

# BAYSIDE GRILL

## SMALL PLATES

- Crab & Avocado Toast \$16.95  
*red chili vinaigrette, mint, toasted peanuts, garden radish*
- Jerk Chicken Steam Buns \$11.95  
*sweet chili slaw*
- GF Oyster’s Grandfeller \$14.95  
*braised greens, cajun hollandaise, bill-e’s bacon*
- Caramelized Brussel Sprouts \$8.95  
*pecan butter, shoyu, benne seeds, gochujang sauce*
- GF Gulf Shrimp Cocktail \$16.95  
*1/2 pound, grandma's remoulade, spicy red chili cocktail sauce*
- Grand Seafood Gumbo \$13.95  
*a Grand tradition*
- Crab Bake \$15.95  
*lump & claw meat, brie cheese, spinach, with hot sauce crackers, herbed parmesan flatbread, garlic bread*
- GF Tuna Tartare Lettuce Wraps\* \$16.95  
*togarashi, dashi, chimichurri*
- Gulf Shrimp Bubble Over Dip \$16.95  
*jalapeño, white cheddar, herbs, hot sauce crackers, herbed parmesan flatbread, garlic bread*

## SALADS

- add smoked chicken \$6.95, add grilled shrimp \$8.95*
- GF Garden Greens \$8.95 app | \$12.95 entree  
*tomato, cucumber, pickled carrot, herb vinaigrette*
- Southern Grilled Caesar \$10.95  
*romaine and baby kale, garden tomatoes, crispy capers, parmesan, creamy roasted garlic caesar dressing, garlic bread*
- GF Gulf Shrimp Cobb \$20.95  
*chopped greens, pepper bacon, smoked shrimp salad, chopped egg, avocado, green onions, white cheddar, blue cheese, pecans, choice of grand goddess, blue cheese or herb vinaigrette*
- Ahi Tuna\* Salad \$17.95  
*Asian greens, cilantro, mango, ponzu vinaigrette, crispy wonton, house pickled ginger*

## THIN CRUST PIZZA

- GF *can be made with gluten friendly pizza dough*
- Pepperoni \$14.95  
*pepperoni, mozzarella, parmigiana-reggiano, oregano*
- Margherita \$10.95  
*san marzano, mozzarella, heirloom tomato, roasted garlic, basil*
- Wild Mushroom \$14.95  
*fontina, arugula, apple, pesto*
- Napolitano \$15.95  
*house made guanciale, pepperoni, fennel sausage, oregano*
- All the Cheeses \$13.95  
*house ricotta, mozzarella, fontina, goat cheese, feta, parmesan, blue cheese, roasted garlic, basil*
- Truffle Honey, Fig and Ham \$15.95  
*port wine reduction, goat cheese, basil*
- Wagyu Brisket Debris \$15.95  
*caramelized onions, brie, truffles, oregano*
- Artichoke and Olive \$13.95  
*zucchini, capers, pine nuts*
- \*\* Alert your server if you have any concerns regarding food allergies**

## PASTAS

- Ultimate Mac ‘n Cheese \$19.95  
*garden tomatoes, bacon, pulled chicken, green onion, garlic bread*
- Cajun Crawfish Fettuccine \$20.95  
*trinity, spicy cream sauce, asparagus, green onions, garlic bread*
- Bucatini with Three Tomatoes \$17.95  
*toasted garlic, lemon, thyme, pine nuts, tomato butter broth, garlic bread*  
*add smoked chicken \$6.95, add grilled shrimp \$8.95*
- ## HAND-HELDS
- house made chips, hand-cut fries or fruit*
- GH Cheeseburger \$17.95  
*patty choice: C.A.B burger\*, veggie burger, plant based burger, with garden pimento cheese, smoked ketchup, LTO, house pickles, toasted challah bun*
- Honey Pecan Chicken Salad Croissant \$16.95  
*heirloom tomato, baby lettuce, sliced grapes*
- Blackened Redfish Sandwich \$17.95  
*black pepper aioli, green tomato pickles, green apple slaw, challah bun*
- Gulf Shrimp Tacos \$14.95  
*jerk seasoned shrimp, corn and mango salsa, red cabbage slaw, avocado crema, served with spiced tortilla chips*

## ENTREES

- GF Shrimp and Grits \$23.95  
*Conecuh sausage, cheesy grits, smoked tomato hot sauce butter*
- GF Hanger Steak\* \$33.95  
*C.A.B. hanger steak, hand-cut fries, chimichurri, black pepper aioli, cherry tomatoes, arugula, lemon. [For optimal flavor & tenderness we recommend a temperature of medium or lower]*
- GF Beef Tenderloin 8oz\* \$38.95  
*Certified Angus beef tenderloin, smashed potatoes, haricot vert and roasted shallots with Grand steak butter*
- GF Half Smoked Chicken \$19.95  
*smashed potatoes, creamed corn, roasted mushrooms*
- GF Hemp Crusted Salmon \$21.95  
*artichoke, squash, olives, potatoes, peanut romesco*

- Pirlau \$19.95  
*rice stewed with shrimp, sausage, chicken, tomatoes, herbs, okra, garlic bread*

- Poached Red Snapper \$23.95  
*coconut & peppers, black rice, grilled bok choy, chili oil*

## HOUSE MADE DESSERTS

- Chocolate Chunk Cookies \$5.95
- Caramel Pudding \$6.95  
*vanilla bourbon croutons*
- Strawberry Cheesecake \$8.95  
*shortbread crust, sour cream topping*
- GF Chocolate Torte \$8.95  
*flourless cake, chocolate glaze, raspberries*
- Sundae in a Jar \$9.95  
*brownies, house made tahitian vanilla bean ice cream, salted caramel sauce, chocolate sauce, toasted pecans, whipped cream, cherry*
- Lemon Pound Cake \$8.95  
*berries, chantilly*
- \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*
- GF *Items marked with this symbol are gluten friendly*



DRAFT BEERS & CIDER

STYLE	NAME	BREWERY	ABV	PRICE
Light Lager	Grand Hotel	Ghost Train Brewing - B’ham	4.0%	\$6.00
Sour Ale	Wolfman	Fairhope Brewery - Fairhope	5.4%	\$7.50
Koelsch	Cheap Sunglasses	Fairhope Brewery - Fairhope	4.4%	\$6.00
Mexican Style Lager	MuChaCho	Good People Brewing - B’Ham	4.8%	\$6.50
Dark Lager	Duck River Dunkel	Goat Island Brewing Co. - Cullman	5.5%	\$7.00
Berliner Weisse	Paradise Now Raspberry	Trim Tab Brewing Company - B’ham	5.2%	\$7.00
German Hefeweizen	Peace, Love, & Hippieweizen	Goat Island Brewing Co. - Cullman	5.5%	\$6.50
Cream Ale	Rod’s Reel	Big Beach Brewing - Gulf Shores	5.0%	\$7.00
American Pale Ale	Fairhope 51	Fairhope Brewery - Fairhope	5.9%	\$6.50
Pilsner	Richter's Pils	Goat Island Brewing Co. - Cullman	5.6%	\$7.50
English Brown Ale	Truck Stop Honey	Back Forty Beer Company - Gadsden	6.0%	\$6.50
IPA	100 Daze	Big Beach Brewing - Gulf Shores	6.8%	\$7.50
Chocolate Coffee Coconut Stout	Ursa	Ferus Artisan Ales - Trussville	8%	\$8.00

DRAFT WINE

Why wine on tap?

Stainless steel (already a popular winemaking vessel) provides a completely inert environment, so the wine inside doesn’t age. Kegged wines also require less sulfur dioxide for preservation. “*Wine on tap is not a fad. It is not a trend. It is part of the broader mandate of sustainability that defines the age in which we live.*” ....Kareem Massoud, owner of Paumonak Vineyards.

- Draft Rose - *Halter Ranch, Rose*.....\$12.00
- Draft White Wine –*Rickshaw, Sauvignon Blanc*..... \$10.00
- Draft Red Wine - *Camelot, Pinot Noir*.....\$10.00

WHITE WINE

- Jacques Pelvas, Blanc de Blanc, Brut, France.....\$12.00/\$48.00
- Riff, Pinot Grigio, Veneto, Italy.....\$13.00/\$52.00
- Sea Sun, Chardonnay, California.....\$13.00/\$52.00

RED WINE

- Jam, Cabernet Sauvignon, California.....\$13.00/\$52.00
- Tilia, Malbec, Sustainably Grown, Mendoza, Argentina.....\$13.00/\$52.00

BEVERAGES

- Classic Gin or Vodka Martini.....\$12.00
- Margarita.....\$11.00
- Mobile Bay Sunset-*Vodka, Pineapple, Orange* .....\$11.00
- Grand Bourbon-Ade-*Bourbon, Fresh Strawberries, Lemon* .....\$13.00

WHAT’S HAPPENING?

*Find out by downloading our Grand Hotel App!!!*

LIVE ENTERTAINMENT ON THE PATIO

- Friday March 6 Blind Dog Mike*
- Saturday March 7 Stephen Sylvester*
- Friday March 13 Corey Rezner*
- Saturday March 14 Matt Bush*
- Friday March 20 Matt Bush*
- Saturday March 21 Corey Rezner*
- Friday March 27 Tony Bowers*
- Saturday March 28 Matt Bush*
- Friday April 3 Tony Bowers*
- Saturday April 4 Blind Dog Mike*

GRAND HOTEL EVENTS

- Friday March 20th 5:30pm*
- Bourbon Demystified*
- Saturday March 22nd 10:00 am*
- Soups, Stews and Braises*
- Friday April 17th 5:30pm*
- Intro to Gin*
- Saturday April 18th 10:00 am*
- The Classic - French Pastries*
- For more information & to reserve your spot...
- [www.grandhotelpointclearal.eventbrite.com](http://www.grandhotelpointclearal.eventbrite.com)