



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 . (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

0Z (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 % 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

Cauliflower Bites

Fried Cauliflower Florets Tossed in House Made Sweet Chili Dijon Sauce

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.

1lb | 2lb

PEEL & EAT SHRIMP

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

1/2 lb | 1lb

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.

SEARED TERIYAKI SALMON

Skin On Salmon seared & glazed with our Pineapple Teriyaki. Served over a Grilled Jasmine Rice Cake with Stir Fried Snow Peas, Carrots & Red Onion. Garnished with Spicy Mayo & Green Onion

TERIYAKI STICKY RIBS

Slow Cooked Pork Ribs, tossed in our Teriyaki BBQ sauce. Served with Jasmine Rice & Stir Fried Onion, Carrots & Snow Peas. Garnished with Cilantro & Toasted Sesame Seeds.

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

GROUPE SANDWICH

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

GULF BURGER*

% 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