

SIDES & SHARES

Hand Cut Fries

Loaded Fries

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

Parmesan Truffle Fries

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

Smoked Tuna Dip

Served with Pita Chips

Coconut Fish Bites

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

Queso

Served with Purple Tortilla Chips

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

Refillable Cup for Soft Drinks

Bottled Water

Souvenir Cup

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!

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. Served Over Sushi Rice topped with a House-Made Spicy Mayo & House-Made Ponzu.

Chef's Specials

FRESH CATCH - Please Ask About Our Current Selection

Fresh Catch Fish of the Day Served Blackened, Grilled or Fried. On A Salad | Sandwich with Fries | As an Entree with Rice Pilaf & Seasonal Vegetables

LOBSTER & SHRIMP ROLL

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

JERK SURF N TURF BOWL

Jerk Marinated Steak & Gulf Shrimp Over White Fluffy Rice, with Pickled Carrots, Jalapeño, Black Beans, Pineapple & Cilantro.

COWBOY BUTTER TORTELLINI WITH TENDERLOIN TIPS & ROASTED PEPPERS

Cheesy tortellini tossed in a garlicky cowboy butter sauce with herbs, lemon, & a little kick. Topped with tenderloin tips& sweet roasted peppers.

CHEF'S SEASONAL SOUP & SANDWICH - ASK YOUR SERVER

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.

SNAPPER BLT

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

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



Wine

WHITE

Joel Gott Chardonnay
14 Hands Pinot Grigio
Kenwood Sauvignon Blanc
Miraval Cotes do Provence Rose
Terra D'oro Moscato

RED

Seaglass Pinot Noir
Silver Palm Cabernet Sauvignon

CHAMPAGNE & SPARKLING

J. Roget Brut
Cinzano Prosecco
Lallier Champagne France

Beer

DOMESTICS

Michelob Ultra
Miller Lite
Coors Light
Yuengling

IMPORTS

Corona Extra
Modelo
Heineken 0.0

CRAFTS

Sierra Nevada Hazy IPA
Jai Alai IPA
30A IPA
30A Beach Blonde Ale

SELTZERS

Happy Dad Fruit Punch
Happy Dad Grape

Specialty Cocktails

APEROL SPRITZ

Aperol, Cinzano Prosecco, Soda, Fresh Orange.

TRADITIONAL LIME MOJITO

Trader Vic's Rum, Lime, Mint, Simple Syrup, Club Soda.

MALIBU COCONUT MOJITO

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

SEASONAL BERRY MOJITO

Trader Vic's Rum, Seasonal Fresh Berries, Lime, Mint, Simple Syrup, Club Soda.

GULF RITA

Altos Tequila, Grand Marnier Orange Liqueur, Agave, Margarita Mix.

SURF'S UP

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

ABSOLUT MULE

Absolut Vodka, Ginger Beer, Mint, Fresh Lime.

SPICY PALOMA

Espolon Tequila , Agave Nectar, Fresh Lime Juice, Ginger Beer, Grapefruit Juice, Jalapeños, Tajin seasoning.

SPICY SEÑORITA

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

GULF ESPRESSO MARTINI

Absolut Vodka, Espresso, Coffee Liqueur.

BOURBON SMASH

Wild Turkey 101 Whiskey, Fresh Blackberries, Lemon, Simple Syrup, Mint Club Soda.

SEASONAL FROZEN DRINK

Mocktails 24 OZ (non-alcoholic)

MOJITO

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

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 Berries of the Day.

TIDAL WAVE

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

COCONUT CABANA

Fresh Squeezed Lemonade, Coconut Purée, Cranberry Juice.

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