

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 -

JERK SURF N TURF BOWL

Jerk marinated steak & Gulf shrimp over white fluffy rice, with jalapeño, black beans, pineapple & cilantro. - 24 | 24.72 -

SOUTHWEST STEAK BOWL

Grilled tenderloin steak served over rice with black beans, roasted corn and peppers, and tomatoes finished with a zesty southwest sauce and avocado cream. - 26 | 26.78 -

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 -

GRILLED MAHI SANDWICH

Grilled mahi served with lettuce, tomato, lemon dill on a brioche bun. - 16 | 16.48 -

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

Joel Gott Chardonnay	10/40 10.30/41.20
Oyster Bay Pinot Grigio	10/40 10.30/41.20
Kenwood Sauvignon Blanc	10/40 10.30/41.20
Terra D'oro Moscato	10/40 10.30/41.20
Miraval Cotes do Provence Rose	12/48 12.36/49.44

RED

Seaglass Pinot Noir	10/40 10.30/41.20
Silver Palm Cabernet Sauvignon	10/40 10.30/41.20

CHAMPAGNE & SPARKLING

J. Roget Brut	9/36 9.27/37.08
I Heart Prosecco	10/40 10.30/41.20
Veuve Clicquot France	95 97.85

Beer

DOMESTICS

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

IMPORTS

Modelo	6 6.18
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CRAFTS

Jai Alai IPA	7 7.21
30A Beach Blonde Ale	7 7.21

SELTZERS

High Noon Pineapple	8 8.24
High Noon Lemon	8 8.24

Specialty Cocktails

APEROL SPRITZ

Aperol, I Heart prosecco, soda, fresh orange. - 12 | 12.36 -

TRADITIONAL LIME MOJITO

Trader Vic's rum, lime, mint, simple syrup, club soda. - 13 | 13.39 -

MALIBU COCONUT MOJITO

Malibu coconut rum, lime, mint, cream of coconut, club soda. - 13 | 13.39 -

SEASONAL BERRY MOJITO

Trader Vic's rum, seasonal fresh berries, lime, mint, simple syrup, club soda. - 13 | 13.39 -

GULF RITA

Altos tequila, Grand Gala orange liqueur, agave, margarita mix. - 13 | 13.39 -

SURF'S UP

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

ABSOLUT MULE

Absolut vodka, ginger beer, mint, fresh lime. - 12 | 12.36 -

SPICY PALOMA

Espolon tequila, agave nectar, fresh lime juice, grapefruit juice, jalapeños, tajin seasoning. - 13 | 13.39 -

SPICY SEÑORITA

Altos tequila, Gran Gala orange liqueur, lime juice, freshly muddled blackberries, jalapeños, organic agave. - 14 | 14.42 -

GULF ESPRESSO MARTINI

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

BOURBON SMASH

Wild Turkey 101, fresh blackberries, lemon, simple syrup, club soda, mint. - 13 | 13.39 -

FROZEN DAIQUIRI

Strawberry, pina colada, lemonade, margarita. - 14 | 14.42 -
Add floater -5 | 5.15 -

Mocktails 24 OZ (non-alcoholic)

MOJITO

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

RIP TIDE

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

WATERMELON BERRY BREEZE

Watermelon, strawberry, pineapple juice, sour mix. - 11 | 11.33 -

FRESH BERRY LEMONADE

Fresh squeezed lemonade mixed with our fresh seasonal berries 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 -

Frozen Mocktail 12 OZ (non-alcoholic) - 10 | 10.30 -

STRAWBERRY

LEMONADE

PINA COLADA

MARGARITA

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