

# BEACHiN'

SUMMER 2023

## What if it rains?

Your guide for things to do  
on your day off the beach

## Cultivating a sustainable industry

*The **oyster farming** industry has been growing  
over the last few years on **Fort Morgan**.  
Did you know you can visit?*

## Training the next generation of trainers

**Gulf Shores High School  
Sports Medicine** takes  
care of their athletes while  
passing on the practice

**PLUS:** 7 things that define viral shark fisher, Coastal WorldWide owner Dylan Weir

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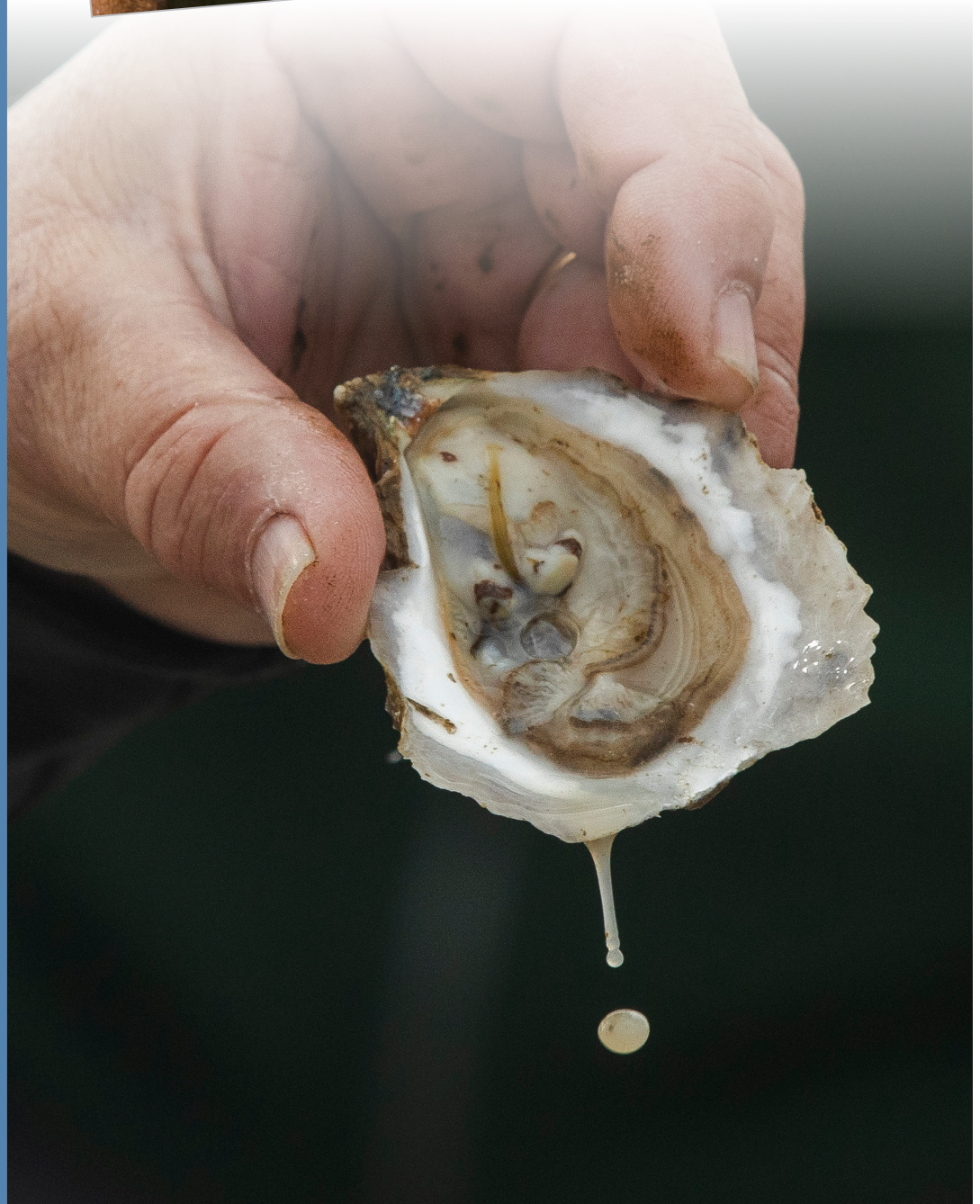
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Anthony Ricciardone, owner of Admiral Shellfish Company, holds a bunch of oysters in the waters of Fort Morgan. Admiral opened in 2020 after Ricciardone participated in an oyster gardening project with Auburn University in 2018, where he was supplied with juvenile oysters to grow from a home dock. He says the precise combination of salinity, current and waves on Fort Morgan is the perfect farming water for his Gulf oysters.

**Photo by Micah Green.**







## Paradise

Get off the beaten path with an exploration of Picker's Paradise in Stapleton



## Shark fisher

Learn about the 7 Things Dylan Weir, owner of Coastal WorldWide, defines himself by



## Training

The Sports Medicine program at Gulf Shores City Schools helps more than injuries



## Museums

It's going to rain. No way around it. Use this list as a guide for your non-beachside days



## Oysters

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## THIS WASN'T IN THE BROCHURE!

A series exploring nearby places off the beaten path.

A man with a beard and glasses, wearing a grey t-shirt with 'F. MARTIN & CO. EST. 1858' on it, is playing an acoustic guitar. He is standing behind a workbench cluttered with various tools, including screwdrivers, wrenches, and a blue container. The workshop is filled with musical instruments and equipment, with a large mirror reflecting the scene. A ceiling fan and a desk lamp are also visible.

# Picker's Paradise still strumming in Stapleton

Words by Allison Marlow | Photos by Micah Green





First of all, the building isn't shaped like an octagon. It's an icosagon.

The 20-sided structure is technically a yurt and possibly the strongest building this side of Interstate 65, constructed specifically to send hurricane-force winds whipping around and away from its angled edges to protect the musical instruments inside.

And yes, it works.

When Hurricane Ivan caused widespread damage in the area, all 12 sides remained. Picker's Paradise didn't lose a shingle.

"We love guitars that much," owner Andy MacDonald said.

If you love anything with strings, you need to put the shop at the top of your to-do list as you head toward the Gulf.

It's a popular place, but that is the wrong description. Picker's Paradise is the stuff of legend.

Long before lines of tourists raced through Stapleton to reach Highway 59 beachbound, Picker's Paradise sat amid fields and forests – an oasis, MacDonald said.



**TO FIND PICKER'S PARADISE FROM THE BEACH**, hop on Alabama-59 heading north. Follow it about 30 miles. Shortly after you pass under I-10, the road will merge with US 31. Shortly after, you will see Picker's Paradise on your right, just after passing Church Street.



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I would like to introduce you to Mr. Bill Frazier. We call him our Eveready Bunny mostly because he has more energy than others half his age. He is here in the morning before anyone and unlocks the doors and gates. Always with a big smile on his face. He has worked at Elberta Hardware longer than any employee except for Ms. Nadine. He has had a lot of experiences in many of his own businesses. Starting at 12 years old he had two jobs, a paper route and a lawn mowing business. At 18 he swam in the 1960 summer Olympics. At 19 he bought a Tasty Freeze truck and sold Ice cream. At 21 he started a TV repair shop. At 35 he started an office equipment business that later expanded to serve two of the largest cities in Montana.

At 48 years old Mr. Bill came to know the Lord Jesus Christ as his Lord and Savior. He said it changed everything. He moved back to Alabama to take care of his aging parents. He became very involved in his church and Bible studies. Eventually he became the Minister of Music for his church choir. He says he had to give that up when he could no longer hear well enough to direct. He is still teaching the Bible every week and has a large study group of all ages.

Over the years Bill has done many things for Elberta Hardware. He currently heads up our Stand-by Generator division doing our surveys and manages our install crews and their training. Customers that know Bill from his time here at Elberta Hardware are very loyal to him and trust him to take care of them.

Customer service is our priority. We take seriously the trust and friendship of our loyal community. By the Lord's Grace and Guidance we will continue to Serve with Joy! We look forward to seeing our faithful friends and many new friends in the future!



Every Tuesday night, the dark country night lit up with a jam session that was nothing short of iconic.

Beginners played with musicians from local bands who sat next to those who had found national fame. Jody Payne, best known as a guitarist in Willie Nelson's band The Family, lived about a mile down the road and was a regular in the circle.

But names didn't matter. Neither did talent or skill. It was love of the music that ruled those nights.

"It was not really like brushes with greatness," MacDonald said. "It's always great people on their own that went into the world and did greater things that were affiliated with that shop from the word 'go.'"

Eventually, the jam became too big. The party became louder than the music. And the fields disappeared as neighborhoods and stores sprouted in their place.

Then, the original owners, Jim and Lyle Ball, who MacDonald calls the hippie couple who gave the place life, died within a year of each other. Payne passed soon after.

Three years later, MacDonald bought the place after spending nearly two decades



teaching and building a life there. He chose not to revive the Tuesday night tradition and let the stories settle into folk tales.

Instead, he focused on the spirit the Balls built.

"We were trying to hang on to what I thought were the important things: to teach people how to play music, to do good honest repair work and to provide instruments for people to buy," he says. "To me, if I'm doing the other two then the retail takes care of itself."

Inside tip: when you buy an instrument, pick the ugly one.

"The others are a larger price because they have frou-frou. You want better components, not better bling," McDonald said.

And what a place to shop – and learn.

The instructors here nurture all musicians, teaching everything with strings from pianos, banjo, mandolin, fiddle, bass and even a couple of cello lessons here and there.

Behind the counter, MacDonald is one third of the trio Fat Man Squeeze, a fast finger flying blue grass band whose traditional sounds back amusing modern lyrics such as those in the catchy tune "Obi Won Kenobi."

Google it. You'll be humming it the whole way home.

MacDonald also rocks out gigs as part of the Flying Cobras and slows down for an acoustic sound as half of the duet Poseidon's Kiss.

That's all a lot of fun, of course. But a day at Picker's Paradise, that is the perfect day, any day.

If you seek out the coolest guitar store in any town you visit, MacDonald said he strives to always be that store in south Alabama.

"It's the greatest job in the world. Nothing to dislike about it. You get the rich people rubbing elbows with the weirdos," he said. "This shop has a lot of personality."





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# 7 THINGS

with  
**DYLAN WEIR**  
COASTAL  
WORLDWIDE

Words by Melanie LeCroy | Photos by Micah Green

**L**ike many Midwesterners, Dylan Weir was drawn to the coast and has made a living doing something he loves, fishing. He grew up freshwater fishing but was bitten by the shark fishing bug when his Huntingdon College roommate showed him a picture of a 2-foot shark he caught while vacationing in Gulf Shores. He set out on a mission to learn everything he could and perfect his methods.

Three years and many hard lessons later, Weir had a proven method. He was ready to share his passion and knowledge with others and has been through a YouTube channel and surf shark fishing charters for the past five years. He started Coastal WorldWide with business partner Blaine Kenny in February after parting ways with his previous company.

Weir and Kenny went viral in March after they landed an 11-foot great white shark from the shore in Orange Beach. It is believed to be the first great white caught from the shore in Alabama.

Here are 7 Things by which Weir defines himself and his business according to the man himself.





## 1. WIFE

Weir said his wife, Kiersten Weir, and his home life is how he finds peace before tackling the next day.



## 2. BUSINESS PARTNER

Blaine Kenny is not just Weir's business partner. He is a dear friend.

"I can't run a business like ours alone," Weir said. "Blaine handles certain tasks to make sure the entire thing moves forward."



## 4. CAMERA GEAR

"Doing record-breaking things doesn't work for us if we don't get the shot," Weir said. "Having the necessary gear to capture the moment is just as important as making the moment happen."

Weir said he also uses a drone to get an idea of what fish are running offshore.



## 3. FISHING GEAR

A fishing outfitter cannot exist without his gear, and the bigger and stronger the fish, the bigger the gear. The reel on Weir's fishing pole is bigger around than a coffee can and takes over an hour to spool new line on it.

"Fishing gear is the necessary equipment, and I have very carefully selected it to give our clients and our viewers the best chance to see the end result each time," he said.

## 5. PAPA'S CHAIN

Weir's Papa is the person who taught him to fish, and they were fishing buddies until he passed.

He wears the chain every day to keep his Papa close to his heart.



## 6. PASSION

"You can't pretend to love fishing full-time," Weir said. "Over the past 48 months, any sane person would have quit, but because of my passion, I am still here."

The struggle Weir is referencing was the ending of one business relationship and the work of starting over again with Coastal WorldWide.

## 7. SUPPORTERS

Living your passion and building a business takes a lot of support, and Weir is thankful for his support system.

"Whether it's blood-related or not," he said, "I couldn't be here without many people supporting me along the way and pushing me to pursue my career."



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## Seafood Kitchen

### Lunch Menu

#### HOME-STYLE LUNCH SPECIALS

(Served with your choice of two side dishes)

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  
Crab, Spinach & Artichoke Dip  
Coconut Shrimp  
Stuffed Mushrooms  
Alligator Bites  
Fried Crab Claws  
Tuna Dip  
Sweet Potato French Fry Basket  
Fried Green Tomatoes

#### GUMBO & SOUP

Seafood Gumbo  
Crab & Shrimp Bisque

#### 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 Etouffee  
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

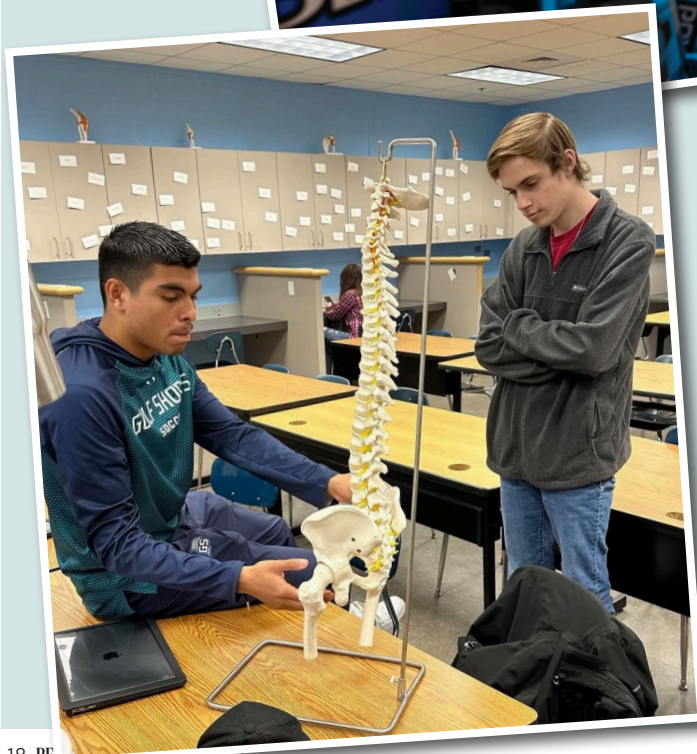
Sweet Potato Casserole ~ Cole Slaw

Baked Potato ~ Steamed Vegetables

Yellow Rice ~ French Fries

Fried Green Tomatoes







# GULF SHORES SPORTS MEDICINE'S SCOPE INCREASING YEAR AFTER YEAR

High school students getting access to college-style program with bountiful work opportunities



Words by Cole McNanna | Photos by Micah Green

Entering the upcoming school year, the Gulf Shores sports medicine program will have a full catalog.

Course content will range from fundamental to advanced classes where students can work their way to the sidelines treating athletes alongside the certified athletic trainers, including their teacher, Alicia Tolbert.

Just six years ago, the program was still a brainstorm. Tolbert was employed full-time by Encore Rehabilitation, which partners with local schools. Tolbert had

been placed at Gulf Shores. Fast forward to 2023, and Tolbert is gearing up for her third year as a full-time employee of the Gulf Shores City Schools system where she's set to teach more than 80 students through the sports medicine program over the school year.

While the opportunity to intern as an athletic trainer on the sidelines might be one of the more visible products of the program, Tolbert explained that the full lessons stick with students no matter their post-graduate future.

"When you get into the sports med world, you're going to have a lot of hands-on activities that. Whether you go into the health care world or not, you're going to be able to use at some point. Someone's going to want you to tape something, someone's going to need a Bandaid, someone's going to get hurt, and you're going to know how to respond to it," Tolbert said. "This can be in your family, it can be your friend group, or it can be right here in the hallways. Whether you're interested in health or not, it's a great course for you

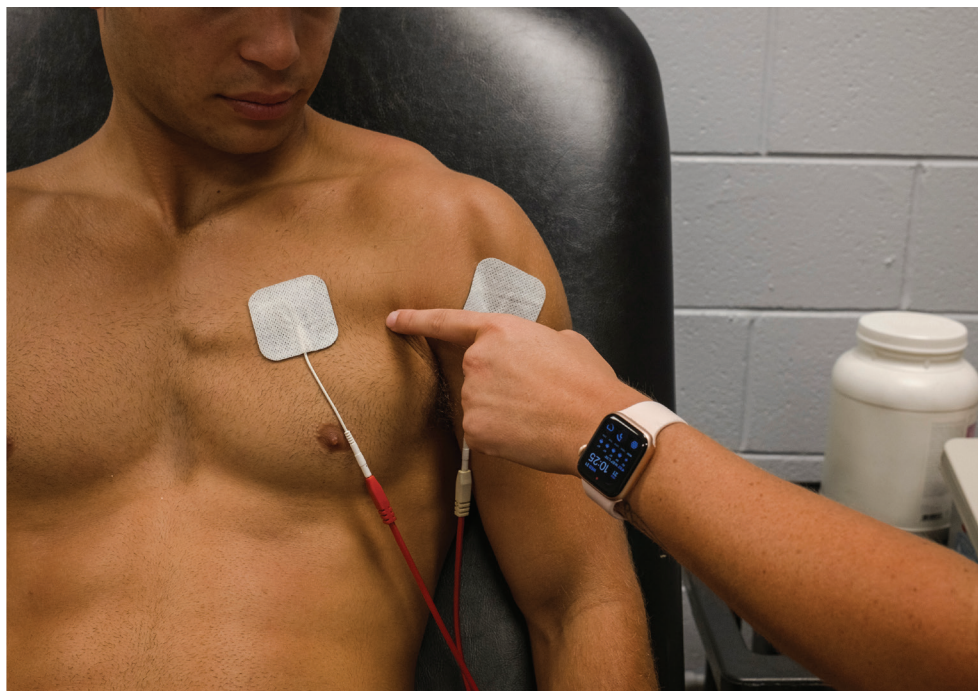






“...sports medicine is not just athletic training; sports medicine is sports psychology, it’s dieticians and nutritionists, it’s orthopedic surgeons, it’s school nurses...”

Alicia Tolbert  
Sports Medicine Program Director  
Gulf Shores High School



to take to get that experience because it's real-world experience, it's not just health science experience.”

In the same sense, she is quick to dispel the thought that athletic training is the only destination when starting out on the sports medicine route.

“If you look at us and you say, ‘Oh, I don’t want to be an athletic trainer,’ I explain to them that sports medicine is not just athletic training; sports medicine is sports psychology, it’s dieticians and nutritionists, it’s orthopedic surgeons, it’s school nurses,” Tolbert said.

“Anything that you can think of that may have to communicate in the health world, that all falls under the sports med umbrella.”

### WHERE IT STARTED

Gulf Shores High School Principal Cindy Veazey and administration didn’t yet have a sports medicine umbrella. But after Tolbert’s first two years as a part-time teacher, administration was convinced she was the person to head up the program and fill out the course load.

“When they asked me to start the program, I was not an employee of the school system so it was a huge transition,” Tolbert said. “We were able to bring in a third staffed athletic trainer because Encore provides us with two, so not only did it make my life easier to plan for the full-time teaching world



but it also gave our students more people to learn under. We're all certified athletic trainers, but we all learned everything differently. So, they get to see the way this person tapes and see how I tape and then make it their own."

### WHERE IT'S GONE SO FAR

In the first year, Tolbert said she had around 30 students in two classes. Just a few years later, Tolbert was expecting to teach around 85 students across four classes ranging from introductory courses to the advanced, internship-style stage.

While the hope will be to eventually partner with more health care facilities for external internships, there are plenty of opportunities just on the high school campus between all of the sports that need coverage. And with those on-field experiences under their belt, the students were trusted to work the Alabama High School Athletic Association's state track and field meet for Classes 4A-7A at the Gulf Shores Sportsplex this May.

"I have a ton of students that help with state track. Anyone at the finish line and under the tent, if they're seeing an athletic trainer or a student, they're seeing my kids. Which is awesome because it's not a Gulf Shores event, it's a state event," Tolbert said. "So they get that exposure, they get to meet people from the AHSAA, they get to meet doctors; they get to network."





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Although Tolbert said she has plenty of students who don't have an interest in pursuing a college degree under the sports medicine umbrella, those who do are able to hit the ground running.

"I have one kid who is at Huntingdon, and he is in the athletic training program there, and he's actually my intern for the summer for his college course, so he'll helping me all summer," Tolbert said. "I've had alumni come back and help me with our schoolwide physical day, which is massive. I plan that event. That takes me a very long time to plan that event, and I count on my students more than anybody else on that day. I had 25 students help me this year, and three of them were alumni that just came back to help and they're doing some form of health science at their colleges."

### WHERE IT'S GOING

With that progress propelling the program entering its fifth year, Tolbert sees further expansion in the near future.

"Hopefully in another five years, we're in our new school, but what I would like to see happen is have it set up for the kids that are on the sidelines where those are the kids that are in the advanced sports medicine course, and it's all hands on," Tolbert said. "They are truly getting an internship. I want to work to find a CCRI, a College and Career Readiness Indicator, so that when they graduate it means they're certified to go out to the workforce."

Wherever the program does end up, at the end of the day Tolbert said the biggest reward comes on the field in the relationships between the athletes and the student trainers.

"When you step on the field in that role, they immediately have a higher level of respect from their peers, which I think is awesome because kids don't know how to communicate very well nowadays if it's not via text message or snapchat," Tolbert said. "We started football today, and some of the students were out there and you can see immediately the difference, where you're not going to call somebody 'Hey water girl,' you're going to say their name. They just have a different level of respect for them, and I appreciate it."



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# Rise & Shine BREAKFAST

*Served Daily 7am - 11am*

## The Basics

### BREAKFAST BOWL | 10

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

### BREAKFAST BUDDY | 10

fried egg with cheese and choice of bacon, sausage or ham on toasted English muffin. Comes with grits or hashbrowns

### ALL AMERICAN | 15

two eggs any style, bacon, sausage or ham, grits or hash browns with toast

### BISCUITS, GRAVY & EGGS | 13

two biscuits topped with two fried eggs covered with sausage gravy

### BREAKFAST BURRITO | 10

scrambled egg, sausage or bacon & cheddar cheese comes with grits or hashbrowns

## { Specialties }

SHRIMP & GOUDA GRITS | 16

## Sweets

*choice of bacon, sausage or ham*

### FRENCH TOAST | 10

### *Pancakes*

### BLUEBERRY | 12

### CHOCOLATE CHIP | 12

### BANANA PECAN | 12

### PLAIN | 10

## Benedicts

*served with grits or hashbrowns*

### CHICKEN FLORENTINE | 16

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

### VEGGIE | 15

fresh spinach, portabella mushroom, sliced tomatoes, poached eggs, hollandaise sauce, fresh herbs on a toasted English muffin

### CAJUN | 16

conecuh sausage, 2 poached eggs, on an english muffin, topped with crawfish queso

# Late Day ENTREES

*Served Daily 11am - Close*

## Sandwiches

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

### HAMBURGER | 14

8oz patty, choice of cheese, on a buttered toasted bun

### TERIYAKI CHICKEN BREAST | 14

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

### BUFFALO CHICKEN | 14

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

### REUBEN | 14

corn beef, swiss cheese, sauerkraut & thousand island dressing on grilled rye

### TURKEY FLATBREAD | 14

turkey, swiss, spinach with a pesto sauce

### SHRIMP POBOY OR WRAP | 15

remoulade sauce, dressed on a warm cuban hogie

### MAHI POBOY OR WRAP | 16

fried, grilled or blackened

## Platters

### SHRIMP PLATTER OR FISH PLATTER | 16

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

### CHICKEN TENDERS PLATTER | 14

### SEAFOOD COMBO | 19

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

## Salads

*Choice of Ranch, Caesar, Bleu Cheese, Italian, Honey Mustard, Apple Cider Vinaigrette & Balsamic Vinaigrette*

### CRAISIN SALAD | 9

Mixed Greens with Sugar Coated Walnuts, Goat Cheese, & Craisins  
Served with an Apple Cider Vinaigrette. Add Chicken Or Shrimp \$6

### CAESAR SALAD | 9

Romaine Lettuce, Parmesan Cheese, Fresh Baked Croutons  
with Caesar Dressing. Add Chicken Or Shrimp \$6

For Our Complete Menu – [KivaDunesGrill.com](http://KivaDunesGrill.com)



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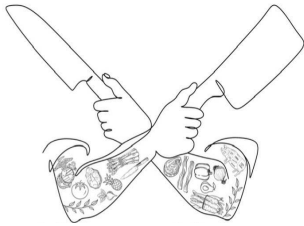


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Breakfast



1950s Themed  
Diner





A large, detailed model train layout is shown, featuring a variety of miniature buildings, tracks, and a small airplane flying in the sky. A man with white hair and glasses, wearing a blue shirt, is seen from the side, looking down at the layout and adjusting a component. The layout includes a large bridge, a station, and various houses and trees. The background shows a mountain range under a blue sky with clouds.

# 10 GULF COAST MUSEUMS TO VISIT ON A RAINY DAY

(And trust us, it's going to rain.)

Words by Melanie LeCroy | Photos by Micah Green









Summer on the Gulf Coast inevitably brings the occasional rain, but that doesn't have to ruin your day. We have some great places for you to keep in your back pocket to entertain all ages.

### FOLEY RAILROAD MUSEUM

The 6-8 million visitors to the Alabama Gulf Coast drive past the Foley Railroad Museum each year, but only 30,000 make it inside this hidden gem annually. Right in the heart of downtown Foley in the beautiful Heritage Park, the Foley Railroad Museum walks visitors through the important role the railroad industry played in south Baldwin County.

The Foley Railroad Museum is housed in the second train depot built in 1909 after the original was destroyed by fire. Visitors to the museum learn about the Bay Minette – Fort Morgan Railway and how John B. Foley personally paid to extend the rail line to Foley from Bay Minette.

The museum has historic photos, tools and memorabilia documenting Foley's history and the important part the railroad played in developing the area.

If you visit the Foley Railroad Museum on a Tuesday, Thursday or Saturday, make sure to visit the

Model Train Exhibit that is housed in a purpose-built building behind the museum. The exhibit is run and maintained by the **Caboose Club**, a group of enthusiastic volunteers with a wide range of professional backgrounds.

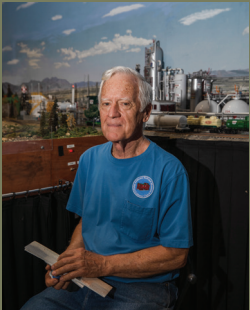
The Model Train Exhibit is an impressive sight. The O scale model train display covers 1,200 square feet; the size of some homes. The exhibit was built and donated to the city, but it is not a historical replica of the area.

Over the years, the club has added little touches of Foley history with a replica of the train depot, a working machine shop and a replica of the L. Irwin & Sons Southland Potatoes' rail side potato shed. Caboose Club member Bob Irwin helped create the model of his father and grandfather's business. He is also one of the members who built the newest addition to the display, a scale model of the Foley Hotel building.

**The Foley Railroad Museum is open Monday through Saturday from 10 a.m. to 3 p.m. The Model Train Exhibit is open Tuesdays, Thursdays and Saturdays from 10 a.m. to 2 p.m.** The museum is at 125 E. Laurel Ave., Foley. Both the museum and model train exhibit are free to enjoy, but donations are happily accepted.



### SOME MEMBERS OF THE CABOOSE CLUB



Bob Irwin



Bob Adams



Doc Holiday



Doug Dean



George Nelson



## Baldwin County

### BALDWIN COUNTY HERITAGE MUSEUM

**What:** The Baldwin County Heritage Museum is a museum that offers a unique perspective of Baldwin County's past.

**When:** Wednesday through Saturday, 10 a.m. to 3 p.m.

**Where:** 25521 U.S. Hwy 98, Elberta

**Price:** Free admission

### FAIRHOPE MUSEUM OF HISTORY

**What:** Learn all about Fairhope's history from the original Indigenous people to the Single Taxers looking to create their own Utopia. While you are there see if you can crack the code on the safe.

**When:** Tuesday through Saturday, 9 a.m. to 5 p.m.

**Where:** 24 N. Section St., Fairhope

**Price:** Free admission

### AMERICAN SPORT ART MUSEUM AND ARCHIVES

**What:** ASAMA is dedicated to the preservation of sports art, history and literature. The collection is composed of more than 1,800 works of sport art across a variety of media.

**When:** Monday through Friday, 9 a.m. to 4 p.m.

**Where:** One Academy Drive, Daphne

**Price:** Free admission

### GULF SHORES MUSEUM

**What:** Learn all about the history of Gulf Shores, see photos of the early days, learn how the hurricanes of the past impacted the area and more.

**When:** Tuesday through Friday, 10 a.m. to 5 p.m.; Saturday, 10 a.m. to 2 p.m.

**Where:** 244 W. 19th Ave., Gulf Shores

**Price:** Free admission

## Mobile

### EXPLOREUM SCIENCE CENTER

**What:** The Exploreum Science Center promotes science learning through a variety of activities, exhibits and hands-on activities. It is fun for children of all ages.

**When:** Tuesday through Saturday, 10 a.m. to 4 p.m.

**Where:** 65 Government St., Mobile

**Price:** General admission ranges from \$8 to \$14

### HISTORY MUSEUM OF MOBILE

**What:** The History Museum of Mobile offers permanent exhibits that introduce visitors to the people and events that formed the port city. From old to young, there are exhibits that will entertain and occupy the whole family.

**When:** Monday through Saturday, 9 a.m. to 5 p.m.; Sunday, 1 to 5 p.m.

**Where:** 111 S. Royal St., Mobile

**Price:** Admission ranges from \$8 to \$14

### MOBILE CARNIVAL MUSEUM

**What:** Did you know Mobile is the birthplace of Mardi Gras? The history and elements of Mardi Gras are fascinating. The Mobile Carnival Museum bring all the Mardi Gras elements from history, costumes and more to life.

**When:** Monday, Wednesday, Friday and Saturday, 9 a.m. to 4 p.m.

**Where:** 355 Government St., Mobile

**Price:** Admission ranges from \$3 to \$8

## Pensacola

### HISTORIC PENSACOLA VILLAGE

**What:** Explore Historic Pensacola and experience the rich heritage of America's first multi-year European settlement. Encompassing over 8 acres with 28 properties located within the footprint of the original Spanish and British forts in downtown Pensacola.

**When:** Tuesday through Saturday, 10 a.m. to 4 p.m.

**Where:** 205 E. Zaragoza St., Pensacola

**Price:** Admission ranges from \$7 to \$12

### NATIONAL NAVAL AVIATION MUSEUM

**What:** After being closed to the public for three years, the fan favorite National Naval Aviation Museum is back. Explore the history of military and aerospace aviation. Touch, walk under and sit inside the aircraft that have protected our nation and maybe inspire the next generation of aviators.

**When:** Open daily, 9 a.m. To 3 p.m.

**Where:** 1750 Radford Blvd., Pensacola

**Price:** Admission is free. Attraction ticket prices vary. The museum is cashless.

### PENSACOLA MUSEUM OF ART

**What:** Located in the heart of downtown Pensacola, the PMA serves as an arts and culture haven in the middle of a growing city. Along with the rotating exhibits, the museum offers events and classes for all ages.

**When:** Tuesday through Saturday, 10 a.m. to 4 p.m.; Sunday, noon to 4 p.m.

**Where:** 407 S. Jefferson St., Pensacola

**Price:** Admission ranges from \$7 to \$12





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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 warm flour tortillas. 11.49

### CACTUS GUACAMOLE

Fresh chunks of avocado mixed with tomatoes, onions, light jalapeños, lime juice and cilantro. LARGE 9.99 | SMALL 5.99

### CANTINA SAMPLER

A trio of our famous cheese dip, pico de gallo and guacamole. 11.99 (no substitutions please)

## NACHOS

### FAJITA NACHOS

Grilled steak\* or chicken on a bed of tortilla chips with onions and bell peppers. Topped with cheese dip and sour cream. 14.99

### GRANDE SUPREME NACHOS

Tortilla chips topped with black or refried beans, seasoned shredded chicken or ground beef, lettuce, tomatoes, sour cream, jalapeños and topped with cheese dip. 13.99

Sub steak\* or grilled chicken + 2.99

### CHEESE DIP

LARGE 8.99 | SMALL 5.99

### BEAN + CHEESE DIP

LARGE 8.99 | SMALL 5.99

### BEEF + CHEESE DIP

LARGE 8.99 | SMALL 5.99

### CHORIZO SAUSAGE + CHEESE DIP

LARGE 8.99 | SMALL 5.99

### JALAPEÑO + CHEESE DIP

LARGE 8.99 | SMALL 5.99

### 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. 14.99

### NACHOS

CHEESE 8.99

CHEESE & BEAN 9.49

CHEESE & BEEF 9.99

CHEESE & SHREDDED

CHICKEN 10.49

CHEESE, BEEF & BEAN 9.99

## SOUPS + SALADS

### 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. 10.99

### CACTUS GRILLED CHICKEN SALAD

Grilled chicken over lettuce, spinach, avocado and diced tomatoes, topped with pico de gallo. 10.49

Sub grilled steak\* +2.49

### NEW! BOOM-BOOM SHRIMP SALAD

Mixed greens with onion, tomato, shredded cheese and fried shrimp tossed in a Boom-Boom sauce. 12.99

### TEXAS FAJITA SALAD

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. CHICKEN 11.99 STEAK 13.99 TEXAS 14.49

## FAJITAS

A sizzling platter of bell peppers and onions with your choice of meat. All fajitas are served with lettuce, pico de gallo, sour cream, guacamole and choice of two (2) sides: Mexican rice, black beans, cactus grits or refried beans.

CHICKEN 16.99  
SHRIMP 17.99  
STEAK 17.99

### PIÑA FAJITAS

A grilled half pineapple stuffed with chicken, sautéed bell peppers and onion. 19.99  
Substitute: Steak\* + 3.00  
Shrimp + 2.00

### TEXAS FAJITAS

A sizzling platter of bell peppers and onions with grilled steak\*, chicken and shrimp. 18.99

## SEAFOOD

### GULF FISH TACOS

Served two different ways:

Grilled or Fried.

**CANTINA STYLE:** Tossed in Boom Boom sauce and topped with pineapple black bean pico, cilantro-lime cabbage.

**TRADITIONAL STYLE:** Topped with lettuce, pico de gallo and honey habanero sauce. Served with your choice of two sides. TWO TACOS 13.99 THREE TACOS 15.99

### NEW! BOOM-BOOM SHRIMP TACOS

Fried shrimp tossed in our Boom-Boom sauce topped with cilantro-lime cabbage, pineapple-black beans and pico de gallo. Served with two sides. TWO TACOS 13.99 THREE TACOS 15.99

### SHRIMP + GRITS

A bowl of our delicious Cactus-style grits mixed with our seasoned jumbo shrimp. 10.99

### SHRIMP DIABLO

Grilled shrimp cooked with our spicy cheese sauce served with two sides. 15.99

### GRILLED SHRIMP TACOS

**TRADITIONAL STYLE:** Topped with lettuce, pico de gallo, an avocado slice and our honey habanero sauce.

**CANTINA STYLE:** Tossed in Boom Boom sauce and topped with pineapple black bean pico, cilantro-lime cabbage. TWO TACOS 13.49 THREE TACOS 15.49

### SEAFOOD QUESADILLA

Grilled shrimp and grilled gulf fish with fresh pico de gallo, sautéed onions and bell peppers. Served with sour cream, lettuce and tomato on the side. 13.49

Add rice and/or beans +2.49  
Top with cheese dip +1.99

### GULF COAST SEAFOOD BURRITO

A blend of grilled gulf fish and shrimp mixed with fresh pico de gallo, house spices and tomato salsa, then topped with cheese dip and red burrito sauce. Served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans 15.99

## BURRITOS

Burritos are served with your choice of two (2): Mexican rice, black or refried beans or cactus grits.

### CALIFORNIA BURRITO

Grilled steak or chicken with your choice of two sides all rolled into one large flour tortilla topped with cheese dip, avocados, sour cream and your choice of hot or mild salsa. CHICKEN 15.99 STEAK 16.99

### TEXAS BURRITO

Large flour tortilla stuffed with grilled steak\*, chicken, shrimp, grilled onions and bell peppers. Covered in our cheese dip and salsa. 16.99

### BURRITO MEXICANA

Shredded chicken, carnitas or ground beef rolled in a flour tortilla, covered with cheese dip and topped with lettuce and sour cream. 13.99

### CACTUS GRILLED BURRITO

Large flour tortilla with grilled steak\* or chicken and covered with our cheese dip. CHICKEN 13.49 STEAK 14.99

### BURRITO RANCHERO

Large flour tortilla filled with grilled steak\* or chicken, grilled onions, peppers and topped with our zesty ranchero salsa and cheese dip. CHICKEN 14.99 STEAK 15.99

## DESSERTS

### SOPAPILLA 3.99

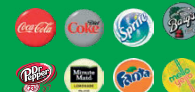
With ice cream 5.79

### CHURROS 5.99

**CHEESECAKE CHIMICHANGA**  
With strawberry sauce. 5.99

### FRIED ICE CREAM 5.99

## BEVERAGES



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

## TACOS

All taco entrees are served with your choice of two sides: Mexican rice, black beans, Cactus grits or refried beans. Tortilla choice of soft flour, soft corn or hard corn shell.

### TEXAS TACOS

One steak\* taco, one grilled chicken taco, one shrimp taco served with pico de gallo, lettuce and cheese. 16.99

### TACOS MEXICANOS

Authentic Mexican-style street tacos with carne asada, fresh cilantro and onion on soft corn tortillas. Served with lime and verde sauce. TWO TACOS 12.99 THREE TACOS 14.99

### NEW! CARNITAS TACOS

Authentic slow-roasted pork on soft corn tortillas with cilantro and raw onion, and a side of cilantro-lime cabbage and salsa verde. TWO TACOS 13.99 THREE TACOS 14.99

### GRINGO TACOS

Juicy grilled chicken tacos with fresh grilled pineapple and chorizo. Topped with raw onion and cilantro. TWO TACOS 14.99 THREE TACOS 16.49

### CACTUS TACOS

Seasoned ground beef or shredded chicken tacos with fresh pico de gallo, lettuce and cheese. TWO TACOS 12.99 THREE TACOS 13.99

### TACOS DE POLLO

Juicy grilled chicken tacos with fresh pico de gallo, lettuce and cheese. TWO TACOS 13.99 THREE TACOS 14.99

### STEAK TACOS

Grilled marinated steak\* tacos with pico de gallo, lettuce and cheese. TWO TACOS 14.99 THREE TACOS 15.99

## TRADITIONAL plates

Traditional plates are served with your choice of two (2): Mexican rice, black or refried beans or cactus grits.

### NEW! FLAUTAS

Three flour tortillas fried with your choice of shredded chicken, carnitas, or ground beef. Served with pico de gallo, lettuce, sour cream, and a side of cheese dip. 14.49

### CACTUS BOWL

All bowls are served with Mexican rice, black beans, broccoli, pico de gallo, and choice of guacamole or sour cream.

GRILLED CHICKEN 13.49

GRILLED STEAK 15.99

GRILLED SHRIMP 15.99

CARNITAS 14.99

VEGGIES 12.99

### CHICKEN DIABLO

Grilled chicken cooked with our spicy cheese sauce. 15.99

### FOLLO CACTUS MELT

Chicken breast smothered in bell peppers, onions and our cheese sauce. 14.99

### ARROZ CON POLLO

Grilled chicken served on a bed of rice topped with cheese dip. 11.99 (no sides)

### ENCHILADA SUPREME

One shredded chicken, one beef and one cheese enchilada topped with lettuce, tomato and sour cream. 14.99

### CARNITAS

Slow-simmered pork tips cooked with sautéed onions. Served with fresh tortillas, lettuce, guacamole, pico de gallo and sour cream. 15.99

### CARNE ASADA

A grilled 9-oz skirt steak served on a sizzling bed of onions and bell peppers 16.99

### TAQUITOS

Three corn tortillas fried with your choice of shredded chicken, carnitas, or ground beef. Served with pico de gallo, lettuce, sour cream and cheese dip. 14.49

### CHIMICHANGA PLATE

A large flour tortilla stuffed with beef or shredded chicken, then lightly fried and topped with cheese dip. 13.99  
Add steak\* or grilled chicken +1.99

### COMBOS

All combos are served with your choice of two sides: Mexican rice, black or refried beans or Cactus grits. Additional charges for steak\*, grilled chicken or shrimp.

BURRITO - CHILE RELLENO

ENCHILADA - TAMALE

TACO - CHALUPA - TOSTADA

ANY ONE 10.99

ANY TWO 12.99

ANY THREE 14.99

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

## KIDS' MENU

For children 12 years and younger. Includes soft drink or tea (dine-in only). add 2.00 for adults.

### TACO

Chicken or beef taco served with your choice of two (2): Mexican rice, black beans, Cactus grits or refried beans. 6.99

### ENCHILADA MEAL

Cheese, chicken or beef enchilada served with your choice of two (2): Mexican rice, beans, Cactus grits or fries. 6.99

### MINI NACHOS

Choice of ground beef, shredded chicken or plain with cheese dip. 6.99

### 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. 6.99

### CACTUS MINI BURRITO

Beef or shredded chicken burrito served with your choice of two (2): Mexican rice, beans, Cactus grits or fries. 6.99 Substitute steak\* or grilled chicken + 1.50

### CACTUS FINGERS

Chicken fingers with fries. 6.99

**Disclaimer – price subject to change.**

\*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.





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# STARTERS

## **MISHIMA RESERVE WAGYU CARPACCIO**

pickled beech mushrooms,  
fresh horseradish, grain mustard  
18

## **PERDIDO COLD PLATTER**

dozen Gulf oysters, 1/2 pound Gulf shrimp,  
blue crab claws,  
half warm water lobster,  
remoulade, cocktail, mignonette  
50

## **GULF SHRIMP SHAKSHUKA**

smoked chili harissa, feta, quail egg,  
cilantro, naan crisp  
13

## **TUNA TIRADITO**

cucumbers, torpedo onions,  
crispy capers, lime, aji verde  
15

## **FRIED GREEN TOMATO CRAB STACK**

fried green tomatoes, crab salad,  
spicy diablo sauce  
14

## **STEAK TARTAR & PECAN SMOKED MARROW BONE**

capers, shallots, thyme, quail egg,  
pepito asiago, grilled ciabatta, black garlic aioli  
25

## **LIONFISH SPRING ROLL**

miso marinated panko crusted lionfish,  
rice paper, pea shoots, grilled mango,  
nuoc cham  
14

## **BROILED GULF OYSTERS**

**Half Dozen 18 / Dozen 36**

### **BIENVILLE**

shrimp & crawfish, green onion, mornay

### **ROCKEFELLER**

swiss chard, parmesan, herbs,  
Bill "E" Bacon, red-eye hollandaise

### **THE "FRENCHIE"**

foie gras & smoked bone marrow  
compound butter

### **GORGEOUSLY GARLIC**

roasted elephant & black garlic,  
fresh horseradish, aged parmesan



## **SOUP OF THE MOMENT**

12

## **VOYAGERS WEDGE**

roasted tomatoes, crispy shallots,  
Bill "E" Bacon, chives, asher bleu cheese,  
green goddess dressing  
13

## **PERDIDO CAESAR SALAD**

romaine, red onions, quail egg, crostini, capers,  
roasted tomatoes, pepito asiago  
14

## **PEACH & TOMATO**

grilled peach, heirloom tomato, bresaola,  
burrata, pea shoots, 50 year aged balsamic  
15

# VOYAGERS SPECIALTIES

## **PERDIDO STUFFED CHICKEN**

roasted tomatoes, spinach, fontina cheese,  
Bill "E" Bacon, purple sweet potato gnocchi,  
Alecia's tomato chutney  
32

## **SCALLOPS A LA PLANCHA**

salt & vinegar smashed fingerling potatoes,  
charred cauliflower, roasted broccolini,  
preserved lemon gremolata  
42

## **ROASTED GULF WHOLEFISH**

field peas, tasso ham & roasted tomatoes,  
charred citrus saffron beurre blanc  
55

## **CHICKEN FRIED LOBSTER TAIL**

smoked paprika Bayou Cora grits,  
baby collard greens & caramelized onions,  
Champagne aioli  
46

## **GULF GROUPER**

cumin & coriander pan seared grouper,  
pork belly cream corn, caramelized onions,  
marinated heirloom tomatoes, AL crab salad  
45

## **SEARED GULF TUNA**

summer vegetable panzanella, cucumber,  
heirloom tomato, shaved onions,  
charred corn, herbs, ciabatta crouton,  
satsuma calabrian chile vinaigrette  
42

## **PASTA BOLOGNESE**

house ground hanger steak, smoked pork belly,  
plum tomatoes, mirepoix, pappardelle pasta,  
fontina fonduta, fresh herbs  
30



# FROM THE BROILER

## FILET MIGNON

buttery tenderness

6 oz. 40

10 oz. 52

## HANGING TENDERLOIN

arguably the most intense flavored cut

10 oz. 40

## KAN KAN PORK CHOP

big, beautiful & juicy

28 oz. 37

## VENISON CHOP

tender, deeply flavorful & always delicious  
beet & blueberry rub

10 oz. 45

## COWBOY RIBEYE

for flavor lovers

20-22 oz. 81

## DRY-AGED CERTIFIED ANGUS BEEF

### KANSAS CITY STRIP LOIN

legally delicious

14 oz. 50

### CENTER CUT RIBEYE

loaded with flavor

14 oz. 68

### PORTERHOUSE

a perfect union of filet & strip

24 oz. 80

*\*consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.*

*\*\* contains peanuts*

20% gratuity is added for parties of 6 or more persons,  
additional charges apply for split plates & substitutions

## SAUCES & BUTTERS

**\$5 per selection**

red-eye hollandaise

cabernet bordelaise

green peppercorn au poivre

bayside bleu fondue

smoked bone marrow butter

champagne béarnaise

## CROWNS

**crab oscar**

12

**Gulf shrimp**

12

**foie gras**

15

**Bill "E" Bacon**

15

**four cheese crust**

bleu, provolone, parmesan, goat

10

## SIDES

**purple sweet potato gnocchi & parmesan**

8

**salt crusted baked potato**

crème fraîche & micro leeks

7

**bayside bleu mac**

10

**mushrooms & onions**

8

**blue crab creamed spinach**

10

**pork belly cream corn**

9

**field peas & tasso ham**

8

**charred cauliflower & broccolini**

8

**smoked paprika Bayou Cora grits**

6



Cultivating a sustainable industry —





# through education and action

Words by Melanie LeCroy | Photos by Micah Green

Whether you're planning a beach vacation on the Alabama Gulf Coast or you're a fulltime resident, you might not realize your dining options can lead to more when it comes to this popular, albeit polarizing, shellfish.

Visitors often inquire about the best seafood options, and they're readily available at nearly every restaurant in abundance.

While enjoying oysters, many people may not realize that the Fort Morgan Peninsula in Gulf Shores is home to two oyster farms that offer farm visits: Admiral Shellfish Company and Navy Cove Oysters. These farms provide a unique opportunity to learn about the process and local benefits of raising oysters and engage with the individuals making them run.





## ENVIRONMENTAL IMPACTS

One adult oyster can filter more than 50 gallons of water a day. Oysters feed by filtering algae from the water. As a result, they clean the surrounding water and provide habitat and food for other species of marine animals while making the water we wade in cleaner.

They are important to the health of the marine environment, but development and an onslaught of natural disasters in the Mobile Bay area changed their surroundings.

Construction of the Mobile Causeway, Theodore Industrial Canal and Gaillard Island, a man-made island in Mobile, changed the way water flowed. Commercial development along the shoreline impacted the water and runoff that makes its way to the rivers that empty into the Gulf of Mexico.

The Alabama Legislature created the Shellfish Aquaculture Review Board in 2013 and tasked it with developing policies and a program for building and regulating commercial oyster farming.

In 2014, the Alabama Department of Conservation and Natural Resources proposed a new shellfish aquaculture rule that provided easements of state-owned submerged lands to encourage off-bottom oyster harvesting.

The Alabama Coastal Foundation established an oyster shell recycling program in 2016. They collect shells from restaurants in Mobile and Baldwin counties, clean them and return them to the water. The outside of an oyster shell is the best place for a new oyster to attach. The group has recycled over 20 million shells to help the wild oyster population regenerate.

## LEARN MORE, VISIT A FARM

If you want to learn more about the environmental importance of the humble oyster, schedule a farm visit. Admiral Shellfish Company and Navy Cover Oysters want to share the process with others in the hope of encouraging more farms.

## THE NEWBIES

### ADMIRAL SHELLFISH COMPANY ESTABLISHED 2020

Anthony Ricciardone started his journey with oysters in 2018 when he participated in the oyster gardening project with Auburn University. Participants are supplied with juvenile oysters to grow from their home docks. The oysters are then collected and planted on restoration and enhancement reefs.

Participating in the project sparked Ricciardone's curiosity about the commercial industry, and he began to research. That research turned into Fairhope Oyster Company.

"I tried farming further north in the Bay, and it just wasn't high quality. Muddy bottom, low salt and not enough water flow," Ricciardone said. "When I started looking at salinity, substrate maps



“When I started looking at salinity, substrate maps, I saw the current Admiral Shellfish area





strate maps and charts, I  
a and knew it was perfect.”

Anthony Ricciardone  
Admiral Shellfish Company

## SPEED AND QUALITY

Due to warmer temperatures and other factors, oysters grown on Fort Morgan can mature much faster than some of their more famous counterparts in the Northeast. This gives the farms on Fort Morgan a huge commercial advantage, and according to Ricciardone, doesn't sacrifice quality.

### AVERAGE TIME IT TAKES TO GET AN OYSTER TO A MARKETABLE SIZE

**Prince Edward Island**  
3-4 years

**Chesapeake Bay**  
1-2 years

**Admiral Shellfish Comapny**  
7-12 months





“We threw 10 cages in the water for a couple of years and had fun eating them all. Then we got serious about it.”

John Supan  
Navy Cove Oysters







and charts, I saw the current Admiral Shellfish area and knew it was perfect."

So perfect that another like-minded individual purchased the property before Ricciardone could. Thankfully, the property owner, Chris Head, was interested in starting an oyster farm and agreed to partner with Ricciardone to form Admiral Shellfish Company.

"We made a plan and got this farm up and running. Being right near the Gulf, we have a ton of salt and current and waves, which makes a really tasty, clean, salty oyster that chefs and customers crave," Ricciardone said. "The shallow sandy site is a perfect place to grow from for really happy oysters."

Admiral Shellfish Company's farm butts up to the Fort Morgan Historical site property line to the west, and the four lots to the east are vacant. The site is a wonderful place to take in a sunset, watch the mullet jump and see osprey, fish and the occasional dolphins.

Managing nearly a million oysters is a full-time job, and while Ricciardone is heavily involved, he hired Joe Ingraham early on as farm manager. Ingraham brings extensive work experience in aquaculture and history, which makes for a very fun and all-encompassing farm tour.

Admiral Shellfish Company offers tours to families, groups or companies. On the tour, Ingraham dives into the history of Admiral, the process and science of growing oysters and a history lesson on the area. Not far from the farm is the site of one of the Civil War's famous battles, the Battle of Mobile Bay. It was this battle that the famous line "Damn the torpedoes, full speed ahead" originated.

"Cold, heat and wind suck day after day, but it's always a good day at work knowing you're growing some premium seafood right here in South Alabama," Ricciardone said. "We plan to continue perfecting our methods and slowly growing. It's been amazing meeting some local and out-of-town chefs, oyster fans, journalists and school groups along the way."

Admiral Shellfish Company oysters can be found across the United States. For more information, visit [www.admiralshellfishcompany.com](http://www.admiralshellfishcompany.com).

## THE VETERANS NAVY COVE OYSTERS ESTABLISHED 2011

Navy Cove Oysters started as a result of two scientists having a drink.

They were enjoying the views on the deck of Charles "Chuck" Wilson's beach house over Navy Cove when Wilson asked John Supan a question that would trigger their future endeavors.

"Do you think we could farm oysters there?" he wondered.

They put their wading shoes on and headed



across the road.

The site was perfect. Navy Cove's hard sandy bottom, waist-deep water and location 2 miles from the Gulf where all the saltwater comes from made it a good site. The fact that every house on that cove was on city water instead of a septic tank made it perfect.

"We threw 10 cages in the water for a couple of years and had fun eating them all," Supan said. "Then we got serious about it."

Both Wilson and Supan are marine science researchers in different specialties.

Wilson's research and experience was in fisheries development. The last fish Wilson tackled was red snapper. He significantly contributed to the general understanding of the fish, and his learnings are still used to make decisions on harvest limits. He also ran a large research program at LSU called Sea Grant. It was through the Sea Grant that he met Supan.

Supan had his first experience with fisheries in 1981, but it was his work as a fisheries Extension Agent in Saint Tammy Parish, Louisiana, that led him to oysters in the late 1980s. Some of the shucking houses in his area had no oysters to shuck due to saltwater intrusion. Two of his clients wanted to start an oyster hatchery after visiting Whiskey Creek



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Shellfish Hatchery in Oregon. Supan became the man to teach people how to use hatchery technology in Louisiana in 1990. And he has spent his career teaching and researching oysters and oyster farming methods.

The farm slowly started to grow on the 2 acres they secured in Navy Cove in 2011. Wilson took on the role of managing partner and handles all the details, paperwork and communications. Supan settled into the role of overseeing technology and makes sure their farming practices are sound.

In 2016, they brought on a third partner. Eric Bradley's experience working in the restaurant industry at Sassy Bass was important, but he also knew social media. Bradley also grew up on a crawfish farm and was familiar with aquaculture. He is now the full-time farm manager.

In 2022, Navy Cove Oysters sold 345,000 oysters. They now have over 1 million oysters in the water.

Navy Cove Oysters can be found in restaurants across the United States. For more information, visit [www.navycoveoysters.com](http://www.navycoveoysters.com).

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# house favorites

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### Shrimp or Chicken Alfredo Baked Pasta

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Add garlic bread for *1.95*

### Butter Pecan Mahi

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### Shrimp Au Gratin

Shrimp baked in a cheddar and Romano cheese sauce. *17.99*

*Fan favorite*

### Grilled Chicken Breasts

Twin chicken breasts grilled with herb butter. *16.99*  
Or blackened with hollandaise sauce - add *1.99*

### Butterfly Shrimp Florentine

Shrimp stuffed with spinach, onions, mozzarella and Romano cheese then topped with a light cream sauce. *18.99*

### Josh's Blackened Shrimp and Grits

Tender blackened shrimp served over creamy cheese grits. *23.50*

### Crab Stuffed Flounder

Mild flakey fillets stuffed with blue crab dressing, baked and served with hollandaise. *18.99*

### Parmesan Baked Shrimp

Tasty shrimp baked with applewood smoked bacon, garlic butter and grated Parmesan cheese. *18.99*

*Fan favorite*

### Steak and Butterfly Shrimp

Chef's cut with eight fried shrimp. *Market*

### Chef's Cut Steak

Handcut. 12oz. *Market*

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Snow crab legs and drawn butter. *Market*

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