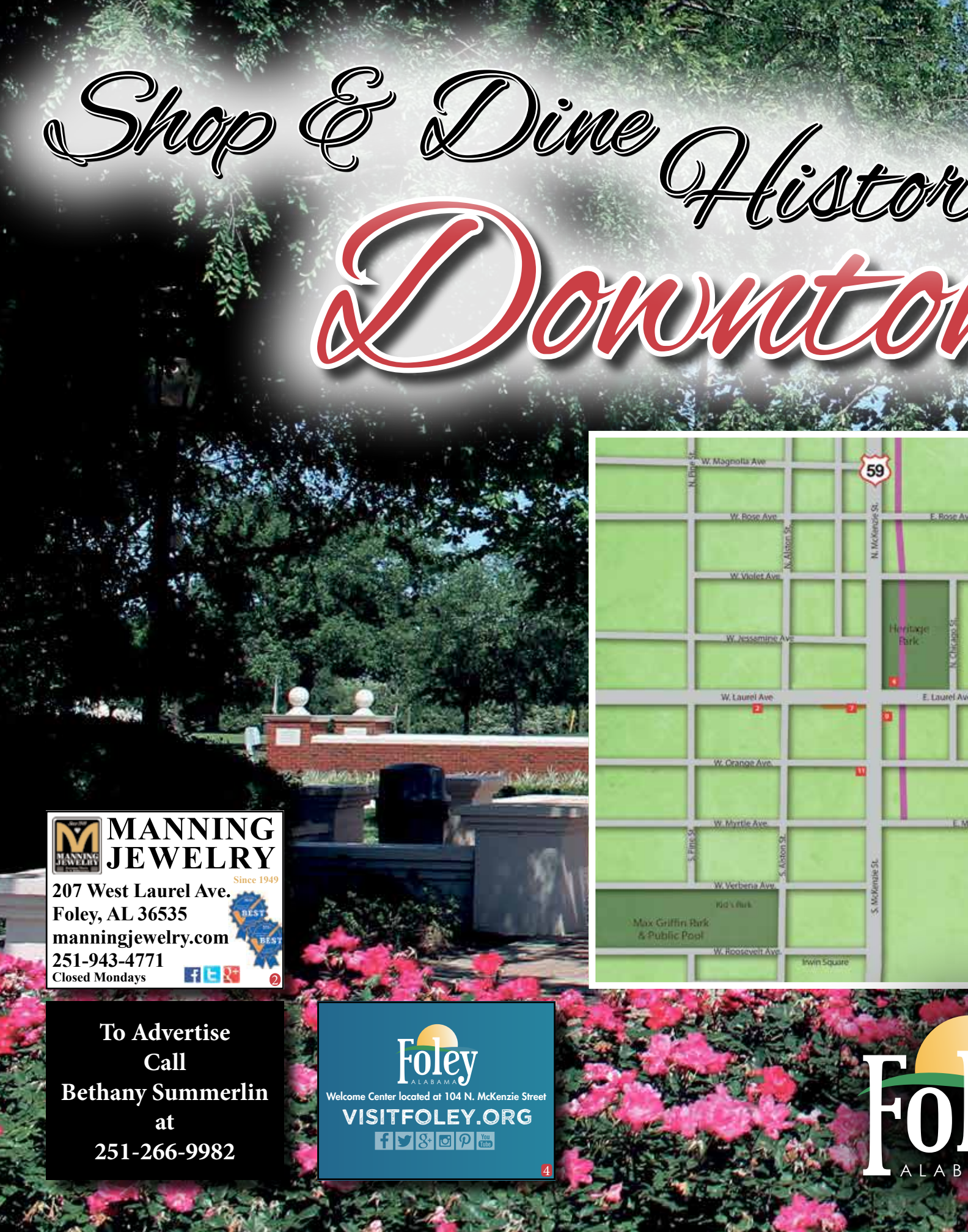
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Hall-O-Wharf: Oct. 30

Jason Aldean
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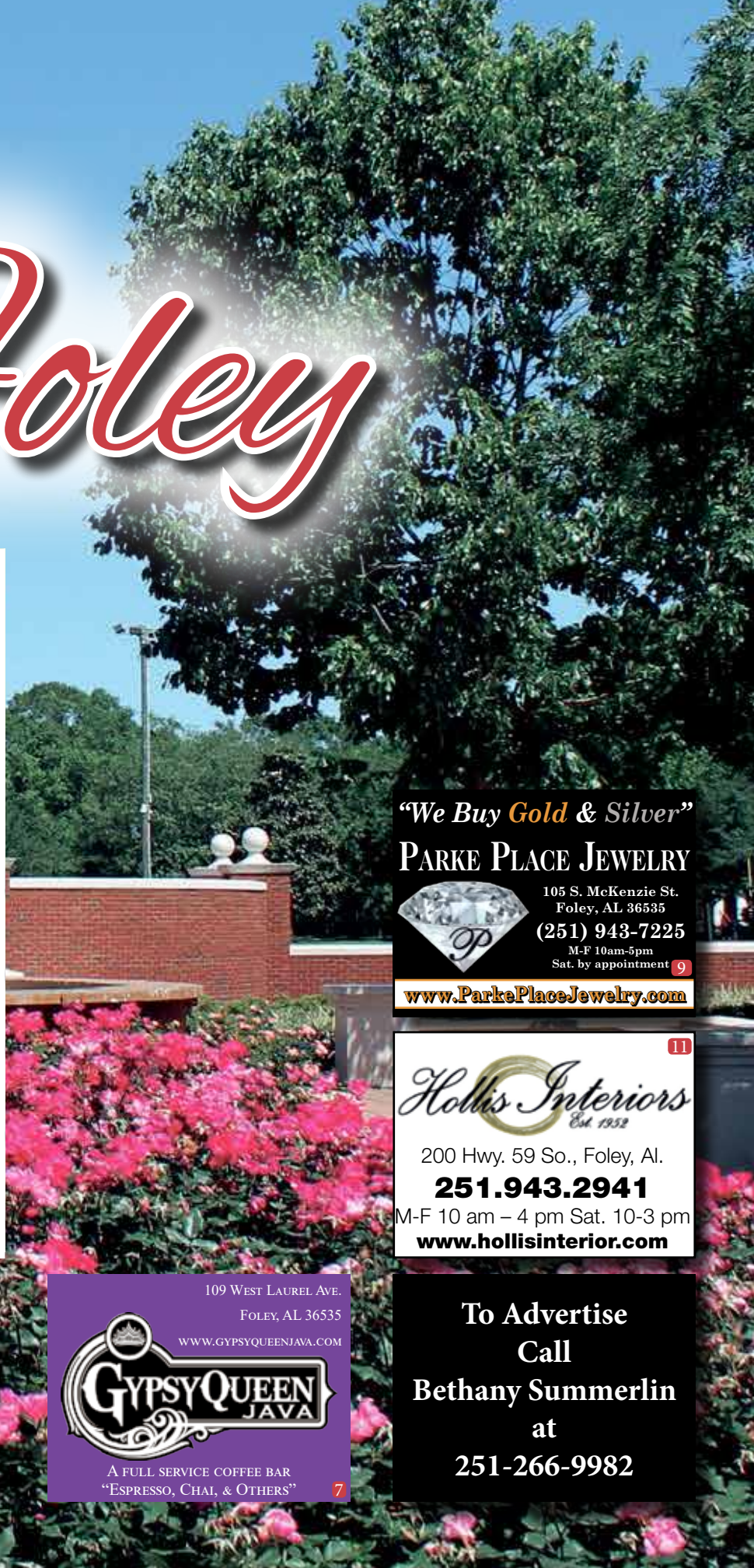
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Foley
A M A

The beauty of color, nature and sound

BY ALLISON MARLOW

For artist Anne Rose the beauty of a garden is in sight and sound.

In college, Rose began her studies as a music major and shifted her focus to art after learning about cultures that made instruments from clay.

Later as a high school art teacher for more than 33 years, one of her favorite projects was teaching students to make clay whistles.

Now, as a retiree, she creates hand-built clay chimes that rely on the whims of the breeze to bring the notes to life.

“The chimes are just a pleasant sound outside, they have a way of calming you and making you feel peaceful,” Rose said.

The chimes feature a top bell-like structure that Rose decorates with images of birds, leaves, dragonflies, flowers and other outdoor scenes. She often uses natural items to texture the clay.

Some of the bells have colorful clay birds sitting atop. A clay piece dangles on a chain beneath each, waiting patiently for the wind to make music.

Rose said many of her friends and customers have used the chimes to help deal with stressful situations. A friend who was teaching her class virtually last year said hearing the soothing sound of the chime outside her window made her feel like she could endure the challenges of online teaching.

Another customer purchased a chime for a friend who had recently finished cancer treatments. She wanted her to



Rose also creates bowl and plates from clay and local pine straw. The traditional basketry stitches are coiled around the smooth, colorful clay plate or bowl, creating a delightful surprise of mixed media. The natural colors of the straw feel at home against the colorfully painted clay.

ring the bell in celebration.

“That made me feel really good that one of my bells was being used to signal their wellness,” Rose said.

Find Anne Rose's art

WHAT: Garden bells and sea chimes by Anne Rose

WHERE TO FIND THEM: Anne Rose has a booth at both the Fairhope Arts & Crafts Festival and the Dauphin Island Art Trail. You can also purchase pieces at Melt and More Alabama Artisans Shoppe, on De La Mare Avenue in Fairhope and the Mobile Botanical Garden gift shop.

PURCHASE ONLINE: At the Etsy shop, Gardenandseachimes or visit Rose's website at www.gardenbellsandseachimes.com



Crazy Sista Cooking

with Lucy Buffett

Southern Fried Creamed Corn



Buffett

In our neck of the woods, when we say “fried corn,” what we mean is creamed corn that has been cooked in a skillet with butter, bacon, and cream. It’s a “save up the calories” dish for sure! Use only fresh corn so you can scrape the sweet, milky juices from the cob. For me, it’s got to be from Baldwin County, but if you’re not in Sweet Home Alabama, choose some sweet local corn from your neck of the woods.

Serves 8

Ingredients

- 8 thick-cut bacon slices
- ½ cup (1 stick) unsalted butter
- 10 cups fresh corn kernels, cut off the cob
- 4 teaspoons sea salt
- 1 tablespoon freshly ground black pepper
- 1 cup heavy cream

Directions:

1. In a large heavy skillet (10-12 inches), cook the bacon until crisp. Remove it from the skillet and set it aside on a plate covered with paper towels, leaving the bacon grease in the skillet. When the bacon is cool, chop it into bite-size pieces.
2. Add the butter to the skillet with the bacon grease and melt over medium heat. Add the corn and sauté for 10-12 minutes, stirring frequently to keep the corn from sticking.
3. Season with the salt and pepper, return the bacon to the skillet, and sauté for two minutes.
4. Add the cream and stir. Bring it to a simmer, then remove from the heat and serve.

Lulu Clue

Fresh corn varies in size, and it could take 14 to 24 fresh corncobs to make the 10 cubs of kernels you’ll need. Scrape down the sides of the cobs with a knife after removing the kernels to release the remaining sweet juice and include those juices with the kernels in the skillet.



Crawfish Cornbread Casserole

Crawfish Cornbread is a Louisiana dish resembling a Southern spoon bread, but features that exotic New Orleans ingredient, crawfish. Freshwater shellfish born in the bayous of Louisiana, crawfish were, until recently, impossible to enjoy unless you traveled there. These days, crawfish meat exported from Louisiana is available frozen in markets around the country. Probably most famously featured in the Cajun dish crawfish etouffee, crawfish can be used in any gumbo or seafood cream sauce. This recipe takes the little “bugs” and adds them to a very moist, almost pudding-textured cornbread featuring all the flavors of an etouffee, along with the knockout combination of cheese and creamed corn. This recipe makes for great one-dish main course of a hearty side dish.

Serves 6 to 8

Ingredients

- Organic olive oil cooking spray
- ¾ cup finely chopped Conecuh sausage or other Cajun-style smoked pork sausage
- 1 cup finely chopped yellow onion
- 2/3 cup finely chopped celery



2/3 cup finely chopped red bell pepper
¼ cup finely chopped seeded jalapeno
2 teaspoons finely chopped garlic
1 teaspoon dried thyme
1 pound crawfish tails, boiled and shells removed
1 cup self-rising flour
2 cups self-rising yellow cornmeal mix
1 teaspoon sea salt
1 teaspoon freshly ground black pepper
1 teaspoon LuLu's Crazy Creola Seasoning or other Creole seasoning
1 tablespoon sugar
7 large eggs
2/3 cup vegetable oil
1 cup buttermilk
1 cup shredded sharp cheddar cheese
1 cup Southern Fried Creamed Corn or canned creamed corn

Directions:

1. Preheat the oven to 400 degrees. Grease a 9 x 13-inch baking dish with olive oil spray.

2. Heat a large heavy skillet (10-12 inches) over medium-high heat. Add the sausage and cook until browned. Transfer the sausage to a plate covered in paper towels.
3. In the same skillet, sauté the onion, celery, bell pepper, and jalapeño in the leftover grease from the sausage until tender, adding a little vegetable oil if needed. Add the garlic and sauté for 1 minute more. Turn the heat off and add the thyme and crawfish tails. Return the sausage to the pan. Set aside to cool slightly to room temperature.
4. In a medium bowl, combine the flour, cornmeal mix, salt, black pepper, Creole seasoning, and sugar.
5. In a large bowl, whisk together the eggs, oil, and buttermilk until blended. Fold the cheese and creamed corn into the egg mixture until just combined. Fold the dry flour mixture into the creamed corn mixture until just combined, making sure not to overmix. Stir the crawfish mixture into the batter just to combine, again making sure not to overmix.
6. Pour the batter into the prepared baking dish and bake for 55 to 60 minutes, or until a toothpick inserted into the center comes out clean.



taste

of the Gulf Coast

Featuring DeSoto's
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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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. 6.99



TEXAS FAJITA NACHOS

NACHOS

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

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

GRANDE SUPREME NACHOS
Tortilla chips topped with black or refried beans, seasoned shredded chicken or ground beef, lettuce, tomatoes, sour cream, jalapeño and melted cheese. 9.99

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

SOUPS & SALADS

CACTUS GUACAMOLE

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

CHEESE DIP
LARGE 6.99 | SMALL 3.99

BEAN & CHEESE DIP
LARGE 7.99 | SMALL 4.99

BEEF & CHEESE DIP
LARGE 7.49 | SMALL 4.59

CHORIZO SAUSAGE & CHEESE DIP
LARGE 7.99 | SMALL 4.99

JALAPEÑO & CHEESE DIP
LARGE 7.59 | SMALL 4.79

HABANERO SALSA 1.99

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

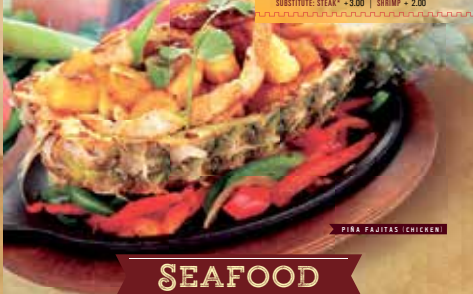
A SIZZLING PLATTER OF BELL PEPPERS AND ONIONS WITH YOUR CHOICE OF MEAT. ALL FAJITAS ARE SERVED WITH LETTUCE, PICO DE GALLO, SOUR CREAM, GUACAMOLE AND CHOICE OF TWO (2): MEXICAN RICE, BLACK BEANS, CACTUS GRITS OR REFRIED BEANS.

FOR ONE **OR TWO**
CHICKEN 11.99 20.99
SHRIMP 12.99 21.99
STEAK* 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 cone pineapple half stuffed with grilled chicken on a bed of sautéed bell peppers and onions. 13.99. SUBSTITUTE: STEAK* +3.00 | SHRIMP + 2.00



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 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 sautéed jumbo 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 CHEESE & TWO (2): MEXICAN RICE, BLACK BEANS, CACTUS GRITS OR REFRIED BEANS.

TACOS MEXICANOS
Authentic Mexican-style street tacos with carne asada, fresh chilies 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 chilis. 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. 8.49

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

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

CHIMICHANGA PLATE
A large flour tortilla stuffed with beef or shredded chicken, then lightly fried. 9.99. ADD STEAK* OR GRILLED CHICKEN - 1.99



SERVER WITH YOUR CHOICE OF TWO (2): MEXICAN RICE, BLACK OR REFRIED BEANS OR CACTUS GRITS. ADDITIONAL CHARGES FOR STEAK*, GRILLED CHICKEN OR SHRIMP.
BURRITO - CHILE RELLENO - ENCHILADA - TAMALES - TACO - CHALUPA - TOSTADA
ANY ONE 7.99 | ANY TWO 8.49
ANY THREE 10.49

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

DESSERTS

HELADO GRANDE
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

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, Kahúa 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. SUBSTITUTE STEAK* OR GRILLED CHICKEN for 1.50.

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

BEVERAGES



COKE | **DIET COKE** | **TEA** | **DR PEPPER**
SPRITE | **BARQ'S ROOT BEER** | **LEMONADE**
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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 2.99
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

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On Cotton Bayou



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 Tri o Platter
 Crab and Shrimp Feast



TJ Burgers

Shrimp-Shrimp-Shrimp

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

Salads & Soups

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



Breakfast

Famous TJ Farmer's Omelet
 Shrimp Omelet 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 | 9

Gouda Grits Topped with Hash Browns, a Fried Egg & Crumbled Bacon

BREAKFAST BUDDY | 9

Fried Egg with Cheese, Choice of Bacon, Sausage or Ham on a Toasted English Muffin. Served with Grits or Hash Browns

ALL AMERICAN | 14

Two Eggs Any Style, Choice of Bacon, Sausage or Ham, Grits or Hash Browns, & Toast

BISCUITS, GRAVY & EGGS | 12

Two Biscuits Topped with Two Fried Eggs & Covered with Sausage Gravy

BREAKFAST BURRITO | 9

Choice of Sausage or Bacon, Scrambled Egg, Cheddar Cheese Served with Grits or Hash Browns

Specialties

SHRIMP & GOUDA GRITS | 15

SWEETS

Choice of Bacon, Sausage or Ham

FRENCH TOAST STICKS | 9

Pancakes

PLAIN | 9

BLUEBERRY | 11

BANANA PECAN | 11

CHOCOLATE CHIP | 11



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LATE DAY ENTREES

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SANDWICHES

Served with Potato Salad & Choice of French Fries, Sweet Potato Fries, Chips, or Onion Rings

HAMBURGER | 13

8oz Patty, Choice Of Cheese, Served on a Butter Toasted Bun

PHILLY CHEESE STEAK | 14

Tender Steak, Grilled Peppers, Onions, & White American Cheese Dressed on a Warm Cuban Hoagie

TERIYAKI CHICKEN SANDWICH | 13

Teriyaki Chicken Breast, Bacon, Swiss Cheese, & Honey Mustard Dressed & Served on a Toasted Ciabatta Roll

BUFFALO CHICKEN | 13

Fried Chicken Tenders Coated with Spicy Buffalo Sauce, Swiss Cheese, & Dressed On A Toasted Bun. Served with Ranch or Bleu Cheese Dressing

REUBEN | 13

Corn Beef, Swiss Cheese, Sauerkraut & Thousand Island Dressing On Grilled Rye Bread

TURKEY FLATBREAD | 13

Turkey, Swiss, Spinach, & Pesto Sauce

CLUB | 14

Ham, Turkey, Bacon, Swiss, American Cheese, Mayo & Spicy Mustard Dressed on Toasted White, Wheat or Rye Bread

SHRIMP PO-BOY OR WRAP | 14

Fried, Grilled or Blackened with Remoulade Sauce Dressed on a Warm Cuban Hoagie or Wrap

Platters

SHRIMP OR FISH PLATTER | 15

Grilled, Fried, Blackened. Served with Corn Fritters, Coleslaw & Choice of Side

CHICKEN TENDERS PLATTER | 13

SEAFOOD COMBO | 18

A Combination of Mahi & Shrimp Either Grilled, Fried, or Blackened Served with Choice of Side

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Lunch Menu

HOME-STYLE LUNCH SPECIALS

(Served with your choice of two side dishes)

Saturday & Sunday - Add \$1.00

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

SANDWICHES

(Served with french fries)

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

Dinner Menu

STARTERS

- Oysters on the Half Shell
1/2 dozen 1 dozen
- Southern Style Crab Cakes
- Shrimp Remoulade
- Crab, Spinach & Artichoke Dip
- Coconut Shrimp
- Stuffed Mushrooms
- Alligator Bites
- Fried Crab Claws 1/2 lb
1 lb
- Tuna Dip
- Sweet Potato French Fry Basket
- Fried Green Tomatoes

GUMBO & SOUP

- Seafood Gumbo cup
- Crab & Shrimp Bisque cup
bowl

FRIED SEAFOOD FAVORITES

(Served with your choice of two side dishes)

- Butterfly Shrimp
- Tail-less Shrimp
- Bon Secour Oysters
- Crab Claws
- Fried Fish of the Day
- Shrimp & Flounder
- Shrimp & Oysters
- Fried Catfish

SALADS

Dressings: *Honey-Mustard, Ranch, Bleu Cheese, Italian, Thousand Island, French, Low-Fat Ranch, Raspberry Vinaigrette, Balsamic Vinegar, Balsamic Vinaigrette, Sesame Asian, Oil & Vinegar*

- Riviera Salad
 - with pecan chicken tenders
 - with chicken tenders
 - with boiled shrimp
 - with grilled or blackened chicken
- Caesar Salad
 - w/grilled or blackened chicken
 - w/boiled shrimp

- Gumbo & Salad - a cup of Seafood Gumbo and our
- Bisque & Salad

SEAFOOD FAVORITES

(Served with your choice of two side dishes)

- Add House or Caesar Salad
- Substitute Salad for side dish
- Fried Butterfly Shrimp
- Fried Oysters
- Fried Crab Claws
- *Coconut Shrimp
- Grilled Shrimp
- Fried Seafood Platter

SEAFOOD PLATTERS

(Served with your choice of two side dishes)

- Shrimp Lover's Platter
- Fried Seafood Platter
- Broiled Seafood Platter
- Creole Platter
- Caribbean Platter
- Crab Platter

SEAFOOD SPECIALTIES

(Served with your choice of two side dishes)

- Stuffed Shrimp
- Shrimp Scampi
- Blackened Catfish
- Coconut Shrimp
- Grilled Shrimp
- Shrimp Creole
- Crawfish Etoufee
- Crab Cake Dinner

STEAMED SEAFOOD

(Served with new potatoes & one side)

- Snow Crab Legs - 2 lbs.
- Royal Red Shrimp - 1 lb.
- Combo - 1/2 pound Royal Reds & 1 pound Snow Crab

TONIGHT'S CATCH

(Served with your choice of two side dishes)

Choose from the following preparation styles:

- Fried Catch
- Blackened Catch
- Grilled Catch
- Broiled Catch

- Broiled Seafood Platter
- Stuffed Shrimp
- Mahi-Mahi
- Yellow-Fin Tuna
- Tilapia
- Grouper
- Snow Crab Legs
- Royal Reds - 3/4 lb.
- Combo - 1/2 lb. Each
- Crab Cakes - 2 cakes

PASTA

- Fettuccini Alfredo
 - w/grilled or blackened chicken
 - with shrimp or crawfish
- Basil Pesto Pasta
 - with Roma Tomatoes
 - with grilled chicken
 - with shrimp

SIDE DISHES

- Fried Green Tomatoes ~ Green Beans
- Turnip Greens ~ Sweet Potato Casserole Corn Fritters ~ French Fries
- Mashed Potatoes w/Gravy ~ Fried Okra
- Au Gratin Potatoes ~ Steamed Veggies
- Kernel Corn ~ Yellow Rice
- Black-Eyed Peas ~ Cole Slaw
- Lima Beans ~ Macaroni & Cheese

- New Orleans Catch
- Mediterranean Catch
- Caribbean Catch
- *Pecan Encrusted Catch
- *Panecod Catch

LAND LOVER'S FARE

(Served with your choice of two side dishes)

- Hawaiian Rib-eye - (12 oz.)
- add jumbo grilled or fried shrimp
- Jamaica-Jerk Chicken
- Grilled Chicken Breasts
- Fried Chicken Tenders

PASTA

- Fettuccini Alfredo
 - with grilled or blackened chicken
 - with shrimp or crawfish
- Scallops Alfredo
- Shrimp & Pasta Marsala
- Basil-Pesto Pasta
 - with grilled chicken
 - with shrimp

SIDE DISHES

- Substitute House or Caesar Salad for a Side Dish
- Sweet Potato Casserole ~ Cole Slaw
- Baked Potato ~ Steamed Vegetables
- Yellow Rice ~ French Fries
- Fried Green Tomatoes

FISH RIVER GRILL

Where the locals lur to eat!



AWARD WINNING
Seafood, Burgers,
Creole Gumbo &
Sweet Thang Beignets



“HOME OF THE ORIGINAL”

Swamp Soup & our Cajun Crawfish Pistols

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)

FISH RIVER GRILL

BY THE BAY

FAIRHOPE

19270 Scenic Hwy 98

251.928.8118



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



FISH RIVER GRILL

Where the locals luv to eat!



**AWARD
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**

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

19270 Scenic Hwy. 98
Fairhope, Alabama
251.928.8118

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

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

Seafood Lover's #1 choice!



house favorites

fresh seafood & salad bar

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 steak with eight fried shrimp. Market Price

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 Price

Steamed Alaskan Snow Crab Legs

Snow crab legs and drawn butter. Market Price

Locals love our
Fresh Salad Bar



Great Kid's menu



NORTH OF GULF SHORES BEACH
GREAT SHOPS & KIDS' PLAYGROUND

Gulf Shores
701 Gulf Shores Pkwy
251.948.2445

Mobile Causeway
3733 Battleship Pkwy
251.626.2188

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All-You-Can-Eat Shrimp or Fish for

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Every Day!

Can't make up
your mind, have
both for just a
\$1 more.



Check out
winter specials at
www.originaloysterhouse.com





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