



SALTWATER GRILL



CASUAL DINING ON MOBILE BAY



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JUBILEE!

It is a cry that can be heard along the beautiful Eastern Shore during the summer months. "Jubilee" to the folks of the Eastern Shore means "phenomenon" which brings blue crabs, shrimp, and fish swimming from the depths of Mobile Bay into the shallow waters of the Eastern Shoreline. Jubilees have been reported in other areas but Mobile Bay is probably the only body of water in which this phenomenon occurs fairly regularly. It usually happens most often along the Bay's upper eastern shore from Point Clear to just north of Daphne. Jubilees have occasionally occurred south of Point Clear to Mullet Point and on the western shore at Deer River and Dog River. There are a very specific set of conditions that must exist in order for a jubilee to take place. They only occur in the summer months and usually in the early morning before sunrise. The previous day's weather conditions must include an overcast or cloudy day, a gentle wind from the east, and a calm or slick bay surface. A rising tide is necessary. A change to a falling tide will stop the jubilee. This phenomenon requires that a combination of all of these conditions must exist for an actual jubilee to happen. In the olden days, neighbors were awakened by "Jubilee" bells ringing along the Eastern Shore. Meanwhile, the locals make ready lanterns, gigs, scoop nets, buckets, baskets, tubs, canvas sacks, or what ever it takes to harvest the anticipated bounty of seafood. As the tides come in, the bottom dwelling fish, shrimp, and crabs are forced to move into the shoreline and are eventually trapped in shallow water at the beach where the Mobile Bay residents are anxiously waiting to hear the cry, "JUBILEE!"

A new kind of foot print in the sand

At the Grand Hotel, 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 to source all of our products locally. If it is not produced locally then we look towards businesses that utilize sustainable methods to produce their goods or services. This ensures that you are provided the freshest and tastiest food and beverage. We mark each menu item that is sustainable with a green leaf . Please ask your server for more information regarding our green practices at the Grand Hotel... And don't forget to leave your green foot print in the sand!

MIDDLE BAY LIGHTHOUSE
Middle Bay Lighthouse was authorized to be built in 1871. It was a copy of a light house in Chesapeake Bay. Fabricated of wrought iron, the prefab construction was delivered to Fort Morgan in 1885. After it was set in place, it settled seven and a half feet. Miraculously it settled evenly and was declared structurally sound.



There were living quarters aboard for the light keeper and his family. The quarters were used for many years, until the acetylene lights were put into use.



Even though it has sustained damage in the hurricanes, the Middle Bay Light remains a landmark in Mobile Bay and is an artist's paradise.



WE HAVE CREATED A WINE LIST THAT WILL ENTICE YOU TO TRY DIFFERENT WHITES AND REDS

- BLANC DE NOIRS, GRUET...\$11/\$44
- RIESLING, SNOQUALMIE...\$9/\$36
- PINOT GRIS, ACROBAT...\$11/\$44
- SAUVIGNON BLANC, CANYON ROAD...\$7/\$28
- PINOT GRIGIO, STONE CELLARS...\$7/\$28
- VIOGNIER, LOREDONA...\$9/\$36
- CHARDONNAY, ALEXANDER VALLEY...\$11/\$44
- CHARDONNAY, BLACK RIDGE...\$7/\$28
- PINOT NOIR, HARDY'S...\$7/\$28
- MERLOT DE BORDEAUX, MAISON NICOLAS...\$10/\$40
- RED, PEIRANO ESTATE, "THE OTHER"...\$10/\$40
- CABERNET SAUVIGNON, BLACK RIDGE...\$7/\$28
- CABERNET SAUVIGNON, RAYMOND "SOMMELIER SELECTION"...\$14/\$56

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Saltwater's Sustainable Seafood

Point aux Pins Oyster: Nurtured in the pristine natural nutrient rich waters of Grand Bay, Alabama, the Point aux Pins oyster is a succulent savory delight. The oyster begins life in the Auburn Shellfish Laboratory where native Cedar Point, Alabama, oysters are induced to spawn in the spring of the year. When the spat have set on microculch and are large enough (2-4 mm), they are moved to the Point aux Pins site on Grand Bay. We use the Australian off-bottom long-line method to raise the oyster to market size some 12-18 months later. These methods produce a premium quality specimen of consistent shape and size. The meat is firm and moderately briny.

Alabama Farm Raised Catfish: A specialty of the southeastern U.S., channel catfish is now one of the most commonly farmed fish in the U.S., generating the largest volume and revenue of all farmed seafood. As a result, catfish has become one of America's most popular seafood items. Raised in closed, inland ponds using recirculated fresh water and fed a mostly vegetarian diet of soybeans, corn and rice, U.S. farmed catfish is considered to be one of the most sustainable fish species available. Closed, inland ponds dramatically reduce the risk of farmed fish escaping and spreading disease to native wild populations. Their primarily vegetarian diet, with extremely low levels of fishmeal, reduces the number of wild fish caught.

Louisiana Farm Raised Redfish: a.k.a. Red Drum or Channel Bass has a reddish overall coloration and one or more dark spots at the base of the tail. It feeds at the bottom on crustaceans and mollusks. The usual adult weighs under 40 lbs but can reach up to 90 lbs.

LUSCIOUS LIBATIONS

GRAND MARGARITA...\$10.00

A MUST HAVE BAYSIDE COMPANION

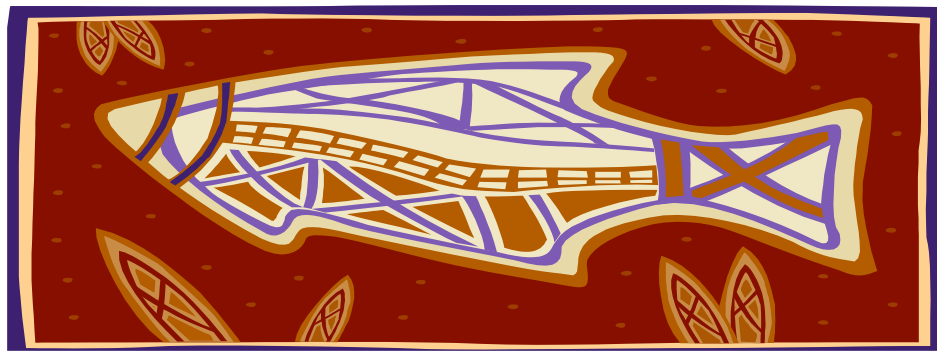
SAFE HARBOR...\$8.00

LOCAL VODKA, HPNOTIQ, PINEAPPLE JUICE
IN A CONFETTI GLASS RIMMED WITH SUGAR

POINT CLEAR OF STRESS...\$9.00

VODKA, MALIBU, PEACH SCHNAPPS, PINEAPPLE,
GRENADINE AND ORANGE JUICE

SALTWATER GRILL



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APP'S TO SHARE...

SALTWATER'S SIGNATURE
LUMP CRAB CAKES...\$13.95
TOMATO CAPER RELISH

NAKED OYSTERS
1/2 DOZEN**...\$8.95
DOZEN**...\$14.95

SPINACH & ARTICHOKE
DIP...\$10.95

CRABMEAT, SPINACH
& ARTICHOKE DIP...\$14.95

SHRIMP COCKTAIL...\$12.95

FRIED CRAB CLAWS...\$14.95
ALWAYS FRESH-NEVER FROZEN

FRIED GREEN
TOMATOES...\$8.95

OYSTERS GRAND...\$13.95
TOPPED WITH SEAFOOD AU GRATIN

CRAWFISH POPPERS...\$10.95

FRESH FISH

TODAY'S FRESH CATCH

\$15.95 TO \$25.95

TOP YOUR **FRESH** FISH WITH SALTWATER'S
FRESH LUMP CRABMEAT...\$8.95

APP'S NOT TO SHARE...

THE GRAND GUMBO...\$9.95
SIDE CAESAR...\$5.95

LOBSTER BISQUE...\$9.95
BABY GREENS SALAD...\$6.25

SALTWATER'S SUSTAINABLE CEDAR ROASTED REDFISH...\$25.95
WHOLE FILLET OF REDFISH FILLED WITH A SUCCULENT
GULF CRABMEAT STUFFING

FOR THE LANDLUBBERS...

GRILLED FILET MIGNON OF BEEF
TOBACCO ONIONS & BEARNAISE SAUCE
6 OZ FILET*...\$31.95 8 OZ FILET*...\$35.95

GRILLED ASHLEY FARMS PESTO CHICKEN...\$18.95
TOPPED WITH MOZARELLA AND A SUN-DRIED
TOMATO CREAM SAUCE

SNAKE RIVER FARMS KOBE BEEF BURGER*...\$14.95

VEGETARIAN MEDLEY...\$16.95
GRILLED ASPARAGUS AND PORTABELLA MUSHROOMS
WITH JULIENNE VEGETABLES AND OUR SIGNATURE RICE PILAF
WITH A ROASTED RED PEPPER COULIS

LAND & SEA

LOBSTER TAIL & FILET...\$44.95
LOBSTER TAIL AND 6 OZ FILET*

CRAB CAKE & FILET...\$36.95
CRAB CAKE AND 6 OZ FILET*

GRILLED SHRIMP & FILET...\$36.95
GRILLED SHRIMP AND 6 OZ FILET*

SALTWATER GRILL MAC N' CHEESE

FIVE-BLEND GOURMET MAC N' CHEESE

NAKED MAC N' CHEESE...\$12.95 WITH BLACKENED SHRIMP...\$19.95
WITH BRONZED CHICKEN...\$17.95 WITH SEAFOOD MEDLEY...\$19.95
WITH FILET* TIPS...\$21.95

SALTWATER'S SIGNATURE LUMP CRAB CAKES...\$20.95

JUBILEE SEAFOOD PASTA...\$20.95
PENNE PASTA LOADED WITH FRESH LOCAL SEAFOOD,
PEPPERS, ONIONS, GREEN TOMATOES, SHIITAKE
MUSHROOMS & SPINACH WITH A SPICY CREAM SAUCE

JUMBO BLACKENED SHRIMP AND GRITS...\$20.95
BALDWIN COUNTY STONE GROUND GRITS

SEAFOOD JAMBALAYA...\$19.95
SHRIMP, SCALLOPS, CONECUH SAUSAGE
AND CRAWFISH JAMBALAYA

BUILD YOUR OWN PO'BOY...\$15.95
SHRIMP, OYSTER, FLOUNDER
OR ALABAMA FARM RAISED CATFISH

GRAND'S SEAFOOD COBB...\$16.95
TRADITIONAL COBB WITH FRESH LOCAL
SEAFOOD AND HERB VINAIGRETTE

FRIED SEAFOOD PLATTER...\$24.95
FLOUNDER, SHRIMP, OYSTERS, CRAB CAKE
SERVED WITH GRIT FRITTERS & COLESLAW

FRIED COMBO PLATTER...\$19.95
FRIED OYSTERS & SHRIMP, GRIT FRITTERS & COLESLAW

FRIED SHRIMP PLATTER...\$20.95
FRIED SHRIMP, GRIT FRITTERS & COLESLAW

BLACKENED SEAFOOD PLATTER...\$24.95
FLOUNDER, SHRIMP, OYSTERS GRAND, CRAB CAKE
SERVED WITH GRIT FRITTERS & COLESLAW

BALDWIN COUNTY PECAN CRUSTED SHRIMP...\$21.95
ACCOMPANIED BY A PEACH GLAZE

*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.

♥ 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. PLEASE REFER TO THE FRONT OF OUR MENU FOR A DETAILED EXPLANATION OF OUR SUSTAINABLE MENU ITEMS

AN 18% SERVICE CHARGE WILL BE ADDED TO PARTIES OF EIGHT OR MORE.