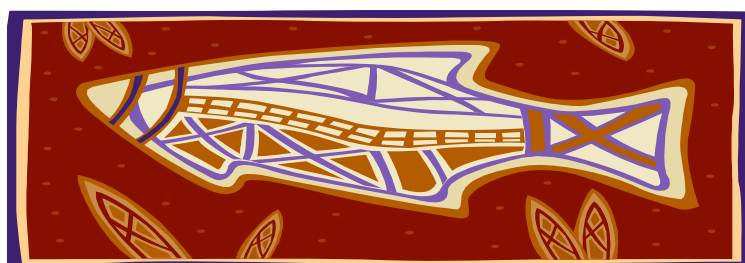


SALTWATER GRILL



CASUAL DINING ON MOBILE BAY

Open Nightly from 5:30pm - 9:00pm | 251-990-6300 | Grand Hotel, 1 Grand Blvd., Point Clear, Alabama 36564

Appetizers to Share

- Saltwater's Jumbo Lump Crab Cake**.....\$14.95
Hot Sauce Aioli, Garden Arugula, Pickled Shallots,
Calamansi Vinaigrette
- Ⓞ 🌿 **Alabama Appellation Oysters**
Horseradish, Cocktail and House Fermented Hot Sauce
1/2 Dozen**.....\$9.95
Dozen**.....\$17.95
- Ⓞ **Oyster's Grandfeller**.....\$13.95
Alabama Oysters with House Made Tasso, Braised Greens
and Blackened Hollandaise
- House Made Sausage, Bacon and Jalapeño Fritters**.....\$9.95
Cornmeal Crusted, Hot Sauce Aioli
- Ⓞ **Jumbo Shrimp Cocktail**.....\$13.95
Horseradish Cocktail, Avocado, Charred Lemon
- Sun-Dried Tomato and Artichoke Dip**.....\$14.95
Warm Parmesan Flat Bread, Crackers
- "Nashville Hot" Chicken Sliders**.....\$12.95
Cheddar Biscuits, Chicken Thighs, Pickles
- Umami Shrimp**.....\$14.95
Crispy Shrimp, Thai Chili Sauce
- 1/2 Pound Fried Crab Claws.....\$21.95

Salads and Soups

- Kale and Romaine Salad**.....\$7.95
Belle Chèvre, Cornbread Croutons, Roasted Garlic Vinaigrette
with Grilled Chicken.....\$13.95
with Grilled Shrimp.....\$16.95
- 🌿 **Grand Salad**.....\$7.95
Orange-Roasted Carrot and Beets, Oven-Dried Tomatoes,
Cucumbers, Truffle Sherry Vinaigrette
- Ⓞ **Eastern Shore Cobb Salad**.....\$17.95
Avocado, Bacon, Shrimp, Lump Crab, Eggs, Blue Cheese, Oven
-Dried Tomatoes, Green Onions, Your Choice of Red Wine
Vinaigrette or House Made Buttermilk Ranch Dressing
- Grand Gumbo**.....\$8.95
A Grand Tradition
- Soup du Jour**.....\$9.95

Ⓞ Items marked with this symbol are Gluten Friendly

FOOT PRINTS IN THE SAND...



We are proud of our beaches and bays that surround our property, therefore we are dedicated to protecting the environment. Our mission is to serve you the most sustainable ingredients that we can find. First we look locally and if it is not produced locally then we purchase from businesses that utilize sustainable methods to produce their goods or services. We have marked each item that is sustainable with a green leaf 🌿. Don't Forget to leave your green footprints in the sand!

Wines

We created a wine list that will entice you to try different whites and reds. Please ask your server for our more expansive bottle wine list if you do not see one here that you would like.

- Blanc de Blanc**, Veuve du Vernay.....\$36
- Pinot Grigio**, Pinetti Notte.....\$9 | \$36
- Pinot Grigio**, La Fiera.....\$9 | \$36
- Sauvignon Blanc**, Fox Brook.....\$9 | \$36
- Chardonnay**, Flat Rock.....\$9 | \$36
- Chardonnay**, Grove Ridge.....\$11 | \$44
- Pinot Noir**, Concannon.....\$9 | \$36
- Pinot Noir**, Elouan.....\$13 | \$52
- Rose**, Vrac.....\$13 | \$52
- Cabernet Sauvignon**, Grove Ridge.....\$11 | \$44
- Cabernet Sauvignon**, Nadia.....\$13 | \$52

Luscious Libations

- Perfect Storm**.....\$11.00
Square One Vodka, Midori, Peach Schnapps, Sloe Gin, Fresh
Squeezed Orange and Pineapple Juice
- Tea Thyme**.....\$9.00
Firefly Sweet Tea Vodka, Raspberries, Fresh Squeezed Lemon,
Angostura Bitters and Hand-Picked Lemon Thyme from the
Chef's Garden
- Fiery Cru**.....\$10.00
Tequila Barrel Aged Cru Rum, Jalapeños, Limes, Simple Syrup
- Point Clear of Stress**.....\$10.00
Wheatley Vodka, Malibu, Peach Schnapps, Pineapple,
Grenadine and Orange Juice
- Grand Margarita**.....\$13.00
A Perfect Bayside Companion
- Saltwater Grill Sunset**.....\$9.00
Midori, Malibu Rum, Pineapple Juice, House Made Sweet and
Sour, Splash of Grenadine
- 🌿 **Blue Island Breeze**.....\$9.00
Local 27 Springs Vodka, Blue Curacao, Blueberries, Fresh Lemon
Juice, House Made Sweet and Sour, Pineapple Juice

Hand-Crafted Non-Alcoholic Drinks

- Nojito Medley**.....\$5.50
A Non-Alcoholic Version of our Tasty Mojito with Raspberries,
Strawberries, Blueberries, Limes, Mint, Simple Syrup, Topped
with Soda Water
- Mixed Berry Smoothie**.....\$8.50
Freshly Made to Order Smoothie with Blueberry, Raspberry,
and Strawberry
- Banana Strawberry Smoothie**.....\$8.50
Freshly Made to Order



SALTWATER GRILL



CASUAL DINING ON MOBILE BAY



FRESH FISH!!!

We proudly serve Alabama Gulf Seafood

Alabama Gulf Seafood is a tradition that stretches back further than that of our own country. The first European settlers in Alabama reported that fish were one of the Native Americans' main sources of food, and by the mid-1700s, Mobile had established itself as a premiere seafood spot thanks to dishes like stuffed Snapper and shrimp jambalaya. Seafood is a big part of who we are, which is why we feel it is important to make sure your seafood comes from Alabama waters.

Seafood

Jubilee Pasta.....\$26.95
Cavatappi Pasta, Gulf Fish, Crab, Shrimp, Asparagus Tips, Mushrooms, Spicy Cream

By-Catch Bouillabaisse.....\$24.95
Florida Clams, Saffron Broth, Gulf Shrimp, Rouille

GF Third Coast Shrimp and Grits.....\$22.95
Baldwin County Grits, House-Made Sausage, Smoked Tomato Gravy

Seared Gulf Grouper.....\$29.95
Garden Squash, Sweet Corn Elote Salad, Cotija Cheese, Espelette

Roasted Golden Tile.....\$27.95
Local Grits, Foie Butter and Bacon Braised Garden Greens, Apple Sorrel Salad, Lemon Oil

Pan-Fried Gulf Seafood.....\$24.95
Local Fish and Shrimp, Jumbo Lump Crab Cake, Sausage and Bacon Fritters, Shellfish Dirty Rice

GF Redfish on the "Half Shell".....\$24.95
Ras el Hanout, Sumac Yogurt, House Made Kimchee



Fresh Catch of the Day

FRESHLY PREPARED BY-CATCH
MARKET PRICE

TOP YOUR FRESHLY PREPARED FISH
WITH FRESH LUMP CRABMEAT....\$7.95

Landfood

GF Filet Mignon*.....\$36.95
Silky Potatoes, Jumbo Asparagus

GF Joyce Farms All-Natural Chicken.....\$19.95
Barbeque Demi Sauce, Salt-Roasted Fingerlings, Garden Beans

Tagliatelle au Truffle.....\$25.95
Black Truffle, Garden Beans, Parmesan Cream, Heirloom Tomatoes, Arugula

Eastern Shore Mac 'n Cheese.....\$16.95
House Cured Bacon and Ham, Tomatoes, Black Truffle, Garlic, Chives, White Cheddar Parmesan


with Grilled Chicken.....\$22.90

with Grilled Shrimp.....\$23.90

with Conecuh Sausage.....\$22.90

with Jumbo Lump Crab Meat.....\$24.90

Wagyu Burger*\$16.95
LTO, White Cheddar Pimento, Black Pepper Brown Sugar Bacon, Caramelized Onion Relish and French Fries




Oyster Shell Recycling


Oyster shells that are collected through this program will go back into Alabama waters to help more oysters grow, provide habitat, limit erosion and improve water quality. Oyster shells collected through this program will go back into Alabama waters to help additional oysters grow. In addition to food value, oysters provide many other ecosystem services, including:

- Improving water quality:** An adult oyster can filter 15 gallons of water per day
- Providing habitat:** Oyster reefs provide habitat for fish, shrimp, crabs, birds and other animals
- Limiting erosion:** Oyster reefs are natural breakwaters that protect shorelines

Gulf Wild Program



The Gulf Wild trademark ensures that your Grouper, Snapper & other seafood was harvested by US fishermen & came from a well-monitored and continuously improving fishery in the Gulf of Mexico under innovative conservation standards. Using sequentially numbered gill tags with traceable QR codes, there is full disclosure and accountability. From details such as who caught it, where was it caught, from what vessel & more, there are no lingering questions or concerns about authenticity, integrity or value.



*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.

**There is a risk associated with consuming raw oysters: If you have chronic illness of the liver, stomach or blood, or have immune disorders you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. Please notify your server if you have any food allergies or require special food preparation and we will be happy to accommodate your needs.