BEACHIN

From Sunset to Savanna

How **John Davis** saved a classic Gulf Shores restaurant while transforming another. The result is a **natural culinary evolution**.

Flora-Bama stands the test of time and interests

FALL 2023

From bras and church to mullets and meals, the legendary treehouse for adults on the line is more than a music bar.

> ASITION ISSUE From the beach to the Eastern Shore, your guide to seasonal trends and to seasonal trends and where to find them locally

2023

PLUS: 7 things that define Gulf Shores City Council – and everything – man Steve Jones

A PUBLICATION OF GULF CSAST MEDIA

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John Davis sits under a wall hanging of an elephant in Savanna, which he opened in September as a revamped version of Sunset Cork Room in the former Safari Club at the Alabama Gulf Coast Zoo. After serving as executive chef for the Cork Room, he bought the business from Nina Martin when she retied after running the Gulf Shores restaurant for 19 years, and he found the larger zoo location is sparking ideas for the future. **Photo by Micah Green.**

COVER STORY 34





Get off the beaten path with a seasonily fitting exploration of places that have served as filming locations for scary movies.

Events

Festivals, community meals, art shows, holiday parades and more to do through 2023



Steve Jones has his hand in a lot around the island. Get to know the 7 Things that inspire him and keep him going.

Flora-Bama

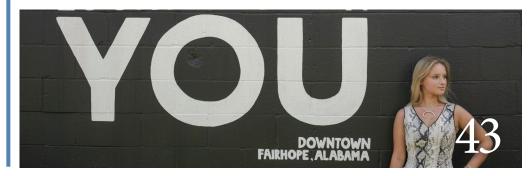
More than music. More than a bar. Through storms and the decades, the Bama has evolved and expanded and maintained its character as a no-judgement zone.

The Fashion Issue

From the boutiques of Fairhope to the coastal attire of the beach, and even to Mako football trends, inside this issue is your 2023 guide.









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THIS WASN'T IN THE BROCHURE!

A series exploring nearby places off the beaten path.

GET SPOOKED

Baldwin County is home to several filming locations of scary movies

Words by Allison Marlow Photo by Micah Green n the deep South, the onset of fall often means the mercury dips just a few ticks lower than it did on the Fourth of July.

Candy will still melt in your bucket before the night is through. The humidity will ransack your jack-o'-lantern long before the witching hour could, and the most comfortable costumes are also the skimpiest.

But creepy? Oh, honey. We've got that covered.

Alligators lurking in swamps, spiders the size of your palm, cemeteries whose mausoleums create a maze of the dead and Spanish moss that drips from the trees like entrails. It's easy to argue that the American South is the creepiest place in all the land.

More than a dozen movies considered staples of spooky season have been filmed in the Yellowhammer state since the 1970s. The victims in three of those called Baldwin County home.

In the northern reaches of the county, as the forests become thick and the roads narrow, Jason Voorhees once terrorized campers.

Just off Alabama 225 near Byrnes Lake Landing is where "Friday the 13th, Part VII" was filmed in 1987.

Swampy? Check. Deep, dark woods? Check. Looks like a place where a hockey mask-clad killer is running loose? Check. Check.



TO FIND BYRNES LAKE LANDING FROM THE BEACH, hop on Alabama-59 heading north. From I-65 take Hwy. 225 south. Between mile marker 9 and 10 turn right onto Byrnes Lake Road.

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Includes two sides

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Tender blackened shrimp served over creamy cheese grits. 23.50

WE RESPECTFULLY REQUEST NO SUBSTITUTIONS.

Crab Stuffed Flounder Mild flakey fillets stuffed with blue crab dressing, baked and served with hollandaise. 18.99

Parmesan Baked Shrimp smoked bacon, garlic butter and grated Parmesan cheese. 18.99

Steak and Butterfly Shrimp Chef's cut with eight fried shrimp. Market

Chef's Cut Steak Handcut. 12oz. Market

<u>P, r pal</u>

Kid s

menu

Steamed Alaskan Snow Crab Legs

Snow crab legs and drawn butter. Market



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While officials have talked of marking the fictional Camp Crystal Lake with signs to attract its legions of fans, plans have never materialized. The only filming location in the "Friday the 13th" movie series that officially draws visitors is Camp No-Be-Bo-Sco in Blairstown, New Jersey, which is also an active Boy Scout camp.

But devotees of the genre chatter online about the Alabama location, posting photos of their visits here and directions to guide others to the site.

Creepy as it is, there isn't much left of the fictional camp. Buildings used in the movie were blown up as part of the storyline and even the boat launch isn't the one used in the film.

But at dusk, trust us. You'll get the photo you came for.

Further down 181, the house from 1977's "Close Encounters of The Third Kind," remains fully intact. The building is closed to visitors but easy to pick out as it sits among an active construction site where 35 acres of homes and retail lots are being built in what planners have dubbed the "Encounter" development.

And, if you are lucky enough to know someone who knows someone, you might get a glimpse of the scariest spot in all of Baldwin County.

The Armitage House, a sprawling 4,300-square-foot home in Point Clear that sits off the road away from prying eyes, was the backdrop for 2017's psychological horror film "Get Out," which won an Academy Award for Best Original Screenplay.

As you travel, keep in mind that these places were picked for their solitude, their eerie silence and their proximity to the thin line between real and pretend.

And as Halloween inches closer, are these just filming sites? Are they?

Go take a look. Just make sure you have a plan to get out.



OPEN Tues.-Sat., 10 to 5







WHAT TO DOP WE GOT YOU.

The air is cooling. Finally. Fall on the beaches and inland communities of the Alabama Gulf Coast has no shortage of events, markets, festivals and festive fun for a friends' outing, date night or family excursion. Here's a selection to round out 2023. For a full calendar, go to www.gulfcoastmedia.com/calendar.

OCTOBER

ALABAMA COASTAL BIRDFEST

What: Birders and lovers of nature flock to south Alabama to witness the fall migration of more than 370 bird species. The annual Alabama Coastal BirdFest is a multiday event that includes workshops and lectures and wraps up with the Bird and Nature Expo. For a full schedule of events, visit southalabamalandtrust.org. When: Oct. 4-7, times vary

Where: Locations across Baldwin County

ORANGE BEACH FREEDOM FEST

What: Orange Beach's Freedom Fest is a traditional festival with vendors, music, activities, car show, food and more. **When:** Oct. 6-7, 9 a.m. to 5 p.m.

Where: The Wharf, 23101 Canal Road, Orange Beach

NATIONAL SHRIMP FESTIVAL

What: For 50 years, the Annual National Shrimp Festival has been a highlight of the fall event season. Locals and visitors from across the country spend a weekend enjoying the sun, beach, music, local vendors and food. When: Oct. 12-14, 10 a.m. to 10 p.m., Sunday, Oct. 15, 10 a.m. to 5 p.m. Where: Gulf Place, 101 Gulf Shores Pkwy., Gulf Shores

FOLEY'S HAUNTED FOREST OF GRAHAM CREEK

What: A walk through the Graham Creek Forest in October can be quite a scare. The half-mile haunted trail through the park will get you and your friends into the Halloween spirit. For details and tickets, visit grahamcreekpreserve.org.

When: Various dates

Where: Graham Creek Nature Preserve, 23030 Wolf Bay Drive, Foley

LUNA'S ANNUAL OKTOBERFEST

What: German food, polka music, stein hoisting and Oktoberfest-style beer make for a great day.

When: Sunday, Oct. 15, 2-6 p.m. Where: Luna's Eat & Drink, 25689 Canal Road, Orange Beach

GULF COAST FUNGI FESTIVAL

What: Celebrate the humble mushroom at this inaugural event. Learn how to forage, grow and cook mushrooms and enjoy music and vendors in beautiful surroundings. For a full schedule of events and to purchase tickets, visit gulfcoastfungifest.com. When: Oct. 20-22, times vary Where: Weeks Bay Plantation, 12562 Mary Anne Beach Road, Fairhope

HALFLOWEEN

What: Experience an unforgettable night filled with family-friendly activities, LED dancers, towering stilt walkers, Glow Party and more. When: Saturday, Oct. 21, 6-8:30 p.m. Where: Downtown OWA, 100 N. OWA Blvd., Foley

BRITISH CAR FESTIVAL

What: Stroll around and take in some of the nicest classic cars around.
When: Saturday, Oct. 21, 9 a.m. to 4 p.m.
Where: Fairhope United Methodist Church, 155 S. Section St., Fairhope

JUBILEE FESTIVAL OF ARTS

What: Art, music and seafood are the focus of this annual family-friendly festival in picturesque downtown Daphne. More than 100 artists and vendors make this a great place to start your Christmas shopping. When: Oct. 21-22, 10 a.m. to 5 p.m. Where: Lott Park, 2000 Main St., Daphne

MOVIES AT MEYER PARK

What: Bring your lawn chair, picnic blanket and friends and enjoy a free movie under the stars.

When: Thursdays, Oct. 26, Nov. 16 and Dec. 14 at 6 p.m.

Where: Meyer Park, 400 E. 22nd Ave., Gulf Shores

BOO AT THE ZOO

What: The scare-free day will be full of trickor-treating, activities and meet-and-greets with animal ambassadors. Price included with regular zoo admission.

When: Saturday, Oct. 28, 9 a.m. to noon **Where:** Alabama Gulf Coast Zoo, 20499 Oak Road East, Gulf Shores

DOWNTOWN FAIRHOPE TRICK-OR-TREAT

What: Bring the family to downtown Fairhope and trick-or-treat the local businesses. When: Saturday, Oct. 2, 10 a.m. to noon Where: Downtown Fairhope

BOO FEST AT FLORA-BAMA

What: Bring the whole family to the Flora-Bama Yacht Club. The day will be full of fun-filled games, crafts, children' costume contests and more.

When: Saturday, Oct. 28, 11 a.m. **Where:** Flora-Bama Yacht Club, 17350 Perdido Key Drive, Perdido **When:** Main festival, Saturday, Nov. 4, 11 a.m. to 7 p.m.

Where: The Hangout, 101 E. Beach Blvd., Gulf Shores

HONEY BEE FESTIVAL

What: Support the Central Baldwin Education Foundation. Includes a 5K, vendors, food trucks, entertainment and more. When: Saturday, Nov. 4, 8 a.m. to 4 p.m. Where: Honey Bee Park, 22780 Milwaukee St., Robertsdale



NOVEMBER

BLUE ANGELS HOMECOMING AIR SHOW

What: Welcome the Blue Angels back home and watch the best air show on the Gulf Coast. When: Nov. 3-4, 8 a.m. to 4 p.m. Where: Skyhawk Drive, Pensacola

EXPERIENCE THE OYSTER PRESENTED BY MURDER POINT OYSTERS

What: In its second year, the festival highlights local oysters with tastings, chef demos, music and more. This year's festival is a two-day event with a VIP kickoff at Zeke's Nov. 3. This is a ticketed event. To purchase tickets, visit hangoutcookoff.com.

FAIRHOPE FILM FESTIVAL

What: The Fairhope Film Festival celebrates 10 years. In-person screenings return, though a Virtual Festival option allows you to view many of the films online. Information, movie listings and tickets available at fairhopefilmfestival. org.

When: Nov. 9-12, times vary Where: Various locations in Fairhope

FRANK BROWN INTERNATIONAL SONGWRITERS' FESTIVAL

What: Songwriters from across the country diverge on the Gulf Coast for an amazing event. For a full schedule visit frankbrown-songwriters.com.

When: Nov. 9-19, times vary Where: Locations vary





FLORA-BAMA'S ANNUAL THANKSGIVING POTLUCK



CHOCOLATE & CHEESE FESTIVAL

COASTAL ALABAMA FOOD TRUCK & CRAFT BEER FESTIVAL

What: Food Truck Festivals of America return to Gulf Shores for the second-annual Coastal Alabama Food Truck & Craft Beer Festival. The two-day event brings together food trucks, lawn games, music and craft beer on the beach. Bring lawn chairs, blankets and the family and soak up the fall sun. **When:** Nov. 11-12, 11 a.m. to 5 p.m. **Where:** Gulf Place, 101 Gulf Shores Pkwy., Gulf Shores

FALL AFFAIR IN THE SQUARE

What: The annual Fall Affair features an outdoor concert, food trucks and more. When: Friday, Nov. 10, 7 p.m. Where: Silverhill

CHOCOLATE & CHEESE FESTIVAL

What: Heritage Park will be filled with music, vendors, activities and of course chocolate and cheese. More information is available at beachlifeevents.com.
When: Saturday, Nov. 11, 10 a.m. to 6 p.m.
Where: Heritage Park, 125 E. Laurel Ave., Foley

FLORA-BAMA'S ANNUAL THANKSGIV-ING POTLUCK

What: Eat, drink and be thankful with the community. Bring a dish to share, and the turkey and ham will be provided.

When: Thursday, Nov. 23, noon **Where:** Flora Bama Lounge & Package, 17401 Perdido Key Drive, Pensacola

51ST-ANNUAL THANKSGIVING POW WOW

What: Hosted at the Porch Creek Indian Reservation When: Nov. 23-24, 10 a.m. Where: 6477 Jack Springs Road, Atmore Price: \$10 for ages 7 and up. Cash only.

DECEMBER

SIMS PARK CHRISTMAS CELEBRATION

What: Take in the holiday lights, get a picture with Santa, and catch a snowball at the sixth-annual Snowball Drop.

When: Friday, Dec. 1, 6-8 p.m. **Where:** Johnnie Sims Park, 348 W. 19th Ave., Gulf Shores

41ST-ANNUAL CHRISTMAS FESTIVAL

What: North Baldwin's biggest Christmas tradition in the heart of downtown Bay Minette with vendors, food, activities and more.

When: Dec. 1-2, 10 a.m. to 6 p.m. Where: Courthouse Square, Bay Minette

FAIRHOPE CHRISTMAS PARADE

Friday, Dec. 1 at 7 p.m.

ROBERTSDALE CHRISTMAS PARADE

Saturday, Dec. 2 at 6 p.m.

VERY MERRY COASTAL GRINCHMAS

What: Whoville comes to life featuring holiday crafts, Whoville activities, refreshments and photos with Santa Grinch. **When:** TBA

Where: Learning Campus at Gulf State Park, 20249 State Hwy. 135, Gulf Shores

BALDWIN POPS HOLIDAY CONCERT

What: An evening of Christmas music from Baldwin Pops is a free Christmas tradition in Daphne, Foley and Gulf Shores. For more information, visit baldwinpops.com.

When: Dec. 1-5, 7 p.m.

Where: Daphne Civic Center; Foley Civic Center; Erie Myers Civic Center

16TH-ANNUAL CHOCOLATE AFFAIR

What: Enjoy a glass of wine, desserts prepared by local chefs, live music and a silent auction. The event benefits Family Promise Baldwin County.
When: Thursday, Dec. 7, 5 p.m.
Where: Daphne Civic Center, 2603 U.S. Highway 98, Daphne

HOLLY DAYS ON MAIN

What: Two days filled with fun to get you in the Christmas Spirit. **When:** Dec. 9-10, 10 a.m. to 5 p.m. **Where:** The Wharf, 23101 Canal Road, Orange Beach

FLORA-BAMA SANTA DROP

What: Watch as Santa parachutes onto the beach at the Flora-Bama. The day of fun includes crafts, activities and free photos with Santa. **When:** Saturday, Dec. 9, 10 a.m.-1 p.m.

Where: Flora-Bama Lounge & Package, 17401 Perdido Key Drive, Pensacola

CHRISTMAS LIGHTED BOAT PARADE

When: Find a spot along the Intracoastal Waterway between LuLu's in Gulf Shores and The Wharf in Orange Beach and take in the Lighted Boat Parade.

When: Saturday, Dec. 9, 5 p.m. Where: Intracoastal Waterway from LuLu's to The Wharf

FLORA-BAMA CHRISTMAS POTLUCK

What: Gather on the line to eat, drink and be merry. Turkey and ham will be provided, and guests are encouraged to bring a dish to share. **When:** Monday, Dec. 25, noon

Where: Flora-Bama Lounge & Oyster Bar, 17401 Perdido Key Drive, Pensacola

FLORA-BAMA POLAR BEAR DIP

What: Take a dip in the Gulf of Mexico at high noon. Those who fully submerge will get a free draft beer and a free new year's lunch. **When:** Monday, Jan. 1, noon-3 p.m.

Where: Flora-Bama Lounge & Oyster Bar, 17401 Perdido Key Drive, Pensacola



with STEVE JONES City of Gulf Shores

Words by Kara Mautz Photos by Micah Green

Gulf Shores City Council member. Chairman of the Board for the Coastal Alabama Business Chamber, the Coastal Baldwin Educational Enrichment Foundation and the Zoo Foundation. One thing is for sure: **Steve Jones does it all.**

Jones, who moved to Gulf Shores in 1991, also works as a volunteer chairman for the Annual National Shrimp Festival, produces the Regional Annual Electronic Recycling event and is involved in the "Leave Only Footprints" initiative to keep local beaches clean.

How does he do it? Here are seven things and ideas that Jones said encapsulates his success and has motivated him throughout his long and accomplished career.



${f I}$. Family

"My family is what I have and what I work

to maintain," Jones said. "I can honestly say that the Annual National Shrimp Festival, which is about to launch its 50th anniversary event, would not be successful without them."

$2.\,$ faith

"Without faith, we would not leave our homes for fear the danger would be too great to risk our lives outside. We all may not hold a faith in God or any deity, but we all do truly live by faith."

Jones said his goal is to be right, do right and lift others.

3. PERSONAL DEVELOPMENT

"I have had to 'reinvent myself' several times in order to remain in this community, which is driven mostly by hospitality."

Jones said it has been a big mind shift for him,

transitioning from his experience as a Baby Boomer into the modern age, and he has had to work to become comfortable with change.



4. career

"Upon graduation, I worked part time as a bartender working to make money while I searched for a job. I ended up developing a management skill that carried me to a hotel career, which eventually landed me in Gulf Shores." Jones said he believes sometimes the right career will find you, instead of the other way around.

$5.\,$ service

"I did not originate the saying, but I have lived by it since moving to Gulf Shores: 'Service is the rent we pay for the space we take

up," Jones said. "This community has given me so much. How can I not strive to repay that debt? Wherever you are, whoever you are, try to give back. It will yield rewards beyond your dreams."



6. AWARENESS

Jones said he tries to take time away from social media to create relationships and communicate with the people around him, always striving to take in the moment.

Jones said that when he does turn to social media, he tries to showcase the beauty of the world around him

"I have visited the beach every morning at sunrise to take photos of what I see and share it with whomever will look." said Jones, who has 4,000 Facebook friends and 3,000 followers. "I don't know if everyone looks every day, but I still post each day."

$7.\,\mathrm{pursuit}\,\mathrm{of}\,$ excellence

"If you are going to do something, do it right. It takes twice as long to do something again, so why not 'do it once, do it right,'



Jones said. He finds satisfaction in doing his best, regardless of task at hand. "Do your best, and be your best."

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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



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

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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

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5121 North 12th Avenue Pensacola, FL 32503

108 North Section Street Fulthope, AL 30532

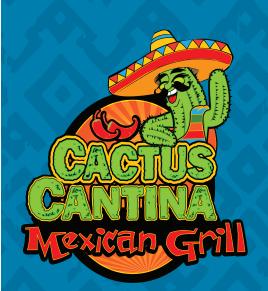
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A trio of our famous cheese dip, pico de gallo and guacamole. 11.99

NACHOS

FAJITA NACHOS

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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

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

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CHEESE DIP LARGE 8.99 | SMALL 5.99

BEAN + CHEESE DIP

BEEF + CHEESE DIP

CHORIZO SAUSAGE

+ CHEESE DIP

LARGE 8.99 | SMALL 5.99

LARGE 8.99 | SMALL 5.99

JALAPEÑO + CHEESE DIP

LARGE 8.99 | SMALL 5.99

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CHICKEN 16.99 SHRIMP 17.99 STEAK 17.99

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Burritos are served with your cho

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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

DESSERTS

SOPAPILLA 3.99 With ice cream 5.79

CHURROS 5.99

NEW! BOOM-BOOM SHRIMP SALAD

Mixed greens with onion, tomato,

shredded cheese and fried shrimp

TEXAS FAJITA SALAD Grilled steak, chicken or shrimp with

tossed in a Boom-Boom sauce. 12.99

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.

CHEESECAKE CHIMICHANGA With strawberry sauce. 5.99

PIÑA FAJITAS stuffed with chicken, sautéed

bell peppers and onion. 19.99

TEXAS FAJITAS

A sizzling platter of bell peppers and onions with grilled steak*, chicken and shrimp, 18,99

SHRIMP DIABLO 🌜

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

GRILLED SHRINP 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 13.4 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

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

BURRITO MEXICANA

ground beef rolled in a flour tortilla, covered with cheese dip and topped with lettuce and sour

CACTUS GRILLED BURRITO

Large flour tortilla with grilled steak* or chicken and covered th our cheese d CHICKEN 13.49 STEAK 14.99 BURRITO RANGHERD Large flour tortilla filled with grilled steak* or chicken, grilled onions, peppers and topped with

our zesty ranchero salsa and CHICKEN 14.99 STEAK 15.99 BEVERAGES



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

CALDO DE CAMARON

A traditional soup with shrimp, Mexican rice, onions, spinach, red bell peppers, mushrooms and cilantro, topped with sliced avocado. 9.99

CALDO DE POLLO

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

TACOS NEXIGANOS Authentic Mexican-style stree tacos with carne asada, fresh cilantro and onion on soft corn tortillas. Served with lime and varda sauce

NEE INCOSTING NEW! CARNITAS TACOS Authentic slow-roasted pork on soft com tortillas with cilantro and raw onion, and a side of cilantro-lime cabbage and salsa verde. TWO TACOS 13.99 THEFE TOCOST

NEW! FLAUTAS

of cheese dip. 14.49

CACTUS BOWL

CARNITAS 14.9

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

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

CHICKEN DIABLO 🌜

POLLO CACTUS NELT

ENCHILADA SUPREME

Chicken breast smothered in bell

ARROZ CON POLLO Grilled chicken served on a bed of

rice topped with cheese dip. 11.99 (no sides)

One shredded chicken, one beef and one cheese enchilada topped

with lettuce, tomato and sour

Juicy grilled chicken tacos with fresh grilled pineapple and chorizo. Topped with ra

Seasoned ground beef or shredded chicken tacos with fresh pico de gallo, lettuce and cheese.

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

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

TRADITIONAL

CARNITAS

your choice of two (2): mexica rice, black or refried beans or Slow-simmered pork tips cooked with sautéed onions. Served with fresh tortillas, lettuce, guacamole pico de gallo and sour cream. 15.9

> CARNE ASADA A grilled 9-oz skirt steak served on a sizzling bed of onions and on a sizzing beau bell peppers 16.99

TAQUITOS

Three corn tortillas fried with you 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 eese dip.13.99 dd 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* illed chicken or shrimp. URRITO - CHILE RELLENO O - CHALUPA - TOSTADA

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 BURRITD Beef or shredded chicken burrito served with your choice of two (2) Mexican rice, beans, Cactus grits

CACTUS FINGERS Chicken fingers with fries. 6.99

ANY ONE 10.99 ANY TWO 12.99 ANY THREE 14.99



KIDS'MENU MINI QUESADILLAS

ncludes soft drink or tea only). add 2.00 for adults

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

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

ENCHILADA MEAL Cheese, chicken or beef enchilada

Authentic Mexican-style chicken soup with Mexican rice, onions, red bell peppers and cilantro, topped with sliced avocado. 7.99 **Disclaimer – price** subject to change.

CHICKEN 11.99 STEAK 13.99 TEXAS 14.49 ESE 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.

FRIED ICE CREAM 5.99

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 **GACTUS GRILLED CHICKEN SALAD** Grilled chicken over lettuce, spinach, avocado and diced tomatoes, topped with pico de gallo. 10.49

TACO SALAD

Sub grilled steak* +2.49

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DeSoto's 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 dozen1 dozen Southern Style Crab Cakes Crab, Spinach & Artichoke Dip Coconut Shrimp Stuffed Mushrooms Alligator Bites Fried Crab Claws 1/2 lb

1 lb

cup

bowl

cup

bowl

Tuna Dip Sweet Potato French Fry Basket Fried Green Tomatoes GUMBO & SOUP Seafood Gumbo

Sealood 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 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
- wighted of plackened chickened chi
 - 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 *Paneed Catch

LAND LOVER'S FARE

(Served with your choice of two side dishes) Hawaiian Rib-eye - (12 oz.) - add jumbo grilled or fried shrimp Jamaica-Jerk Chicken Grilled Chicken Breasts Fried Chicken Tenders PASTA

Fettuccini Alfredo - with grilled or blackened chicken

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

SIDE DISHES

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



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CONTINUE A LOT OF REALLY GOOD MUSIC.)

Words by Natalie Williamson Photos by Micah Green and Natalie Williamson Que Chair

Blue Chair

bue Chai

NATURALLY

Since 1964, **Flora-Bama**, positioned at the Alabama-Florida state line, has consistently featured live sounds year-round, withstanding storms and rebuilding when necessary. Besides its historical significance, the venue offers diverse attractions for those who visit this legend on the beach.



SUNDAY CHURCH SERVICES

For over a decade, Flora-Bama has conducted "Worship on the Water" every Sunday at 9 and 11 a.m., accompanied by live music.

Pat McClellan, one of the four owners of Flora-Bama, said he was shocked when a methodist minister suggested a church service to him.

"I said to him, 'how could you possibly think about doing a church service out here?" McClellan said, noting the minister wanted to hold a worship service on the weekend of July 4, which concerned McClellan because people would be partying during the holiday weekend.

The minister was able to persuade McClellan to hold these services in the name of going on a mission.

Marketing Director Jennifer Parnell said having a church service here is something Flora Bama is unique for.

"Jesus went to people, why can't we?" Parnell said.

According to Parnell, over 500-700 people attend these services every Sunday. Flora-Bama currently partners with 3Circle church.

"It's been a wonderful marriage between the two," Parnell said. "Some benefits of having such a great, strong church partnership is they are here for our staff."

Every year on Easter, Flora Bama hosts a special service where over 4,000 people gather to celebrate the resurrection of Jesus Christ.

"They also add a sunrise service, which is just absolutely magical," Parnell said, recalling the sound of waves crashing onto the shore as the service goes on.









MULLET TOSS

McClellan and co-owner Joe Gilchrist wanted to do something during what they called "shoulder season" to try to bring in business. Inspired by a Western tradition involving cow chip tossing, Gilchrist decided to use mullet, an indigenous fish, as a substitute. In 1985, the Mullet Toss was born when Gilchrist and friends gathered dead mullet, stood by the Gulf waters and engaged in a fish-throwing competition.

The Mullet Toss is held the last full weekend in April.

"Over time, it has become the biggest weekend of the year," Parnell said. This event is a ticketed event but open to the public.

McClellan said he and the other owners wanted to turn it into the "longest beach party."

We started off and it was a one-day event, then it turned into a two-day event, and then all of a sudden it was a three-day event and people were taking off work for Mullet Toss weekend," he said.

McClellan added that the Mullet Toss is just one of the many events put on by Flora-Bama that benefits charity organizations.

"For each fish tossed, we put \$4 to Alabama, \$4 for Florida to youth organizations," he said.

He said their goal is to educate youth on the dangers of drug and alcohol at an early age.



Flora-Bama owners Cameron Price, John McInnis III, the late Joe Gilchrist and Pat McClellan. Photo provided.

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FLORA-BAMA RADIO

For those unable to visit Flora-Bama in person due to distance or work, the venue offers a free radio station via iHeart Radio.

Before creating a station, Parnell said they needed to brainstorm ideas for the vibes of the station.

"I went to every iPod that plays in this building when musicians are on break, and I put it in a spreadsheet of every song that we play," she said.

Parnell also went to the old school jukeboxes and looked at the songs that were popular and took into consideration the songs musicians were performing.

"We have grown it to live recording, interviews with musicians or talks about special events," Parnell said.

Jack Robertson, also known as Big Earl, has been a fixture at Flora-Bama for 29 years, performing every Friday and Saturday. Big Earl hosts "Big Earl's Dive Bar Café" where he, Parnell and Steve Powers select songs to match themes and discuss current events and Flora-Bama happenings.

He credits the staff, the owners and the people who come into Flora-Bama for keeping him at what Parnell described as a "adult tree house" for all these years.

"I cannot imagine playing anywhere else as long as l have this place," Robertson said.

"Anybody can listen from anywhere," Parnell said. "We love that you can take a little piece of Flora-Bama wherever you are."

TOP LEFT: Jack Robertson, AKA Big Earl LEFT: Jennifer Parnell, Flora- Bama marketing director



BRAS ACROSS THE ROOM

Upon entering the main bar, a line of bras hanging on strings is visible. The tradition began when Gilchrist, in a humorous conversation with a group of ladies, playfully encouraged them to toss their bras onto the lines.

"Over time it has grown, and we clean them off every year," Parnell said.

Not only does she take the shapewear off the strings, but she donates them to a local women's shelter. "Apparently, they never get bras, socks or underwear," she said. The shelter does clean these undergarments to ensure they are sanitized and ready to be worn.

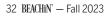




BINGO NIGHTS

For 12 years, Flora-Bama has hosted bingo nights from 1 to 4 p.m. Monday through Friday, welcoming participants of all ages.

"It's free. Anybody can play. We're family-friendly, and it's fun," Parnell. said. Those who participate have a chance at winning prizes such as gift cards, Flora-Bama merch, free drink cards and other random gifts.



FLORA-BAMA MARINA

Flora-Bama offers jet ski and boat rentals to those looking to ride the waves.

To rent a water vehicle, you must be 19 years old, and you must be 16 years old to drive a jet ski. No boating license is required; however, you must sign a waiver and review rules and safety tips prior to venturing out on the water.

Rental fees depend on how long an individual or group wishes to use the vehicle.



Photo provided

NO JUDGEMENT ZONE

In 2014, country singer Kenny Chesney brought in a estimated 40,000 fans to Flora-Bama for a free concert held on the beach bar on the Alabama-Florida state line.

Chesney, who wrote a song named after Flora-Bama, has noted that this bar is one of his favorite places.

"I think it is the ultimate no-judgement zone, so when you're in the limelight, you just want to be able to relax," Parnell said.

She noted the ambiance is what makes Flora-Bama so easy to attend, especially for people such as the 'Somewhere with You' singer.

"The customers that come here, all walks of life and when they come here, they're letting loose, they're having fun, they're meeting new people," she said. "That ambiance makes it really enticing for people who are in the limelight to come here and kick back."

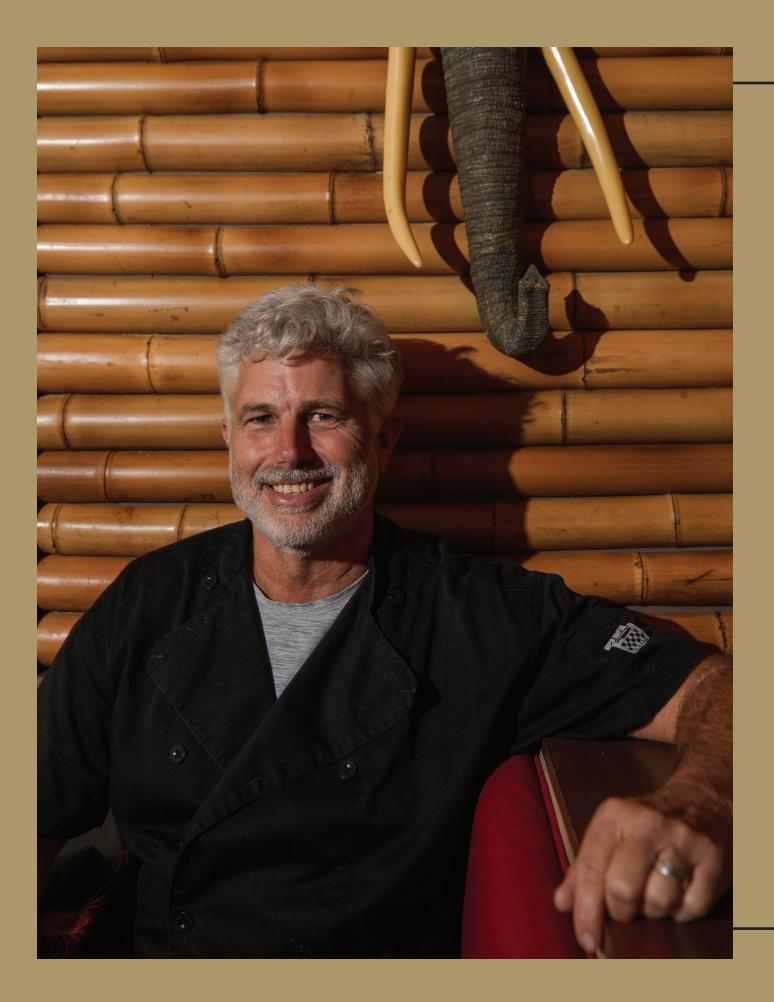


MAN WHAT R D DOIN HERE I SAN DALC TOUCHT D BEER DUSCO 2 C UN NAM WHAT R D DOIN HERE I SAN DALC TOUCHT D BEER DUSCO 2 C UN NAM WHAT R D DOIN HERE I SAN DALC TOUCHT D BEER DUSCO 2 C UN NAM WHAT R D DOIN HERE I SAN DALC TOUCHT D BEER DUSCO 2 C UN SHOKE MAGAZINE RE INENT THRU FORTINE DOWN 2 SH PT HAN HE PRETTY DAM FAST THE IS PENT HI LIVIN HIZD HOMEN (* SHIYCARS LONG VACATION HARM LOCATION I WAS GOIN NON STOP TH SHIYCARS LONG VACATION HARM LOCATION I WAS GOIN NON STOP TH GOOD THE TOP SHELF SWEET LIFE I TASTO 2 TELL D TRUTH REST ILV CORVEDUNITE HERE WENT CAUSE BUT ISPENT HI LIVIN HIZD HOMEN (* BUT SHINK C RESTON VACATION WARK LOCATION COUNT ILV CORVEDUNITE HERE WENT CAUSE BUT ISPENT HI LIVIN HERE HERE CAUSE BUT ISPENT HI LIVIN HERE HERE CAUSE BUT ISPENT HIND RESTON ON A COMPARING ISPENT I COOL THE TOP SHELF SWEET LIFE THAT I TAS

OTHER ADDITIONS

In addition to Flora-Bama's history, this nationally known bar extends its hospitality to the Flora-Bama Ole River Grille, a restaurant where live music and cuisine come together.

For those seeking a taste of the spirit of Flora-Bama beyond its beachside walls, the establishment features a fully stocked liquor store. Whether it's the allure of live music, dining or the opportunity to purchase alcohol and lottery tickets that you can't do in Alabama, Flora-Bama aims to serve all who visit and give them an unforgettable experience.



COOKING ON THE WILD SIDE

Words by Melanie LeCroy | Photos by Micah Green

SUNSET CORK ROOM LEGACY LIVES ON AT THE GULF COAST ZOO WITH CHEF JOHN DAVIS AT THE HELM OF **SAVANNA**

hef John Davis arrived in Gulf Shores as the result of a COVID-19 pandemic layoff and a job opportunity for his wife. What he found was a community and a dream job at a fine dining restaurant he thought would take him to retirement. Instead, it led him to a new adventure.

Davis is a born-and-bred California surfer whose culinary journey led him to Charleston, South Carolina, for culinary school. He met his wife, Michelle, and hasn't left the South. They settled in the Atlanta area and raised a family while both working in the hotel and restaurant industry.

Once the children graduated and flew the coop, the couple decided to sell their home and explore. The first stop was the Florida Keys for a year while they helped a friend get his hotel up and running. The next stop took them to Starkville, Mississippi, where he got a job working at a food service management company.

"We did stadium dining like luxury boxes and corporate dining and that kind of thing. When the pandemic hit, I got laid off. Every-



thing shut down," Davis said. "Simultaneously, my wife got a job as the general manager at The Wharf Springhill Suites, so we packed up and moved to Gulf Shores."

After getting settled, Davis started looking for a job and answered his first-ever ad on Indeed.

"It was for the Sunset Cork Room. I never knew what it was. I walked in the door, met Nina and hit it off immediately. I thought going into a local fine dining restaurant would be perfect; have complete control over what I want to do and open five days a week. This will be my swan song. My last little dance," he laughed. "Just ride off into the sunset with Nina, and I'll just be the chef and play golf on the weekends, and it will be great. And it was."

After 19 years in business, Nina Martin decided it was time to sell Sunset Cork Room and retire. Davis wasn't ready to let it go, but the restaurant served its last dinner Jan. 20.

"I fell in love with the Cork Room, the patrons, the employees, and everything about it was special," he said. "It was a community place that had a cool vibe that I fell in love with. I had the opportunity to continue it somewhere else."

Davis struck a deal to purchase the business from Martin. The original building had been sold, so he knew he had to find a new location, and it wasn't an easy task.

"We set off looking for a location. We looked at every place and found nothing," Davis said. "I am just a chef, not a billionaire with all kinds of capital to build out. It had to be a deal where it was a turnkey operation where I could just come in, bring the team, turn on the gas and hit the ground running."

When Davis heard Safari Club at the



G FBELIEVE IN GOOD INGREDIENTS. IF YOU COOK THEM WELL, YOU DON'T HAVE TO DO A LOT TO THEM..."



GulfCoastMedia.com - BEACHIN' 37

Alabama Gulf Coast Zoo had closed in April, he made a call. After a month or two of negotiations with the zoo, its board and stakeholders over a 40-plus-page lease, Davis had found a new, bigger home for his restaurant.

Sunset Cork Room had 75 seats including the bar and was only open for dinner five nights a week. The zoo location offers more interior seating with around 100 seats, another 100 seats outside (which are not yet open for dining) and a larger kitchen. The new location also came with a requirement for lunch and brunch and being open seven days a week. It also has a new name.

Davis renamed the restaurant Savanna. The name fit with the new location as well as an ode to one of the oldest Southern cities. He chose the feminine spelling to honor the many strong women in his life.

The long negotiations and lease period gave Davis and his executive chef, Tina Goodwin-Allen, about three to four weeks to get up and running.

While the menu now includes lunch and brunch, the dinner menu will be familiar to Sunset Cork Room patrons. Davis said the Cork Room had become his signature style: clean contemporary cooking with a French influence.

"I believe in good ingredients. If you cook them well you don't have to do a lot to them," he said. "My thing is to cook it right, process it right, and usually everything works out well."

The challenge of coming up with a lunch and brunch menu was keeping it cohesive to fit with the dinner menu.

"You can't have filet mignon for lunch. No one would come," Davis laughed. "We wanted to do some things that were a little different like the hot pastrami sandwich, which you don't see much of down here. I like doing things that you don't see on a lot of menus."

Davis said he steered away from Gulf Coast menu regulars like shrimp and grits and leaned into different items. The lunch menu features a seared tuna niçoise salad, a grilled portobello mushroom sandwich and poutine. He also inherited a brick oven, which added pizza to the menu. While pizza is easy to find, Davis is keeping with his "different" theme and offers a filet mignon with blue cheese pizza.

Diners can also expect the menu to change every couple of months.

"We like to change the menu every few months as opposed to running a lot of specials," Davis said. "We constantly evolve the menu. We always keep the classics; the lamb lollipops stay on the menu all the time. We will always have a filet on the menu and always have a grouper. Anything else, all bets are off."

Savanna opened its doors Sept. 5, and Davis said they got crushed for the first time at lunch Friday, Sept. 8. He said the floodgates opened







Food photos courtesy of Savanna

and they got killed, but that is a great problem to have.

"What it is is heartwarming because the community has embraced us, and they want to come in and see good food. I mean it is really encouraging, and it was our second day," Davis said. "We learn from our mistakes, and we know what we have to do."

Martin may have retired, but you can still find her at Savanna. Davis said she can't help herself and needs to stay busy, so she is helping him with the wine program and acting as a host.

Despite years in the industry, Davis said this new chapter has taught him that people are good.

"That is one thing that almost gets me choked up thinking about. All the people and the community that has come in is overwhelming and humbling," he said. "We have hired some good people who have stepped up and understood it is going to be crazy for a little while. They are willing to chip in and do their part. It kind of restores my gratitude for humanity. That was surprising."





Savanna Executive Chef Tina Goodwin-Allen



Looking to the future

Despite only having recently opened, Davis is looking forward to the future possibilities of his new business and location.

"One of the things that intrigued me about this location was the opportunity to do catering. We have two huge event spaces. One has a stage and is a closed event area where we could have little concerts out there. There is another space that is a great wedding venue, and we have a little breakout room for business parties," Davis said. "I have spent a lot of years in the catering game and doing banquets, so I am excited about that. Once we get the restaurant up and running, my next goal is to start pounding the pavement and start going after some events. This is just a gorgeous location to have events."

Davis's passion and love for what he does is evident.

"For chefs, I believe it is more than a job. We do this because we are passionate about it. We are people-pleasers, and we want to make something great," he said. "In the end, we just want to be part of a community and have people that want to be part of the community, whether they are employees or guests or vendors."

THE FASHION ISSUE (BUT MAKE IT FOOTBALL)

Words and photos by Cole McNanna

eion "Prime Time" Sanders said it best: "If you look good, you feel good. If you feel good, you play good. If you play good, they pay good."

Looking good in Orange Beach is highlighted by Mako players Blake Brunick, Damian Brazzell and Chris Taylor who agreed with Sanders' thoughts on entering the game with positive vibes.

"When I look good, I feel great, like I'm about to have the best game in my life," Brazzell said.

While the sentiment has not changed, the essentials of a player's swag have evolved.

Instead of the baggy outfits of Prime Time's playing era, everything is skintight in the name of aerodynamics. During pregame warmups, many players fold their jerseys into sleeveless crop-tops to enhance their gameday outfit presentation.

Eye-black designs have become more intricate and intentional, and the sleeves have become more plentiful and now adorn both the arms and legs — but only one at a time. Cleats have taken on the brunt of a player's personality where some remain subdued, others go louder and flashier, yet still others go for fashion first.

"If you look good, it makes you play better," Taylor said. "When I look good, I'm feeling good and ready to go."

It's now a cardinal sin to wear only one glove whereas that used to be common practice not too long ago. Similarly, you can't be caught with two leg sleeves and two arm sleeves since that would be considered overkill.

They say the arm and leg sleeves, as well as two gloves, are all necessary items on game day. Visors are optional, but eye black and wrist tape are also their bread and butter.

While every player might not be rocking jewelry around their neck, the Makos have instituted a turnover chain akin to a wrestling championship belt that is brought out and bestowed upon the defensive player who scores a takeaway. All in an effort to allow the players to express themselves both on and off the field.



Damian Brazzell



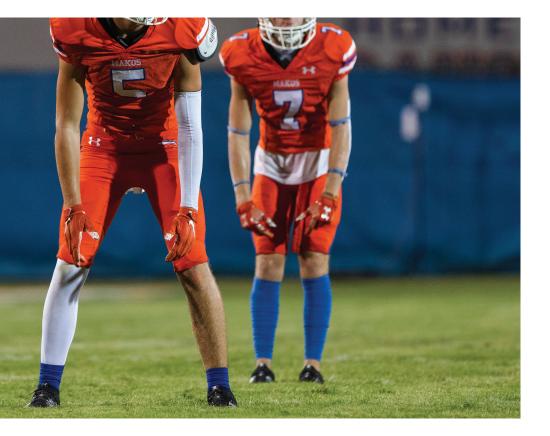




Blake Brunick



Chris Taylor





Join us for our 50th Anniversary Events

September 27-30 Foxcroft

> October 4-7 Krazy Larry

October 11-14 Lyssé

October 18-21 Simon Sebbag

November 1-4 Julie Vos

November 15-18 Gretchen Scott

November 19-25 MycraPac

November 9th Anniversary Party Doors open at 9 am

Special Guest SUSAN BROWN Author One Year of Thankful Thursdays



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FASHION

Photos by Micah Green

From the beach to the **Eastern Shore**, get your wardrobe ready for the welcomed cool down.

Dilly Dally

Boho-inspired crochet fringed vest. Sarah Reeves pairs it with a satin cami and flared bottom skinny jeans.

Revolution Resale Outfits (male and female) available at their store in Fairhope.







A TRENDY & AFFORDABLE BOUTIQUE LOCATED AT 300 B FAIRHOPE AVE AND AT THE WHARF IN ORANGE BEACH

M&F Casuals

Nicole in Patty Kim Dress, Hobo crossbody bag, Charleston Shoe's Sandal, Julie Vos earrings and bracelet.

GulfCoastMedia.com — BEACHIN' 45

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251-928-9294 / 251-981-1116

Beach House Boutique Fall sweaters include this tie dye printed, lightweight classic crew neck style, paired with dark denim bootcut jeans from Lilly Pulitzer. Jeans. Charlie B sweater.

wismar jewelry Fine Jewelry & Design

Unique jewelry handmade in Fairhope.

Gallery Hours:

Wednesday - Friday 10am - 5pm

November, December Hours:

Wednesday - Friday 10am - 5pm

> Saturday 10am - 3pm

2 South Church Street Downtown Fairhope Alabama 251-928-5858

> WismarJewelry.com ©wismar jewelry co. inc.

Pieces Boutique Outfits available at store in Orange Beach.



Dilly Dally Chartreuse green pleat-detail top and L'Artiste Shoes to match.

Cybele's

Renea in Kiyo full pant with topper and black Berek sheer cowl top. Nancy in a hot pink chic cape and a long sleeve turtle-neck tee, both by Planet. Necklace from Ficklestix. Catherine in Lysse olive leggings and a Lysse velvet jacket.



Utopia

Brittany Curtis in black stretch sequin pants and sequin top by Why Dress. McKenna Durnin in black bell bottoms by Easel, floral top by THML snd small bag by MiMi Fashion.

Cybele's Renea in a pink organza bomber jacket with an A'nue Miami tank.

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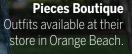


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Pieces Boutique store in Orange Beach.

Dilly Dally ah Reeves in a timeless retro-print auxvrap satin dress.





Wismar Jewelry All jewelry shown handmade by Bill



ULF SHORES

Original Oyster House Outfits available at their store in Gulf Shores or Spanish Fort.

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Cat's Meow

Sarah Reeves sporting a graffiti-inspired quilted vest. Her fringe-detailed hoodie sweater is a seasonal favorite, available in several colors.

Cat's Meow

A statement suit from Renuar. Gabardine knit belted jacket and wide-leg pants with many colors to choose from.

Cybele's

Catherine in a hot-pink waffle-knit top from Planet with faux suede leggings by Lysse, a Simon Sebbag necklace and bag by Joy.

Utopia

McKenna Durnin in blue cocktail dress by Idem Ditto and Brittany Curtis in light blue dress by THML with pockets.

Revolution Resale Outfit available at their store in Fairhope.

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M&F Casuals

Joni in Pearly Vine shirt and Vest, AZI jeans, Julie Vos Jewelry, Status belt and Modzori reversible sandal, and Nicole in Kerisma Sweater, Gretchen Scott Pants, Hot Girls Pearls necklace and bracelets, Adorned gameday bag, Modzori reversible sandal, Julie Vos pearl hoops.

The Colony Shop Johnny Was Adalena Scarf and Adalena Kimono-Sleeve Tee.

> M&F Casuals Joni in Kozan top, Sympli pant, Modzori reversible fur clog, Julie Vos necklace, Hobo Handbag

Original Oyster House Outfits available at their store in Gulf Shores or Spanish Fort.

Utopia

Brittany Curtis in green Sargent Pepper jacket and leopard dress by THML. McKenna Durnin in ruffle dress by Entro, multicolored necklace and black suede pumps.



The Colony Shop Johnny Was Valentin Scarf and Valentin Jasmine Dress.

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Beach House Boutique

On trend, 100% cotton, multi-stitch patchwork sweater. Featured in Oatmeal, this funnel neck sweater is also available in Marigold and Red Plum. Sweater by Tribal. Plaid pants Charlie B.



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