

BAYSIDE GRILL

SMALL PLATES

Pork Belly Tacos \$12.95

tamarind pork belly with sweet chili slaw, cilantro, soy glaze

Caramelized Brussels Sprouts \$10.95

pecan butter, shoyu, benne seeds, gochujang sauce

Gulf Shrimp & Artichoke Dip \$17.95

hot sauce crackers, parmesan flatbread, garlic bread

☞ Gulf Shrimp Cocktail \$17.95

1/2 pound, remoulade, spicy red chili cocktail sauce

Grand Seafood Gumbo \$13.95

a Grand tradition, house made hot sauce crackers

House Made Pimento Cheese \$9.95

Grandma's pickles, house made hot sauce crackers, potato chips

Oysters Grandfeller \$14.95

braised greens, cajun hollandaise, bill e's bacon

Hand-Cut Fries \$9.95

herbs, black pepper aioli, smoked ketchup, parmesan

Fried Green Tomatoes \$9.95

saffron remoulade, sweet corn & pepper salad

SALADS

add grilled chicken or shrimp \$9.95

☞ Garden Greens \$8.95 app | \$12.95 entrée

tomato, cucumber, carrot threads, herb vinaigrette

Southern Caesar \$10.95

romaine, garden tomatoes, crispy capers, parmesan, creamy roasted garlic caesar dressing, garlic croutons

Ahi Tuna* Poke Bowl \$20.95

cilantro, pomegranate, oranges, cucumbers, avocado, green onions, house pickled ginger, marinated black rice, gochujang aioli, wonton crisp

The Bayside Beet Bowl \$14.95

[plant based diet - vegan] cilantro, pomegranate, oranges, cucumbers, avocado, green onions, house pickled ginger, marinated black rice, roasted beets

HAND-HELDS

GH Cheeseburger \$18.95 [☞ Bun available]

patty choice: C.A.B. burger or veggie burger; garden pimento cheese, smoked ketchup, LTO, house pickles, challah bun served with hand-cut fries or fruit*

Honey Pecan Chicken Salad Croissant \$15.95

heirloom tomato, baby lettuce, sliced grapes served with hand-cut fries or fruit

Gulf Shrimp Tacos \$17.95

blackened shrimp, chilled pineapple cabbage slaw, avocado, gochujang aioli, served with spiced tortilla chips

☞ Items marked with this symbol are gluten friendly

***Alert your server if you or anyone at your table has any concerns regarding food allergies

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

THIN CRUST PIZZA

☞ can be made with gluten friendly cauliflower pizza crust

Pepperoni \$15.95

san marzano, pepperoni, mozzarella, parmigiana-reggiano, oregano

Margherita \$14.95

san marzano, mozzarella, heirloom tomato, roasted garlic, basil

Napolitano \$16.95

san marzano, bacon, pepperoni, fennel sausage, oregano

All the Cheeses \$14.95

ricotta, mozzarella, brie, goat cheese, feta, blue cheese, roasted garlic, basil

Mushroom \$15.95

white pizza, mushrooms, roasted fennel, basil pesto, goat cheese

Mediterranean \$15.95

roasted eggplant, peppers, garlic, mushrooms, fennel, tomatoes

PASTAS

add grilled chicken or shrimp \$9.95

Bucatini with Three Tomatoes \$19.95

toasted garlic, lemon, thyme, pine nuts, tomato butter broth, garlic bread

Gemelli Pesto Verde \$19.95

asparagus, arugula, haricot vert, broccolini, pesto cream sauce, garlic bread

ENTRÉES

Shrimp and Grits \$24.95

bill e's bacon, tomatoes, gulf shrimp, smoked cheddar, herb grits

16oz Rib Eye Steak Frites* \$48.95

certified angus beef, herbed fries, smoked ketchup, herbed aioli and Grand steak butter

☞ 8oz Beef Tenderloin* \$42.95

Certified Angus beef tenderloin, smashed potatoes, haricot vert, Grand steak butter

☞ Roasted Half Chicken \$21.95

herb-roasted fingerling potatoes, asparagus, lemon butter sauce

Hemp Crusted Salmon \$25.95

artichoke, sweet peppers, roasted fennel, kalamata olives, potatoes, peanut romesco

By-Catch \$MKT PRICE

chef's daily feature

HOUSE MADE DESSERTS

Coconut Key Lime Cake \$9.95

Chocolate Cream Pie \$9.95

oreo crust

Mixed Berry Cobbler \$12.95

cake topping, vanilla ice cream

☞ PB&J Parfait \$10.95

peanut butter mousse, triple-berry jam, candied peanuts, whipped cream

BAYSIDE GRILL

DRAFT BEERS

STYLE	NAME	BREWERY	ABV	PRICE
Light Lager	Grand Hotel	Ghost Train Brewing - B'ham	4.0%	\$7.25
American Blonde Ale	Feather the Nest \$1.00 of sales goes to FEEF	 Fairhope Brewery Fairhope 	3.8%	\$7.25
Mexican Style Lager	Muchacho	Good People Brewing - B'Ham	4.8%	\$7.25
German Style Ale	Beer Here Now	Braided River Brewing - Mobile	4.3%	\$7.25
Sour	Seasonal Crush	Braided River Brewing - Mobile	4.7%	\$7.25
German Hefeweizen	Peace, Love, & Hippieweizen	Goat Island Brewing Co. - Cullman	5.5%	\$7.25
American Pale Ale	Fairhope 51	Fairhope Brewery - Fairhope	5.9%	\$7.25
Pilsner	Richter's Pils	Goat Island Brewing Co. - Cullman	5.6%	\$7.75
American Amber Ale	Ramber	Common Bond Brewing - Montgomery	5.2%	\$7.25
IPA	IPA	Ferus Artisan Ales - Trussville	7.0%	\$7.25
IPA	Oka Uba	Cahaba Brewing Co. - Birmingham	7.5%	\$7.25
Session IPA	Citra Sesh	Common Bond Brewing - Montgomery	4.9%	\$7.25
Stout	Ursa	Ferus Artisan Ales - Trussville	8.0	\$8.25

DRAFT WINE

Why wine on tap?

Stainless steel (already a popular winemaking vessel) provides a completely inert environment, eliminating risks such as aging, corking, oxidization and "cooking". By removing these factors, winemakers are reassured that the integrity of their product will remain intact and taste exactly as intended when it reaches our guests.

Tarpon Cellars Draft Wines:

Rosé	\$12.00
White Blend	\$12.00
Red Blend	\$12.00

WHITE WINE

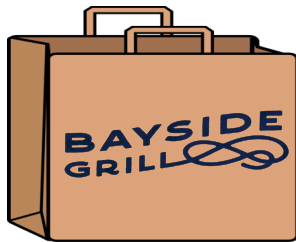
Chandon, Brut Sparkling, California	\$30 1/2 Bottle
Alexander Valley, Chardonnay, California.....	\$30 1/2 Bottle

RED WINE

A to Z, Pinot Noir, Oregon.....	\$30 1/2 Bottle
Bonanza, Cabernet Sauvignon, California	\$30 1/2 Bottle

BEVERAGES

Mobile Bay Sunset- <i>vodka, pineapple, orange</i>	\$11.00
Grand Bourbon-Ade- <i>bourbon, fresh strawberries, lemon</i>	\$13.00
Sour Mullet- <i>gin, fresh lemon, fresh lime, soda</i>	\$11.00



★KID'S MENU ALSO AVAILABLE★
PLACE AN ORDER FOR PICK UP THROUGH OUR LOCAL MARKET

