

Starters, Soups and Salads

Saltwater Grill's Jumbo Lump Crab Cake Hot Sauce Aioli, Pea Tendrils, Pickled Shallots, Calamansi Vinaigrette	\$15.95
Soup of the Day	\$8.95
The Grand Seafood Gumbo A Grand Tradition	\$9.95
GF Eastern Shore Gulf Seafood Cobb Salad Local Lettuce, Avocado, Bacon, Shrimp, Lump Crabmeat, Eggs, Blue Cheese, Tomatoes, Green Onions and Your Choice of Red Wine Vinaigrette or House Made Buttermilk Ranch	\$17.95
GF Kale and Romaine Salad Belle Chèvre, Cornbread Croutons, Roasted Garlic Vinaigrette with Grilled Chicken	\$7.95
	\$13.95
with Gulf Shrimp	\$16.95
GF Grand Salad Orange-Roasted Carrot and Beets, Oven-Dried Tomatoes, Cucumbers, Truffle Sherry Vinaigrette with Grilled Chicken	\$7.95
	\$13.95
with Gulf Shrimp	\$16.95

Blue Plate Special - \$16.95

Monday - Sweet Tea Fried Chicken

Mac 'N Cheese, Butter Braised Beans,
Chocolate Cake with Raspberry Coulis

Tuesday - Shrimp Creole

Steamed Rice, Squash Casserole, Banana Pudding

Wednesday - Herb-Marinated Minute Steak

Prepared Medium Rare, Truffled Parmesan Fries,
Mini Wedge Salad, Cheesecake with Strawberry-Basil Gel

Thursday - Blackened By-Catch

Baldwin County Stone Ground Grits,
Buttered Peas and Radishes, Chocolate Mousse

Friday - Pork Roast

Mushroom and Onion Gravy, Herbed Pintos,
Braised Greens, Coconut Cream Parfait



Please dial 251-928-9201 for more information
or to make reservations.

Sandwiches

All Sandwiches served with your Choice of French Fries, Sweet Potato Fries or Fruit Cup(\$2.95)

Honey-Pecan Chicken Croissant	\$15.95
Southern Honey-Pecan Chicken Salad with Baby Greens and Tomatoes in a Buttery Croissant	
Chicken Bacon Club	\$15.95
LT, Black Pepper Brown Sugar Bacon, Pickled Peppers, Smashed Avocado, White Cheddar, Basil Mayo, Swiss on Whole Wheat Bread	
Wagyu Kobe Burger	\$17.95
LTO, White Cheddar Pimento, Black Pepper Brown Sugar Bacon, and Caramelized Onion Relish	
Blackened Gulf Shrimp Wrap	\$17.95
Jicama, Sprouts, Carrots, Marinated Celery Root	

Entrées

♥ (GF) Seared Gulf Red Fish [low cholesterol]	\$22.95
Served Half Shell, Arugula-Fennel, Honey Ginger Vinaigrette	
Eastern Shore Mac 'n Cheese	\$15.95
House Cured Bacon and Ham, Roasted Chicken and Tomatoes, Black Truffles, Garlic, Chives and White Cheddar	

Desserts

The Grand Bread Pudding...\$8.95 A Grand Tradition with Whiskey Sauce	Louisiana Strawberry Cheesecake...\$9.95 Sour Cream and Basil Gel
Bourbon Double Chocolate Cake...\$8.95 Layers of Bourbon Chocolate Cake with Triple Chocolate Buttercream	The Grand Hotel Special...\$8.95 Brownie Ice-cream Sundae
À la Mode...\$2.00	

♥ These items have been selected to meet the diverse dietary needs of our guests. Your server will be happy to answer any questions you may have. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs. 🌱 Sustainable Menu Item. (GF) These items are Gluten Friendly.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.