BEACHEN

Along the riverbanks

Get Off the Beaten Path to explore Magnolia River, and visit Swift-Coles Historic Home to step into the past

FALL 2024

REEL TAIK

Jaselyn Berthelot is not only fishing like a winner, but she is at the beginning of a career that is set to take off and blaze the trail behind her. It's only a matter of time. And hundreds of pounds of fish.

THE FALL FASHIPSSUE

Your guide to local trends

Check out some of the newest, hottest fall styles you can find in local boutiques from the beach to the Eastern Shore

7 Things that define **Coastal Art Center of Orange Beach's** art teacher Amoreena Brewton

A PUBLICATION OF GULF C SAST MEDIA



~ UPCOMING EVENTS ~

Sept. 29	Baldwin Pops, 5:00
Jept. 25	·
Oct. 3	Freedom Sings USA mini concert, 6:00
Oct. 24	Arts Afire fall festival, 5:00
Nov. 8-22	Best of the Vets - Art Showcase
Nov. 14	Best of the Vets - Reception
Nov. 11	Frank Brown Int'l Songwriters concert
	featuring Freedom Sings USA, 6:00
Dec. 12	Light Up The Arts! 5:30
Jan. 10	Four A Change concert, 6:00
Jan. 24	Roman Street concert, 6:00
Feb. 21-22	"The Shagwood Secret" interactive play

~ Check our website for our ongoing art class schedule ~

CoastalArtsCenter.com | 251-981-ARTS (2787) 26389 Canal Road, Orange Beach





OPEN TO THE PUBLIC







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Kiva Dunes Golf Course is always at the top of the list when people talk about the best golf in Alabama, and it's easy to see why. This gorgeous track winds through a secluded piece of land, presenting incredible shotmaking opportunities in an unforgettable setting.





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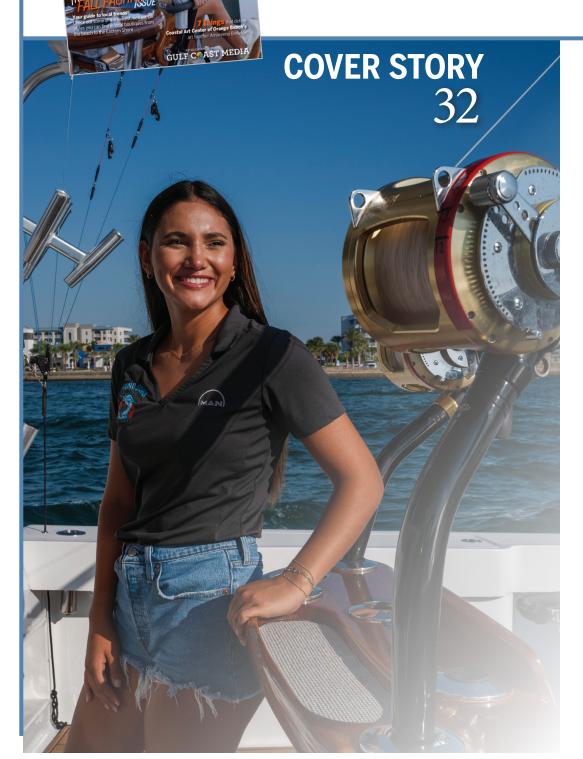
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Off the Beaten Path

Explore the serenity and beauty of Magnolia River by floating down its curves under canopies of oaks covered in Spanish moss.

7 Things

Amoreena Brewton has deep roots to Pleasure Island. Learn how the art teacher defines herself.

Swift-Coles

This historic home on the Bon Secour River, right by Tin Top and local seafood markets, tells the history of Baldwin County's timber moguls.

Fall Baking

Get into the festive fall spirit with this seasonal bundt cake recipe.

Fall Fashion

The latest trends and styles you can find locally.



WE'VE MADE IT THROUGH THE HEAT OF THE SUMMER AND CAN NOW CRUISE INTO COOLER BUT STILL WARM TEMPERATURES THAT MAKE YOU WANT TO BE OUTSIDE WITH THINGS TO DO. WHETHER YOU'RE A FAN OF FOOD, MUSIC, HOLIDAY FESTIV-ITIES OR EVEN PHYSICAL AC-TIVITY, THERE ARE PLENTY OF ANNUAL EVENTS APPROACHING ON THE CALENDAR. |F YOU'RE NEW HERE, EXPLORE YOUR COMMUNITY. |F YOU'RE VISIT-ING, FIND OUT WHY SO MANY PEOPLE LIKE YOU HAVE LIKE MINDS. IF YOU'VE BEEN HERE FOR A WHILE, TRY SOMETHING NEW OR RETURN TO YOUR FA-VORITES. NO MATTER WHO YOU ARE, WE THINK YOU'LL FIND SOMETHING THAT FLOATS YOUR GULF BOAT.

October **Meeting of the Minds**

What: MOTM is the annual Parrot Heads in Paradise Inc. convention held annually during the end of October and beginning of November. While previously hosted in New Orleans and Key West, the new home of MOTM for the second year in a celebrate the legendary Jimmy Buffett. When: Oct. 22-Oct. 27 Where: Various locations Details: www.motm.rocks

NOVEMBER **Experience the Oyster**

What: Presented my Murder Point Oysters, this

special early access starting at 10 a.m. immerse yourself in live music, hand-crafted cocktails, chef demos, a big-screen football experience, and feast on raw and cooked oysters and gumbo! **When:** Nov. 1-2, 11 a.m.-5 p.m. Saturday, VIP access opens at 10 a.m. **Where:** The Hangout, Gulf Shores **Details**

Details: www.hangoutcookoff.com

Gumbo Fest

What: The Gumbo Festival takes place right When: Nov. 2, 11 a.m.-2 p.m. Where: CoastAL, Orange Beach



WANT MORE EVENTS? HEAD TO OUR EVENT CALENDAR AT WWW.GULFCOASTMEDIA.COM

Cocktails for The Coast

What: Cocktails for the Coast is the Alabama Coastal Foundation's annual fundraiser (always the Thursday after Election Day) to help celebrate

When: Nov. 7, 5:30-7:30 p.m. Where: Bluegill Restaurant, Spanish Fort **Tickets:** \$100

Details: www.joinacf.org/cocktails-for-the-coast

Annual Frank Brown International Songwriters' Festival

What: The 40th-annual Frank Brown Interna-

When: Nov. 7-17

Where: Flora-Bama, Perdido Details: https://www.florabama.com/

Coastal Alabama Food Truck & Craft Beer Festival

What: FTFA is bringing the ultimate food truck When: Nov. 9-10, 11 a.m.-5 p.m. Where: Gulf Shores Main Public Beach Tickets: Free to attend

Flora-Bama's Thanksgiving Potluck What: The Flora-Bama invites you to eat, drink and be thankful at their traditional Thanksgiving When: Nov. 28, 1 p.m. Where: Flora-Bama, Perdido **Tickets:** Free to attend

DECEMBER Santa Drop

What: Kick-off the Christmas holidays with the

When: Dec. 7, 11 a.m.-2 p.m.; Where: Flora-Bama, Perdido **Tickets:** Free to attend

Christmas Lighted Boat Parade

What: Whether you've been naughty or nice Christmas is a time for family and friends to gather and celebrate. The Flora-Bama wants you #OnTheLine to eat, drink and be merry for its traditional Christmas Potluck Dinner. The turkey and ham will be provided by the Flora-Bama, and they encourage patrons to bring a covered dish to share. Live music will be playing all around the bar to help spread Christmas cheer for all to hear. When: Dec. 14, 4 p.m.-dusk Where: UI u's Gulf Shores Where: LuLu's, Gulf Shores **Tickets:** Free to attend

Christmas Potluck

What: Whether you've been naughty or nice, they encourage patrons to bring a covered dish to share. Live music will be playing all around the bar to help spread Christmas cheer for all to hear. When: Dec. 25, 1 p.m.; bring covered dishes at noon Where: Flora-Bama, Perdido

Tickets: Free to attend

Noon Year's Eve at LuLu's

What: Crafts, Kid Safe Fireworks (bubble wrap)

when: Dec. 31, 10 a.m.-3 p.m. Where: LuLu's, Gulf Shores Tickets: Free to attend

On the river

Magnolia River offers quiet, freshwater outdoor exploration

> Words by Kayla Green Photos by Micah Green

t's like the sleepy, shady town is frozen in a simpler time, an Americana that is becoming harder to find. Pleasure Island has myriad benefits and amenities. There's a reason millions of people visit every year, why people are moving there from all over the country. If you are just in the area for a little bit, or even if you call Baldwin County home and want to explore something different, something slower, a day on Magnolia River is calling.

Magnolia Springs wraps itself around the curves and offshoots of the Magnolia River, the site of an 1800 Spanish land grant and landing place for families and descendants of soldiers who fought on both sides of the Civil War. The water from the river's many natural springs was declared "the purest in the world" by several chemical companies in Chicago at the turn of the century, the town's website says.

The river, which flows into the Week's Bay estuary of Mobile Bay and is known for red fish and sea trout, has public launch points for kayakers and canoers. It is also the only remaining river mail route in the continental United States. Spend a day on the river to lazily flow past quaint boathouses, under draping oak and, yes, magnolia trees, among birds, fish and lush magnolia, dogwood, azalea and wisteria blossoms. Pack lunch and find a sandbar or bankside. Cool your feet in the freshwater. Relax.

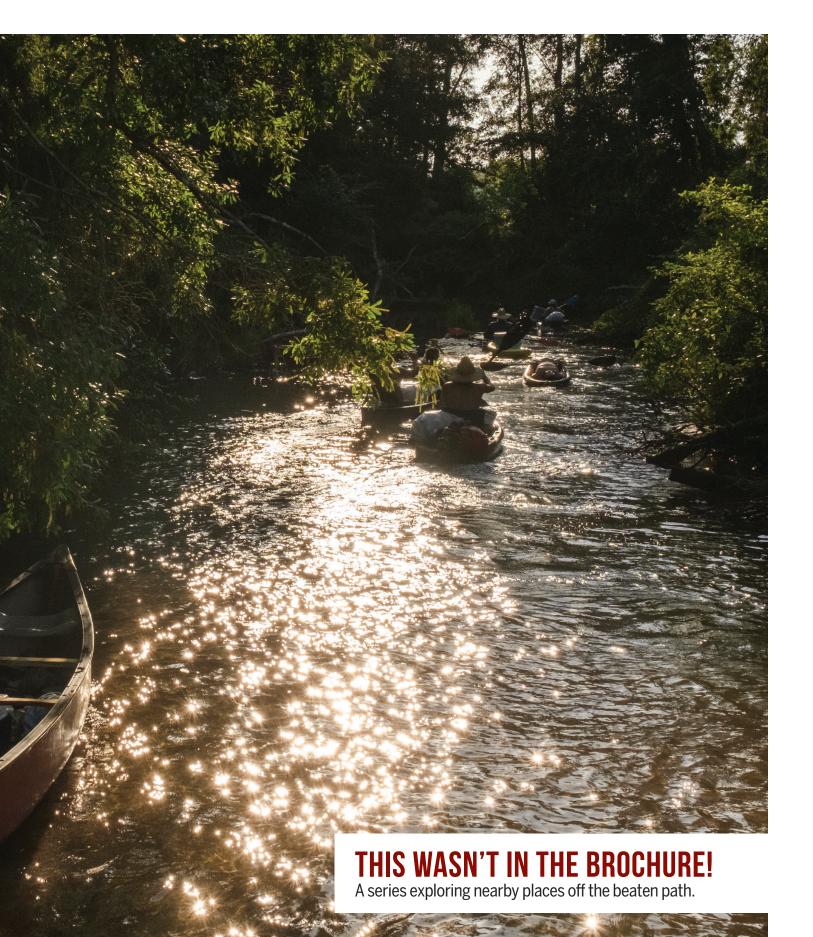
Take the 30-minute drive from the beach any time of year, but the warmer temperatures of fall and spring are perfect for outdoor exploring.



MAGNOLIA SPRINGS IS ON HWY. 98, 6 MILES WEST OF FOLEY. A PUBLIC PUT IN IS AT THE South End of Rock Street.

From Hwy. 98, turn south on CR 49 and follow it to Oak Street. Turn west and go to Rock Street. Turn south and drive to the end. There is parking, and the river is 100 feet down a trail in front of you.

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GulfCoastMedia.com — BEACHIN' 9

NHINGS

Amoreena Brewton Artist/Teacher Coastal Arts Center

Words by Kayla Green Photos by Micah Green

S ome people hide their true selves, whether from fear of perception or feeling they don't belong or other maladies of society. Not Amoreena Brewton. It's easy to gather from any interaction that she is a lover. Of creative thinking and art. Of inspiring the next generation, of watering the roots of family and friendship, physical fitness and inner fortitude. Of nature and God and the awe of "what humans can do."

Some subjects of this series have struggled with finding objects to represent concepts that define their lives. Not this art teacher. Here are 7 Things that self-define Amoreena Brewton.

1 . WALLACE LANDING

Let's start at the beginning, a claim so few people can truly claim on Pleasure Island and Baldwin County in general. Brewton's family has been on the island since 1861. Her kids, Carter and Beckham, are eighth-generation natives. Her ancestors have

been fishing these waters for over 150 years, "so we are fiercely protective of Little Lagoon and the Gulf. The water has provided us with thousands of meals, helped pay for homes and created countless memories."



$2.\,$ art \square

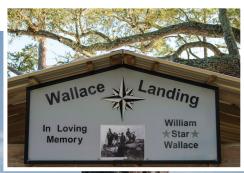
Brewton said she was raised by "creative, hippie parents" who focused her childhood on looking for ways to be inspired by people, nature and art. Growing up, there was no art gallery in Gulf Shores, so she found inspiration in everyday people and things around her. "We have this little creative collective, and I am constantly inspired. My parents/stepparents are all artistic in different ways, from writing music to painting to carving. Hove that they still get excited when I share my little art pieces with them. life."

$\underline{3.}$ Yoga mat

Don't get to thinking Brewton is that straightforward. While she has a penchant for art and creative expression, her first identity was athlete. Her dad loves surfing, distance running and tennis and instilled in his daughter his love for competitive sports. He creative opportunities for her at a time when girls were not often afforded them. Being a competitor paid off growing up in the form of championships, scholarships, ambition and opportunities to meet new people. "At some point, I had to learn to not constantly compete with others and instead just try to better myself and keep my body strong. Yoga is the ultimate combination of strength, flexibility and focus, which is essential at this point in my life."

4.FRIENDSHIP

Just like the island her family has called home for over a century. Brewton's circle is constantly growing, reinventing itself while trying to strengthen its roots. She said she feels fortunate to have a core group of friends to enrich her life, to travel with, play tennis, tailgate at Auburn games and watch their kids grow up together. But she also has been making a resolution the last few years to make two new friends each year and reconnect with two old friends. "Hove how much bigger my life gets with each of these relationships."



5.educator

As her world continues to get bigger and richer from friendships, experiences and the power of art surrounding her, Brewton now works to instill that sense of inspiration into the area's young artists and next generations. After teaching AP history and gifted classes

for over a decade at Gulf Shores High School, she now works with younger students in her art studio. "The goal is to show them as many different mediums as possible and teach them some of the foundational skills to not only make art but to think creatively and

learn to problem-solve." She has been working as the art education coordinator at the Coastal Arts Center of Orange Beach for six years. "The best part of being a teacher is watching your students delight in their own success."



6.COMPASS TATTOO

Sitting on a bench on her family property, tiny lagoon waves lapping onto the bank, her last Thing isn't seen displayed on the weathered picnic table. It's so important to her she made sure it's always with her. "By far the most important element of my life is being a mom, daughter, sister and aunt. With siblings from Asia to Alaska, we don't all get to see each other as often as we'd like, so we created a family tattoo out of a compass star to upload the idea that we will always find each other no matter where we are."

7. SHELL CROSS

Through it all, her spiritual life has been a constant. Since she was born, an aunt and her grandparents took her to church every Sunday, and she adores being an elder at First Presbyterian Church in Guld Shores "because we lead with love, not judgement." But, as you hopefully have learned by now, Brewton finds spirituality not just within the confines of a church building. This specific cross made with shells exemplifies "the place where I find the most peace and connection with the Creator, which is in nature and often at the beach."





South Badatia (any historic

U.T.III

Stop by Swift-Coles Historic Home on your trip to local seafood mongers or a visit to the new Tin Top Restaurant and Oyster Bar in Bon Secour

Words and photos by Whisper Edwards

estled along the banks of the Bon Secour River, Swift-Coles Historic Home, at Tidewater Mansion, offers a window into the lives of two prominent families who shaped the region and stands as a testament to a bygone era and the resilience, legacy and enduring charm of Southern architecture.

"There are not many old homes in this part of Baldwin County," said Susan Reynolds, the property's new house manager. "Whether that is due to new developments or storms, I don't know.

"But it makes this house a real treasure out here."

This storied mansion, now a living museum with the original cabin on property, invites visitors to step back in time to witness the layered history of a family that helped shape the Gulf Coast's timber industry and left an indelible mark on Baldwin County.

The story begins in 1882, when Thomas Gavin, a local Creole fisherman, built a modest four-room dog-trot style cabin along the banks of the Bon Secour River. "It's called a dog-trot because this section," Reynolds said, motioning to the door on the side of the room we were standing in, "was open for the air circulation. There was no door here then."

Designed for the humid Southern climate, this simple structure was constructed to allow breezes to flow through its open central hall, providing relief during the sweltering summer months. What Gavin couldn't have known then was that his modest cabin would soon become the cornerstone of a sprawling mansion, playing host to one of the county's



most prosperous families.

In 1898, lumber baron Charles Augustus Swift purchased the cabin for his growing family. At the time, Swift and his brother Ira were already well-established in the timber business, running three sawmills in the area. They had settled in southern Alabama to capitalize on the rich timberlands surrounding the area. Charles Swift and his wife, Susan Platt Roberts Swift, moved into the dog-trot cabin with their children, embarking on a new chapter in the house's history.

As the Swifts prospered, so did their home. In 1902, Charles commissioned the first major addition to the house.

"When the Swifts bought it, they already had eight children. So, they added on this part of the house," Reynolds said, motioning to the newer parts of the of the home. "They owned a lumberyard and a sawmill, and they added on this part of the house, and then they added on the second story because once they moved in here, they had three more children."

The expansion added an entrance hall, dining room, kitchen and porches on the west side, which welcomed the cool river breeze. By 1908, the family had grown to include a total of 11 children — six girls and five boys. More renovations followed, including the addition of two interior bathrooms, a modern luxury that set the Swift home apart in an era when most families still relied on outhouses.

"With these improvements, the home expanded to 16 total rooms and over 5,000 square feet and 3,000 square feet of porches," Reynolds said.

The year 1912 brought tragedy when Charles Swift passed away unexpectedly. A year later, disaster struck again as one of his sawmills burned to the ground, a complete loss. However, the Swift family's resilience prevailed, and Susan continued to live in the home until her death in 1932. During her time there, Susan played a key role in the development of the community. She was instrumental in founding St. Peter's Episcopal Church, which still stands today near the Bon Secour River, and she was a figurehead for the tight-knit town.

The Swift legacy extended beyond timber. By the early 20th century, Charles Swift's lumber operations had already evolved into Swift Supply, which remains one of the largest and oldest family-owned businesses in Baldwin County.

"All this wood came from the Swift family's sawmill and lumberyard," Reynolds said, lightly touching the wood walls of the additions. "They had a sawmill that was not too terribly far away at farm. They had a commissary for their employees, which was wonderful. And then they started a little oneroom schoolhouse on the property for their children and the millworkers' children."

According to Reynolds, while the school was not the one built by the family, Swift Consolidated School was named after Susan Swift.

"It's named Swift School because Mrs. Swift was the principal of her school."

After Susan's death, the Swift children, though scattered across the country, would return to the home over the years for family gatherings. The last of the Swift family to live in the house was Susie Nell Swift Marshall, who resided there until 1976. After her passing, the home was sold to Norman Nicholas Coles, a Mobile native and Auburn University graduate. Coles was a larger-than-life entrepreneur, known for running the Friendship House restaurant and an antique shop in Gulf Shores. He poured his passion for antiques and global artifacts into the house, filling it with treasures from his travels, many of which remain on display today.

"There are some things here that belong to the Swift family," Reynolds said as we looked at the master bed that reportedly belonged to Charles and Susan Swift. "But most of this was brought in by Nicholas Coles."

Under Coles' ownership, the mansion became more than just a family home — it became a showcase of Southern elegance mixed with eclectic charm. With towering live oaks draped in Spanish moss shading the property and views of the peaceful Bon Secour River, the house became a beloved landmark. Upon Coles' death in 2007, he bequeathed the home to the Baldwin County Historical Development Commission, ensuring its preservation for future generations.

PRESERVING THE PAST FOR FUTURE GENERATIONS

In 2009, Swift-Coles Historic Home officially opened its doors to the public, offering tours that take visitors through its grand halls, expansive verandas and charmingly appointed rooms. Walking through the home is like taking a step back in time — an experience enhanced by the rich collection of artifacts, original furnishings and the stories of the family that lived there.

The home is more than just a beautiful piece of architecture; it's a living monument to the history of Baldwin County and the people who built the region's timber and shipping industries. The house also reflects the broader narrative of southern Alabama during the late 19th and early 20th centuries — a time of economic growth, natural disasters and community resilience.

In its current form, the home boasts the 16 rooms, including bedrooms, parlors and a formal dining room, all of which are styled with period-appropriate furniture and antiques. The original dog-trot cabin structure is still visible, though the sprawling mansion now envelops it. Guests can admire the craftsmanship of the era, from the intricate woodwork to the antique chandeliers that illuminate the rooms.

One particularly fascinating feature of the home is its proximity to the Bon Secour River, which played a significant role in the Swift family's timber business. Charles Swift relied on a fleet of steamboats and barges to transport lumber from Bon Secour to Mobile, where it was shipped worldwide. Visitors can stand on the riverbank and imagine the bustling activity of the Swift family's logging operation — steamboats arriving to collect massive rafts of logs, bound for distant shores.

TODAY, TOURS AND VENUE RENTALS AVAILABLE

Today, Swift-Coles Historic Home is a popular destination for history buffs, architecture enthusiasts and those simply looking for a peaceful retreat into the past. The property is frequently used for weddings, community events and educational tours. Special events often highlight local history, and the home's grounds make for an idyllic backdrop to any occasion, especially with the recent addition of the event pavilion on the grounds.

For more information about Swift-Coles Historic Home, located at 17424 Swift Coles Lane, visit *www.swiftcoleshistorichome. com/*. And don't forget to check to see what unique events are happening at the home. From candlelit ghost nights to holiday teas to arts and crafts days, there are many reasons to visit this historical home.

"I think these events will be a lot of fun," Reynolds said as she looked across the home's grounds toward the recently moved Tin Top Restaurant on Bon Secour River. "Families can get a bite to eat at Tin Top and visit us for an afternoon of history."







Reservations Recommended.

(251) 981-9811 ext. 112 VoyagersRestaurant.com



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great drink



BEST OF

MELANIE BAKES BUNDTS

GET INTO THE FALL SPIRIT WITH THIS PERFECTLY PUMPKIN RECIPE

Words and photos by Melanie LeCroy

hat is your favorite aspect of the fall season on the Gulf Coast? Is it the lower humidity, less crowded beaches, the return of pumpkin spice everything or the approaching holidays? For me, it is all of the above!

The cooler temperatures and approaching holidays create the perfect storm for bakers: Halloween treats for a class party, game day bakes, Thanksgiving rolls and pies and Christmas treats for neighbors and teachers.

Over the last five years, I have interviewed chefs, new business owners and written about Baldwin County city news. It may surprise you that I adore baking. It is my escape, stress reliever and creative outlet.

Baking has been a hobby since seventh grade when I decided to learn to decorate cakes. A teddy bear-shaped cake pan and basic piping tips resulted in baking cakes for my close friend's birthdays. It was just a reason for my friend group to have cake during lunch with the school's blessing.

Regardless of how long you have been cooking or baking, there is always something new to learn, like the accuracy of baking by weight (go buy yourself a kitchen scale and give it a try). An important tip I learned from Orange Beach pastry chef and BuzzCatz general manager Kimberly Asbury is to find a trusted recipe source. Anyone can have a website or blog, but that doesn't guarantee the recipe will work. One of my go-to sources for many years is Sally's Baking Addiction.

To kick off fall and fill the house with the warm scents of cinnamon, pumpkin, cloves and nutmeg, I baked Sally's Baking Addiction's Pumpkin Bundt Cake. If you are looking for something to take to Thanksgiving or a sweet after-dinner treat, this is worth trying. It is also a great reason to dust off your bundt pan.

One thing to note is I did not make the suggested toppings. Instead, I chose to top my bundt cake with a cream cheese frosting I had leftover from a previous bake. This recipe also has the option of adding chocolate chips or nuts. Personally, I went with chocolate chips.

If you bake this recipe, share your results with us by emailing editor@gulfcoastmedia.com. Happy baking!

SALLY'S BAKING ADDICTION PUMPKIN BUNDT CAKE via www.sallysbakingaddiction.com

Prep time: 15 minutes Cook time: 65 minutes Total time: 5 hours, 30 minutes Yield: serves 12

INGREDIENTS

• 2 ³/₄ cups (344 g) all-purpose flour (spooned and leveled)

- 2 teaspoons baking soda
- 1/2 teaspoon salt
- 2 teaspoons ground cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon ground cloves
- 1/2 teaspoon ground nutmeg
- 1/2 teaspoon ground allspice
- 1 cup (240 ml) vegetable oil or olive oil
- 4 large eggs
- 1 cup (200 g) packed light or dark brown sugar
- 3/4 cup (150 g) granulated sugar
- 115-ounce (425 g) can pumpkin puree (not pumpkin pie filling)
- 1 teaspoon pure vanilla extract

• Optional add-in: 1 ¼ cups semi-sweet chocolate chips or chopped walnuts/pecans

INSTRUCTIONS

1. Preheat the oven to 350°F (177°C) and grease a 10- to 12-cup Bundt pan.

2. Whisk the flour, baking soda, salt, cinnamon, ginger, cloves, nutmeg and allspice together in a large bowl. Set aside. Whisk

the oil, eggs, brown sugar, granulated sugar, pumpkin and vanilla extract together until combined. Pour the wet ingredients into the dry ingredients, and use a mixer or whisk until completely combined. Fold in chocolate chips or nuts, if using. Batter is thick, and you'll have around 5 cups total.

3. Spoon/pour the batter into the prepared Bundt pan. Bake for 55-70 minutes or until a toothpick inserted into the cake comes out clean with just a couple of lightly moist crumbs. This is a large, heavy cake, so don't be alarmed if it takes a little longer in your oven.

4. Once done, remove from the oven and allow to cool for 2 hours in the pan set on a wire rack. Then invert the slightly cooled Bundt cake onto a wire rack or serving plate/cake stand.

5. Allow to cool completely before drizzling with topping/ icing and serving. On the pictured cake, I used Sally's Baking Addiction cream cheese frosting recipe (below).

6. Cover leftover cake tightly and store at room temperature for a couple days and/ or in the refrigerator for up to 5 days.

SALLY'S BAKING ADDICTION FAVORITE CREAM CHEESE FROSTING

Prep time: 5 minutes Total time: 5 minutes Yield: 3 cups

INGREDIENTS

- 8 ounces (226 g) full-fat brick cream cheese, softened to room temperature
 ½ cup (113 g) unsalted butter, softened to
- room temperature

• 3 cups (360 g) confectioners' sugar, plus an extra ¼ cup (30 g) if needed

- 1 teaspoon pure vanilla extract
- teaspoon salt

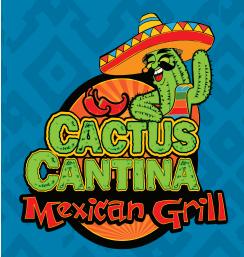
INSTRUCTIONS:

1. In a large bowl using a handheld or stand mixer fitted with a paddle or whisk attachment, beat the cream cheese and butter together on high speed until smooth and creamy. Add 3 cups of confectioners' sugar, vanilla and salt. Beat on low speed for 30 seconds, then switch to high speed and beat for 2 minutes. If you want the frosting a little thicker, add the extra ¼ cup confectioners' sugar.

2. Spread or pipe the frosting onto the Pumpkin Bundt Cake and enjoy.

3. Cover and store leftover frosting for up to 5 days in the refrigerator or up to three months in the freezer. After freezing, thaw in the refrigerator then beat the frosting for a few seconds so it's creamy again.





STARTERS^M

3 ANIGOS 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 GUACANOLE

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

CANTINA SAMPLER

A trio of our famous cheese dip,

NACHOS

FAJITA NACHOS

Grilled steak* or chicken on a bed of tortilla chips with onions and bell peppers. Topped with cheese

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 k* or arilled chicken + 2.99

TACO SALAD

with pico de gallo. 10.49 Sub grilled steak* +2.49

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

TEXAS FAJITA NACHOS Grilled steak*, chicken and shrimp on a bed of tortilla

CHEESE DIP

BEAN + CHEESE DIP

LARGE 8.99 | SMALL 5.99

BEEF + CHEESE DIF LARGE 8.99 | SMALL 5.99

+ **CHEESE DIF** LARGE 8.99 | SMALL 5.99

JALAFEÑD + CHEESE DIP LARGE 8.99 | SMALL 5.99

CHORIZO SAUSAGE

chips with onions and bell peppers. Topped with cheese dip and sour cream. 14.99

NACHOS CHEESE & BEAN 9.49 CHEESE & BEEF 9.99

CHEESE & SHREDDED CHICKEN 10.49 CHEESE, BEEF & BEAN 9.99

NEW! BOOM-BOOM SHRIMP SALAD

Mixed greens with onion, tomato, shredded cheese and fried shrimp

Grilled steak, chicken or shrimp with sautéed onions and bell peppers on a bed of refried beans in a crispy tortilla cream, drizzled with cheese

TEMS 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.

A sizzling platter of bell PIÑA 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. A grilled half pineapple stuffed with chicken, saut bell peppers and onion. TEXAS FAJITAS

CHICKEN 16.99 SHRIMP 17.99 STEAK 17.99

SEAFOOD

EULF FISH TAEDS Served two different ways: Grilled or Fried. CANTINA STYLE: Tossed in Boom Boom sauce and topped with Discorate block have bite

pineapple black bean pico, cilantro-lime cabbage. TRADITIONAL STYLE: Topped

NEW! BOOM-BOOM SHRIMF TACOS Fried shrimp tossed in our Boom-Boom sauce topped with cilantro-lime cabbage, pineapple-black beans and pico

THREE TACOS 15.99

SHRIMP + GRITS

A bowl of our delicious

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

de gallo. Served with two sides TWO TACOS 13.99

Cactus-style grits mixed with our seasoned jumbo shrimp. 10.99

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

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

GRILLED SHRIMP TACOS TRADITIONAL STYLE: Toppe

YLE: 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

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

BURRITOS Burritos are served with your cho 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 chees 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, 1699

DESSERTS

SOPAPILLA 3.99 With ice cream 5.79 CHURROS 5.99

CHEESECAKE CHIMICHANGA

h strawberry sauce. FRIED ICE CREAM 5.99

TEXAS FAJITA SALAD

CHICKEN 11.99 STEAK 13.99 TEXAS 14.49

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

TAGOS NEXIGANOS Authentic Mexican-style street tacos with carne asada, fresh cilantro and onion on soft com tortillas. Served with lime and verde sauce

NEW! CARNITAS TACUS Authentic slow-roasted por on soft corn tortillas with cilantro and raw onion, and side of cilantro-lime cabbage and salsa verde. TWO TACOS 13.99 THREE TACOS 14.99

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

pico de gallo and sour cream

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

IAULITUS 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

CHINICHANGA PLATE

A large flour tortilla stuffe beef or shredded chicken, lightly fried and topped w

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

CARNE ASADA

TAQUITOS

COMBOS

ANY ONE 10.9

ANY TWO 1 ANY THREE

TRADITIONAL

CARNITAS

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 GRILLED CHICKEN 13.49 GRILLED CHICKEN 13.49 GRILLED STEAK 15.99 GRILLED SHRIMP 15.99 CARNITAS 14.99 VEGGIES 12.99

CHICKEN DIABLO 🌜

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

ARROZ CON POLLO Grilled chicken served on a bed or rice topped with cheese dip. 11.99

ENCHILADA SUFRENE One shredded chicken, o and one cheese enchilad with letture tomato and

KIDS'MENL

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

ENCHILADA MEAL

Disclaimer – price subject to change.

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Shredded chicken, carnitas or 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 CHICKEN 13.49 STEAK 14.99

BURRITO RANCHERO

Large flour tortilla filled with grilled steak* or chicken, grilled onions, peppers and toppe

our zesty ranchero salsa and cheese dip. CHICKEN 14.99 STEAK 15.99 BEVERAGES

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

cilantro, topped with sliced avocado. 9.99

Authentic Mexican-style chicken

soup with Mexican rice, onions,

red bell peppers and cilantro, topped with sliced avocado. 7.99

CALDO DE POLLO

aa aa 🐼 😵

LEMONADE | ORANGE FANTA MELLO YELLO | COFFEE

CALDO DE CAMARON

A traditional soup with shrimp, Mexican rice, onions, spinach, red bell peppers, mushrooms and

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

IINI NACHOS Choice of ground beef, sh hicken or plain with chees MINI QUESADILLAS

CACTUS MINI BURRITO

CACTUS FINGERS

😰 😇 🎯 ا



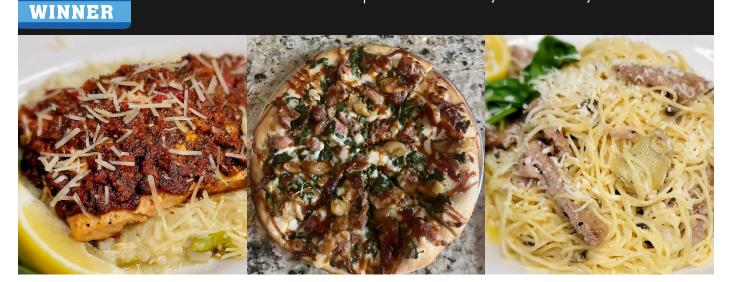
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GULF COAST MEDIA

2024

Appetizers

Spinach Artichoke Dip 8.95

> Garlic Knots 6.95

Stuffed Portabella 10.95

> Bruschetta 6.95

Meatball Marinara Small: 11.95 Large: 16.95

L.A. Pasta Small: 12.95 Large: 17.95

Ravioli Small: 12.95 Large: 16.95

Meatball

House-made meatballs, marinara, mozzarella

Pasta

Greek Pasta Marinara Small: 11.95 Large: 16.95

Chicken Parmesan Small: 11.95 Large: 15.95

Chicken Cacciatore Small: 12.95 Large: 17.95 Alfredo Small: 11.95 Large: 16.95

Lasagna 14.95

Create Your Pasta Price Varies

Salads

Caesar 8.95 House 8.95 Spinach 9.95 Greek 9.95

Italian

Ham, salami, pepperoni, provolone cheese, house dressing

Sandwiches

Muffuletta Ham, salami, provolone cheese, house olive spread

Chicekn Parmesan

Paneed chicken breast, marinara, mozzarella, parmesan

Chicken Carbonara

Chicken, bacon, green and red peppers, onions, mushrooms, swiss, alfredo

Desserts

House Made Tiramisu 6.95

Salted Caramel Cheesecake 7.95

> Mini Cannolis 5.95

Limoncello Dream 6.95

Flourless Chocolate Torte 6.95 Elberta Italian sausage, smoked sausage, mozzarella

Foley

Peppers, kalamata olives, mushrooms, onions, pepperoni, italian sausage

Pleasure Island

Ham, onion, green peppers, red peppers, pineapple

Pizza

Farmers Market

Fresh spinach, mushrooms, onions, peppers, tomato, mozzarella

Magnolia Springs

Fresh spinach, chicken, artichoke hearts, feta, sundried tomato paste

The "Lion"

Italian sausage, ham, beef, bacon, pepperoni

The Florentine

Alfredo sauce, spinach, bacon, tomato, shrimp or chicken

The Gulf

Fresh spinach, shrimp, artichoke hearts, feta, sundried tomato pesto

Five Cheese Mozzarella, feta, swiss, provolone, parmesan

Mardi Gras

Ham, genoa salami, pepperoni, house-made olive salad

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The Basics

BREAKFAST BOWL | 12 gouda grits topped with hash browns, a fried egg & crumbled bacon

BREAKFAST BUDDY | 11 fried egg with cheese and choice of bacon, sausage or ham on toasted English muffin. Comes with grits or hashbrowns

ALL AMERICAN | 16 two eggs any style, bacon, sausage or ham, grits or hash browns with toast

BISCUITS, GRAVY & EGGS | 14 two biscuits topped with two fried eggs covered with sausage gravy

BREAKFAST BURRITO | 11 scrambled egg, sausage or bacon & cheddar cheese comes with grits or hashbrowns



Sweets choice of bacon, sausage or ham

FRENCH TOAST STICKS | 11

Pancakes

 BLUEBERRY | 13
 CHOCOLATE CHIP | 13

 BANANA PECAN | 13
 PLAIN | 11

Benedicts

served with grits or hashbrowns

CHICKEN FLORENTINE | 17 fried chicken, sautéed spinach and basil, poached eggs, hollandaise sauce on a toasted English muffin

VEGGIE | 17 fresh spinach, portabella mushroom, sliced tomatoes, poached eggs, hollandaise sauce, fresh herbs on a toasted English muffin

CAJUN | 18 conecuh sausage, 2 poached eggs, on an english muffin, topped with crawfish queso



Sandwiches

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

HAMBURGER | 15 8oz patty, choice of cheese, on a buttered toasted bun

TERIYAKI CHICKEN BREAST | 15 bacon & swiss cheese on a toasted ciabatta roll dressed & served with honey mustard sauce

BUFFALO CHICKEN | 15 fried chicken tenders coated with a spicy buffalo sauce. Served dressed on a toasted bun with a rancho bleu or swiss cheese dressing

REUBEN | 15 corn beef, swiss cheese, sauerkraut & thousand island dressing on grilled rye

TURKEY FLATBREAD | 15 turkey, swiss, spinach with a pesto sauce

SHRIMP POBOY OR WRAP | 16 remoulade sauce, dressed on a warm cuban hogie

MAHI POBOY OR WRAP | 17 fried, grilled or blackened

Platters

SHRIMP PLATTER OR FISH PLATTER | 17 grilled, fried or blackened, corn fritters, coleslaw & choice of side

CHICKEN TENDERS PLATTER | 15

SEAFOOD COMBO | 20 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 | 10 Mixed Greens with Sugar Coated Walnuts, Goat Cheese, & Craisins Served with an Apple Cider Vinaigrette. Add Chicken Or Shrimp \$6

CAESAR SALAD | 10 Romaine Lettuce, Parmesan Cheese, Fresh Baked Croutons with Caesar Dressing. Add Chicken Or Shrimp \$6

For Our Complete Menu – KivaDunesGrill.com



Menu



Aged Ribeye and Filet Mignon



Whole Flounder



Blackened Creole Shrimp Bow Tie Pasta



Surf & Turf



Pan Seared Salmon



Shrimp & Grits with Creole Gravy

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Broiled Seafood Platter

Stuffed Shrimp

Soto's Seafood Kitchen

SALADS

1 lb

cup

bowl

CUD

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)

(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 Broiled Catch Broiled Catch

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 *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 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

Lunch Menu

HOME-STYLE LUNCH SPECIALS (Served with your choice of two side dishes) Fried Shrimp - tail less Blackened 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

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

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BALDWIN







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Seafood Platter - Fried Shrimp, Oyster, Catfish

Golden Fried Catfish Platter - (U.S. Raised)

Fried Select Oyster Platter Fried Shrimp Platter

Fried Gator Platter

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Cajun Crawfish Pistols Dinner (2) w/ Fries & Slaw OMG! Shrimp Feast Po-Boy • Seafood BLT

APPETIZERS ~ SALADS ~ POBOYS & SANDWICHES ~ KIDS MENU

Free Swamp Soup with Every Entree!!

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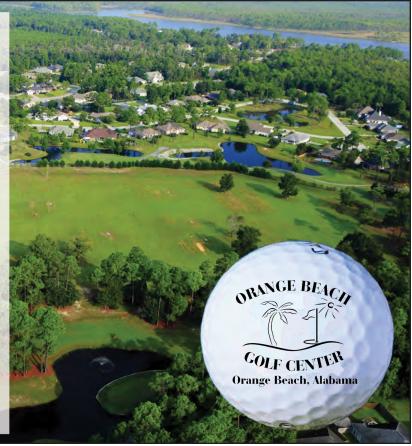
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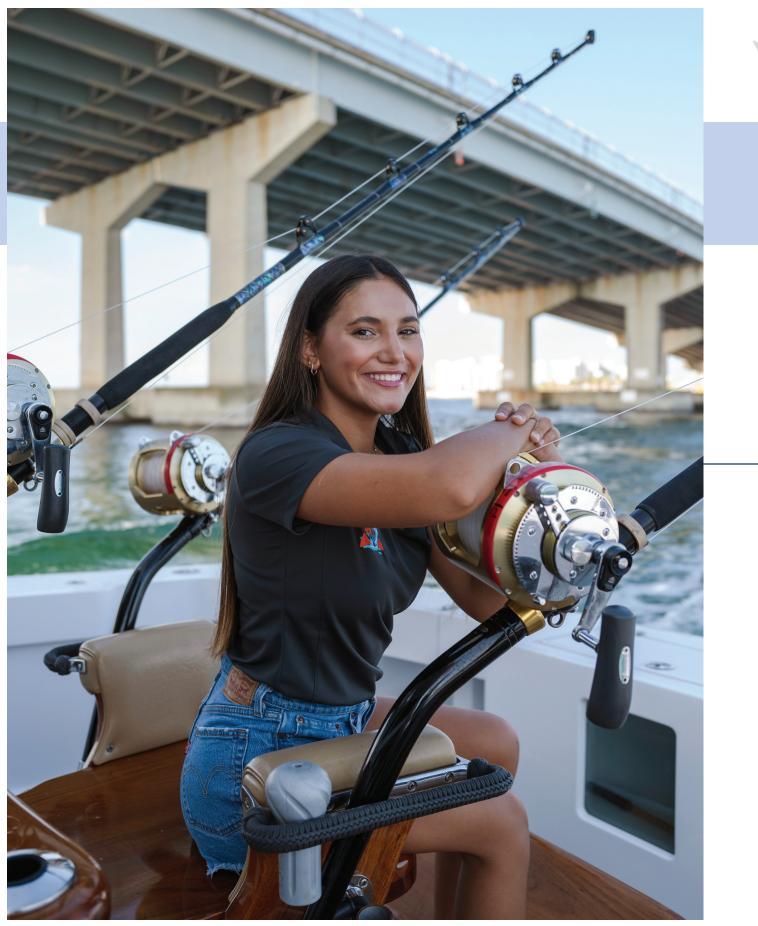








GULF SHORES | ORANGE BEACH SPORTS & EVENTS



32 BEACHIN - Fall 2024

With 65 billfish and hundreds of thousands of social media followers already under her belt, **Jaselyn Berthelot** is trailblazing for female competition anglers with a love for fishing in the Gulf of Mexico.

> Words by Cole McNanna Photos by Micah Green

he meaning behind the phrase to throw or do anything "like a girl" is changing one fish at a time, and the effort is partially being led right here in Orange Beach by Jaselyn Berthelot.

She might not look like the typical deepwater competition angler, but that makes her the perfect candidate to lead the charge.

Berthelot has been battling sea monsters up to six times her size for about 10 years, and her resume stacks up against the best of the best. As of late August, her catch count was 65 billfish — where the only two that reached the limit were killed — and she said close to 80% were caught within the last three years.

Her trophy room includes multiple Top Lady Angler awards, "Happy Gilmore" checks for first-place finishes and tournament records. However, one of her biggest on-the-water goals focuses on the sustainability of where they fish.

"I want to have this fishery for generations to come," Berthelot said. "Same with my dad, he wanted me to be able to fish the same fisheries that



he fished, so we promote that and try to keep these fisheries around for generations."

That's where her animal science major at Louisiana State University comes into play. Berthelot is also privy to specific sea details to help her team find the best place to fish backed by research and statistics.

"I have this master spreadsheet that is very top secret, but I basically log all the data once we catch a fish, and I try to excel on those points," Berthelot said. "Whether it be water temperature, temperature salinity, moon phases, major or minor times they're feeding; all the things that we track help us see where we get the bites, where we don't and where we need to be to fish these tournaments."

SFC BRINGS NATIONWIDE **CONNECTIONS**

Berthelot and her team has been able to take their practices national, having competed in the Sport Fishing Championship, which broadcasts its tournaments on the CBS Sports Network, since its inception in 2022.

"Once SFC came along and our social (media presence) came, there's been a dramatic increase. At the very beginning, I guess I realized (how big it was) right before an early morning flight," Berthelot said. "There was this little local doughnut shop here, and we went to grab doughnuts. I don't know the people personally, but I just always go there to get doughnuts, and they saw I had a Rising Son's shirt on, and they're like, 'Wait, Rising Son's? I know that team. Aren't they from here?' And I was like, 'Yeah, I'm actually the angler,' and we talked the whole thing."

Now with a social media audience that includes over 107,500 followers on Instagram and 8.200 on Facebook, as well as 7.200 subscribers on YouTube, fans from coast to coast have been able to get behind-the-scenes looks at what it's like to be a competition angler.

"It started to flurry into people from up north that knew the Atlantic Division but fell in love with us when it was Gulf Division weekend, and then we really connect with people on socials. There are so many people around the country, I couldn't even name all the states that I've been like, 'Wow, I can't even believe that people watch us from there,'" Berthelot said. "People who are not even into the sport, who don't even remotely know what we actually do, that are wanting to know what we do and learn more about it."

The social media and sponsorship responsibilities of the venture fall under her umbrella as she was elevated to president and co-owner of Rising Son's at the beginning of the year.

"I actually just recently got certified as a woman-owned business, but I've gone full force 34 BEACHIN - Fall 2024





GulfCoastMedia.com - BEACHIN' 35



THE ADRENALINE RUSH OF JUST WALKING INTO MARLIN CIRCLE AND BEING NERVOUS WITH A BIG FISH THINKING, 'IS I GONNA MAKE IT? IS IT NOT?' AND THEN WHEN IT DOES AND THE FLAMES GO OFF, I COULDN'T EVEN CONTAIN MY EXCITEMENT. **I BURST INTO TEARS OF JOY AND COULDN'T EVEN CATCH MY BREATH BECAUSE IT WAS SO OVERWHELMINGLY AMAZING.** into that, so I'm co-owner. My dad is the owner of the boat, but I'm majority-owner of the business," Berthelot said. "(The social media and sponsorships) run that part of it, and essentially what happens is that my Rising Son's fishing business pays my dad's other business for using the boat."

HOME AWAY FROM HOME

Although Berthelot was born and raised in Baton Rouge, Louisiana, the 58-foot Viking boat docks in Orange Beach, where they found a home away from home.

"We fell in love with the community and fell in love with the atmosphere and the place in general," Berthelot said. "Just having a place where you're not getting on the boat and leaving, you can have a place that feels like a community and that feels like you're a part of it. Because we're from a small town, so we're very community rooted and that's something that we thrive off of is having a great community to come together. That's something that we feel in Orange Beach as well."

The sportfishing community converges on Pleasure Island during the summer when the Blue Marlin Grand Championship takes over The Wharf in Orange Beach. Berthelot has gone from attending the event to the mainstage of the "Super Bowl of sportfishing." "That's the tournament, ever since I grew up, that was the big one. That was the one you wanted to go in and have something cool because there's so many people that come to it," Berthelot said. "Just the amount of people that come to watch and cheer you on, and Jim Cox talking everybody through it and explaining that I'm only a 100-pound girl that's catching several-hundred-pound Marlin. So, explaining that it's not just something we just go out and do, there's a lot more that goes into it, and having all these people witness that is truly amazing."

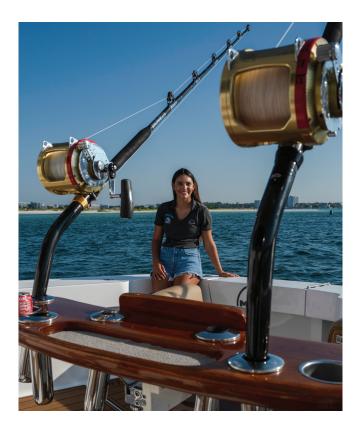
MAKING HER MARK AT THE GREATEST SPECTACLE IN SPORTFISHING

At this summer's tournament, Berthelot shined with a new tournament record for heaviest tuna at 197.8 pounds and walked away with her first win at her "home" event. But her biggest takeaway was confirming the flame-breathing marlin are just as hot underneath.

"That was truly an unmatched experience, they always talk about that tournament and being in Marlin Circle and feeling the flames, but you truly can't explain the feeling of it," Berthelot said. "The adrenaline rush of just walking into Marlin Circle and being nervous with a big fish thinking, 'Is it gonna make it?



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Is it not?' And then when it does and the flames go off, I couldn't even contain my excitement. I burst into tears of joy and couldn't even catch my breath because it was so overwhelmingly amazing."

CARRYING THE TORCH OF BARRIER-BREAKERS AHEAD OF HER

As she helps change the face of sportfishing, Berthelot maintains the attitude that hard work can pay off in any industry.

"I think women can excel in a lot of things that men can. And if I can be somebody that advocates for that, in a male-dominated industry, I would love to do that," Berthelot said. "I think it's something that I don't think anybody should get discouraged just because something is dominated in one gender or one age or anything like that. It should be if you want to do it and you want to excel at it, then you just be the best you can be and that should be good enough."

She carries inspiration from local anglers like Laurie Jones, Kate Dorland and Sherry Polk as she hopes to carry the torch and follow in their footsteps. Some of Berthelot's efforts have already shown results, she said.

"I've watched so many women grow up through this and do this, and I think that completely motivated me to do it," Berthelot said. "I'm just trying to be the same thing that they were for me. It's just nowadays, there's a little bit more of a platform that I can create to push that out. And of course, I'm going to try to do that. But I've had so many young women reach out and say that they want to be just like me, and it's so heartwarming to hear that."

And it all started on the white-sand beaches of Baldwin County.

"I couldn't thank Orange Beach enough for all the connections and relationships I've made through sportfishing. To be able to connect with people from around the country, but there's so many people that go through Orange Beach that live in Florida or Mississippi, even North Alabama, all these different places that Orange Beach brings together to form those relationships in the industry," Berthelot said. "Getting those different relationships and those connections is just something I'm super grateful for from Orange Beach."





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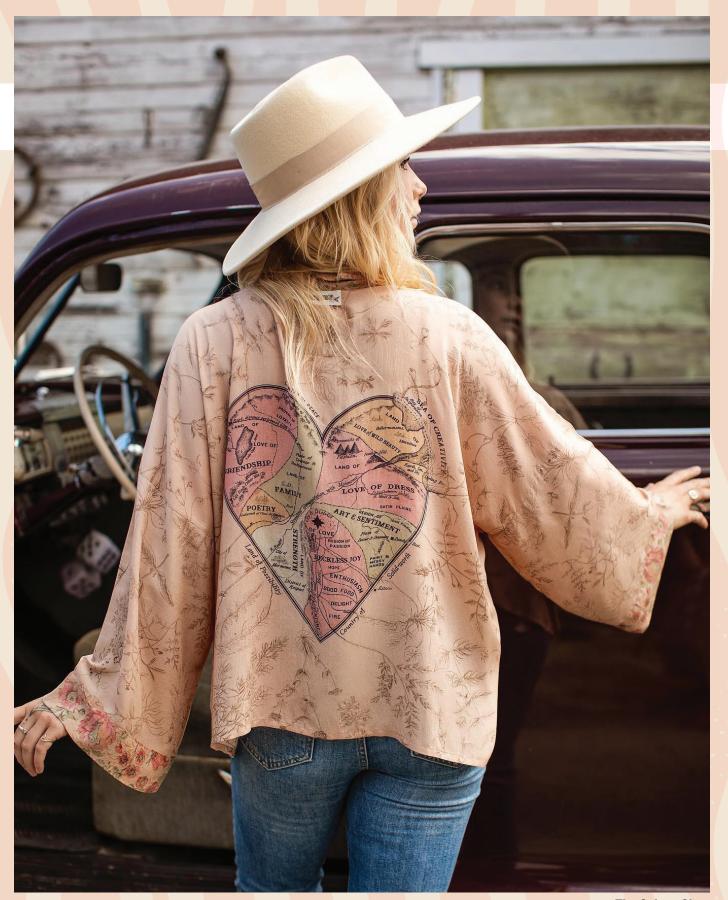
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