

## 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

#### 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

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 % 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.

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. 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.

### ORZO & GRILLED GROUPER

Pan Seared Grouper, Served with Wild Mushroom Orzo Pasta & House Made Herbed Butter Sauce.

### TENDERLOIN TIPS WITH RED WINE DEMI GLACE

oz of Tenderloin Tips, Served Over Mashed Potatoes & Seasonal Vegetables. Topped with a Red Wine Demi Glace.

### FRIED SHRIMP PLATTER

Lightly Fried Gulf Shrimp, Served with Hand Cut Fries & Coleslaw.

## 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\*

% 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  
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

### CRAFTS

Sierra Nevada Hazy IPA  
Jai Alai IPA  
A IPA  
A 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 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.

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. 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!