

SHAREABLE AND SIDES

Hand-Cut Fries	5 5.15
Loaded Fries Hand-cut fries topped with queso, chopped bacon & green onion	10 10.30
Parmesan Truffle Fries Hand-cut fries, white truffle oil, parmesan cheese, fresh parsley, garlic aioli	12 12.36
Peel & Eat Shrimp Wild-caught Gulf shrimp served chilled with lemon & cocktail sauce	1/2 lb-15 15.45 1 lb-29 29.87
Lobster & Shrimp Salad Maine lobster, Gulf shrimp, lemon aioli, fresh chives served with purple tortilla chips	22 22.66
Smoked Tuna Dip Served with pita chips	16 16.48
Coconut Grouper Bites Hand-battered in coconut breading. Served with fresh romaine hearts & sweet fire aioli	16 16.48
Fresh Made Guacamole Served with purple tortilla chips	12 12.36
Cauliflower Bites Fried cauliflower florets tossed in house-made sweet chili dijon sauce	12 12.36
Black Beans + Rice	4 4.12

SALADS

MIXED GREEN SALAD

Cucumbers, cherry tomatoes, creamy balsamic vinaigrette

Salad Only	10 10.30
Add Chicken	6.5 6.70
Add Shrimp	12 12.36
Add Grouper	17 17.51

KIDS MENU

Chicken Tenders Chicken Strips & Fries	10 10.30
Grilled Cheese Grilled Cheese Sandwich & Fries	10 10.30

DESSERT

Please ask about our latest selection (seasonal)

BEVERAGES

Refillable cup for soft drinks	4.50 4.64
Bottled water	2.5 2.58
Souvenir cup & soft beverage	8 8.24

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. - 52 | 53.56 -

PREMIUM SNOW CRAB LEGS

Served with corn, potatoes, & melted butter.
1 lb - 41 | 42.23 - | 2 lb - 70 | 72.10 -

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. - 18 | 18.54 -

FRIED SHRIMP

1/2 lb of wild caught Gulf shrimp, lightly battered & fried until golden & crunchy. Served with hand-cut fries & house-made pineapple slaw. - 28 | 28.84 -

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 - 27 | 27.81 - | Sandwich with fries - 28 | 28.84 - | As an entree with saffron rice & seasonal vegetables - 30 | 30.90 -

LOBSTER & SHRIMP ROLL

Premium Maine 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. - 30 | 30.90 -

SOUTHWESTERN FAJITA SKEWERS

Fajita seasoned skewers of beef, onion, and bell pepper. served over sofrito-yellow rice and steet style corn medley. topped with chipotle crema. - 30 | 30.90 -

GULF GRILLED COBIA

Perfectly grilled cobia lightly sauced with honey-garlic glaze & topped with pineapple salsa. Served with poke rice & stir fried snow peas, carrots, onions & bell peppers. - 30 | 30.90 -

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. - 16 | 16.48 -

MAHI-MAHI TACOS

Blackened mahi-mahi, cajun aioli with pineapple slaw, diced tomato, cilantro & lime. - 16 | 16.48 -

Sandwiches

GROUPE SANDWICH

Lightly breaded & fried grouper served with lettuce, tomato, lemon dill on a brioche bun. - 19 | 19.57 -

MAHI PO'BOY

Grilled mahi on New Orleans French bread. with lettuce, tomato, and our house lemon-dill sauce. - 17 | 17.51 -

COBIA BLT

Wild caught blackened cobia, roasted garlic basil aioli with arugula, bacon, & tomato on Texas toast. Served with hand-cut fries. - 25 | 25.75 -

GULF BURGER*

100% USA natural fresh beef served with lettuce & tomato with garlic aioli on a brioche bun. - 11 | 11.33 -

GULF DOUBLE BURGER*

Two natural beef patties, lettuce, tomato on a brioche bun with garlic aioli. - 15 | 15.45 -

-Add Cheese 1.5 | 1.55, Add Bacon 3 | 3.09

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 offer 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!



Wine

WHITE

Franciscan Chardonnay	10/40 10.30/41.20
J Vineyards Pinot Gris	10/40 10.30/41.20
Echo Bay Sauvignon Blanc	10/40 10.30/41.20
Bieler Rose	10/40 10.30/41.20
Ceretto Moscato	10/40 10.30/41.20

RED

Seaglass Pinot Noir	10/40 10.30/41.20
Joel Gott Cabernet Sauvignon	10/40 10.30/41.20

CHAMPAGNE & SPARKLING

Francis Cappola Prosecco	10/40 10.30/41.20
Veuve Clicquot Brut	95 97.85

Beer

DOMESTICS

Michelob Ultra	5 5.15
Miller Lite	5 5.15
Yuengling	5 5.15
Coors Light	5 5.15
Blue Moon	6 6.18

IMPORTS

Modelo	6 6.18
Michelob Ultra 0.0 (N/A Beer)	6 6.18

MICROBREW

Chandeleur Island Lil Smack IPA	6 6.18
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SELTZERS

High Noon Pineapple	9 9.27
High Noon Lemon	9 9.27

Specialty Cocktails

APEROL SPRITZ

Aperol, Francis Coppola prosecco, soda, fresh orange. - 12 | 12.36 -

TRADITIONAL LIME MOJITO

Cruzan rum, lime, mint, simple syrup, club soda. - 13 | 13.39 -

MALIBU COCONUT MOJITO

Malibu coconut rum, lime, mint, simple syrup, club soda. - 13 | 13.39 -

SEASONAL BERRY MOJITO

Cruzan rum, seasonal fresh berries, lime, mint, simple syrup, club soda. - 13 | 13.39 -

INFUSED VODKA BLOODY MARY

House-infused vodka, bloody mary mix, fresh vegetable. - 12 | 12.36 -

ABSOLUT SOUTHSIDE

Absolut vodka, fresh squeezed lemonade, lemon, mint. - 12 | 12.36 -

SURF'S UP

Malibu coconut rum, peach schnapps, blue curaçao, pineapple, cranberry juice. - 12 | 12.36 -

SPICY PALOMA

Jose Cuervo devil's reserve tequila, lime juice, grapefruit, club soda. - 13 | 13.39 -

SPICY SEÑORITA

Altos tequila, Gran Gala orange liqueur, lime juice, tajin, freshly muddled blackberries, jalapeños, organic agave. - 13 | 13.39 -

GULF ESPRESSO MARTINI

Absolut vodka, espresso, coffee liqueur. - 13 | 13.39 -

BOURBON SMASH

Traveller whiskey, fresh blackberries, lemon, simple syrup, club soda. - 13 | 13.39 -

GULF RITA

Jose Cuervo cristalino, Gran Gala orange liquor, organic agave, margarita mix. - 13 | 13.39 -

Mocktails 24 OZ (non-alcoholic)

MOJITO

Your choice of lime, orange, coconut, or fresh seasonal berry. - 11 | 11.33 -

RIP TIDE

Pineapple juice, cranberry juice, Sprite, blue curaçao. - 11 | 11.33 -

FRESH BERRY LEMONADE

Fresh squeezed lemonade mixed with our fresh seasonal berry of the day. - 11 | 11.33 -

TIDAL WAVE

Fresh squeezed lemonade, Sprite, coconut purée, blue curaçao. - 11 | 11.33 -

COCONUT CABANA

Fresh squeezed lemonade, coconut purée, cranberry juice. - 11 | 11.33 -

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