



## Wine

### WHITE

William Hill Chardonnay

J Vineyards Pinot Gris

Joel Gott Sauvignon Blanc

Bieler Rose

Terra D'Oro Moscato

### RED

Seaglass Pinot Noir

Hahn Cabernet Sauvignon

### CHAMPAGNE & SPARKLING

Francis Cappola Prosecco

Veuve Clicquot Brut

## Beer

### DOMESTICS

Michelob Ultra

Miller Lite

Coors Light

Yuengling

Kona Big Wave

Blue Moon

### IMPORTS

Modelo

Heineken 0.0 (Non-Alcoholic Beer)

### MICROBREW

Sierra Nevada Hazy IPA

Chandeleur Island Pineapple Wheat

Chandeleur Island Lil Smack IPA

### SELTZERS

Happy Dad Fruit Punch

Happy Dad Grape

## Specialty Cocktails

### APEROL SPRITZ

Aperol, Francis Cappola Prosecco, Soda, Fresh Orange.

### TRADITIONAL LIME MOJITO

Cruzan Rum, Lime, Mint, Simple Syrup, Club Soda.

### MALIBU COCONUT MOJITO

Malibu Coconut Rum, Lime, Mint, Simple Syrup, Club Soda.

### SEASONAL BERRY MOJITO

Cruzan Rum, Seasonal Fresh Berries, Lime, Mint, Simple Syrup, Club Soda.

### INFUSED VODKA BLOODY MARY

House-Infused Vodka, Bloody Mary Mix, Fresh Vegetable.

### ABSOLUT SOUTHSIDE

Absolut Vodka, Fresh Squeezed Lemonade, Lemon, Mint.

### SURF'S UP

Malibu Coconut Rum, Peach Schnapps, Blue Curaçao, Pineapple, Cranberry Juice.

### WHEATLEY MULE

Wheatley Vodka, Ginger Beer, Fresh Lime.

### PALOMA

Jose Cuervo Devil's Reserve Tequila, Lime Juice, Grapefruit, Club Soda.

### SPICY SEÑORITA

Altos Tequila, Grand Gala Orange Liqueur, Lime Juice, Tajin, Freshly Muddled Blackberries, Jalapeños, Organic Agave.

### GULF ESPRESSO MARTINI

Absolut Vodka, Espresso, Coffee Liqueur.

### BOURBON SMASH

Traveller Whiskey, Fresh Blackberries, Lemon, Simple Syrup, Club Soda.

### PARADISE MULE

Jim Beam Pineapple, Ginger Beer, Soda, Lime.

## Mocktails 24 OZ (non-alcoholic)

### MOJITO

Your Choice of Lime, Orange, Coconut, or Fresh Seasonal Berry.

### RIP TIDE

Pineapple Juice, Cranberry Juice, Sprite, Blue Curaçao.

### WATERMELON BERRY BREEZE

Watermelon, Strawberry, Pineapple Juice, Sour Mix.

### FRESH BERRY LEMONADE

Fresh Squeezed Lemonade Mixed with Our Fresh Seasonal Berry of The Day.

### TIDAL WAVE

Fresh Squeezed Lemonade, Sprite, Coconut Purée, Blue Curaçao.

### COCONUT CABANA

Fresh Squeezed Lemonade, Coconut Purée, Cranberry Juice.

Before placing your order, please inform the server if you or a person in your party has a food allergy. Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, raw oysters, or eggs may increase your risk of foodborne illness.

At The Gulf, we want to offer our customers the best value possible and keep prices as low as possible. We provide 3% cash discount on all purchases made with cash. This allows us to offset rising processing costs while passing the savings directly to our valued guests. When you choose to pay with cash, you automatically enjoy this discount—no extra steps needed!



## SIDES & SHARES

### Hand Cut Fries

### Loaded Fries

Hand-Cut Fries Topped with Queso, Chopped Bacon & Green Onion

### Parmesan Truffle Fries

Hand-Cut Fries, Black Truffle Oil, Parmesan Cheese, Fresh Parsley, Garlic Aioli

### Smoked Tuna Dip

Served with Fresh Pita Chips

### Coconut Fish Bites

Grouper Hand-Battered in Coconut Breading. Served with Fresh Romaine Hearts & Sweet Fire Aioli

### Fresh Made Guacamole

Served with Purple Tortilla Chips

### Hummus Dip

Served with Fresh Pita Chips

### Black Beans + Rice

## SALADS

### MIXED GREEN SALAD

Cucumbers, Cherry Tomatoes, Creamy Balsamic Vinaigrette

Salad Only

Add Chicken

Add Shrimp

Grouper

## KIDS MENU

### Chicken Tenders

Chicken Strips & Fries

### Grilled Cheese

Grilled Cheese Sandwich & Fries

## DESSERT

Please Ask About Our Latest Selection (Seasonal)

## BEVERAGES

Coke Products & Tea

Refillable Cup for Soft Drinks & Tea

Bottled Water

Souvenir Cup

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## From the Sea

### SEAFOOD BOIL

Premium Snow Crab Legs, Wild Caught Gulf Shrimp, Mussels, Sweet Corn, Red Potatoes & Conecuh Sausage All Poached to Perfection in a Low Boil.

### PREMIUM SNOW CRAB LEGS

Served with Corn, Potatoes & Melted Butter.

1 lb | 2 lb

### PEEL & EAT SHRIMP

Wild-Caught Gulf Shrimp Served Chilled with Lemon & Cocktail Sauce.

1/2 lb | 1 lb

### TUNA POKE BOWL\*

Sushi Grade Tuna, Heirloom Tomatoes, Cucumbers, Pickled Carrots, Pineapple & Seaweed Salad. Served Over Sushi Rice Topped with a House-Made Spicy Mayo & House-Made Ponzu.

## Chef's Specials

### GULF CATCH - Please Ask About Our Current Selection

Gulf Of America Fish of the Day Served Blackened, Grilled or Fried. On A Salad | Sandwich with fries | As an Entree with Spanish rice & fresh vegetables topped with pineapple chimichurri.

### LOBSTER & SHRIMP ROLL

Premium Maine Lobster & Gulf Shrimp, Tossed in a Lemon Aioli with Fresh Chives & Celery. Served Chilled on a Split Top Brioche Roll with a Side of Hand-Cut Fries.

### SNAPPER BLT

Wild Caught Blackened Snapper, Roasted Garlic Basil Aioli with Arugula, Bacon & Tomato on Texas Toast. Served with Hand-Cut Fries.

### CAJUN FISH AND GRITS

Blackened Cobia over our House Cheddar Grits. Served with Cajun Cream of Tasso, Celery, Onion, & Bell Peppers.

### BEEF TIPS WITH MUSHROOM ORZO

Pan-Seared Beef Tips & Asparagus. Served over a bed of Orzo pasta & a Mushroom Cream Sauce.

## Tacos & Bowls

Three Flour Tortillas OR A Bowl with Brown Rice & Black Beans.

### SHRIMP TACOS

Blackened Gulf Shrimp, Sweet-Chili Aioli with Pineapple Slaw, Diced Tomato, Cilantro & Lime.

### MAHI-MAHI TACOS

Blackened Mahi-Mahi, Cajun Aioli with Pineapple Slaw, Diced Tomato, Cilantro & Lime.

## Sandwiches

### GROUPER SANDWICH

Lightly Breaded & Fried Grouper Served with Lettuce, Tomato, Lemon Dill on a Brioche Bun.

### GULF BURGER\*

100% USA natural fresh Beef Served with Lettuce & Tomato with Garlic Aioli on a Brioche Bun.

### GULF DOUBLE BURGER\*

Two Natural Beef Patties, Lettuce, Tomato on a Brioche Bun with Garlic Aioli.

-Add Cheese , Add Bacon