



SALTWATER GRILL



CASUAL DINING ON MOBILE BAY

Volume 1, Issue 1
Grand Hotel, 1 Grand Blvd., Point Clear, Alabama 36564

Established November 1, 2006
Phone Number - 251.990.6300

JUBILEE!! JUBILEE!! JUBILEE!! 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 whatever 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!"

<p>Our Sustainable Seafood</p> <p>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. Adults can weigh under 40 lbs but can reach up to 90 lbs.</p>	<p>MIDDLE BAY LIGHTHOUSE</p> <p>Middle Bay Lighthouse was authorized to be built in 1871. It was a copy of a light house in Chesapeake Bay.</p> <p>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.</p> <p>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.</p> <p>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.</p>	<p>Foot prints in the sand...</p> <p>At the Grand Hotel, we are proud of our beaches and bays that surround our property, therefore we are dedicated to protecting the environment.</p> <p>Our mission is to serve you the most sustainable ingredients that we can find. 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, ensuring that you are provided the most fresh and tastiest food and beverage.</p> <p>We mark each menu item that is sustainable with a green leaf . Don't forget to leave your green foot print in the sand!</p>
<p>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. It's life begins at the Auburn Shellfish Laboratory where native Cedar Point oysters are induced to spawn in the spring. 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. Australian off-bottom long-line method is used to raise the oyster to market size some 12-18 months later. The meat is firm and moderately briny.</p>		



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

BLANC DE BLANC, VEUVE DU VERNAY...\$32

MOSCATO, CANTI...\$11/\$44

PINOT GRIGIO, VELIO...\$11/\$44

PINOT GRIGIO, STONE CELLARS...\$8/\$32

SAUVIGNON BLANC, QUAIL CREEK...\$8/\$32

CHARDONNAY, COASTAL VINES...\$8/\$32

CHARDONNAY, VENTANA...\$12/\$48

PINOT NOIR, BYRON...\$14/\$56

PINOT NOIR, SALMON CREEK...\$8/\$32

E CABERNET SAUVIGNON, CAMPUS OAKS...\$14/\$56

CABERNET SAUVIGNON, CAMERON HUGHES...\$12/\$48

LUSCIOUS LIBATIONS

LEMON GINGER MOJITO
BACARDI GOLD RUM, DOMAINE DE CANTON GINGER LIQUEUR, HOUSE-MADE SIMPLE SYRUP, FRESH MINT AND LEMON WEDGES, TOPPED WITH CLUB SODA | \$10.00

POMEGRANATE CITRUS SAPHIRE
BOMBAY SAPHIRE, COINTREAU AND ST. GERMAIN ELDERFLOWER LIQUEUR MIXED WITH FRESH-SQUEEZED LEMON, GRAPEFRUIT JUICE AND POMEGRANATE JUICE | \$11.00

JALAPEÑO TEQUILA GIMLET
SILVER TEQUILA, MUDDLED WITH FRESH, SEEDLESS JALAPENO, FRESH LIME AND HOUSE-MADE SIMPLE SYRUP | \$10.00

POINT CLEAR OF STRESS
VODKA, MALIBU, PEACH SCHNAPPS, PINEAPPLE, GRENADINE AND ORANGE JUICE | \$9.00

SUNSET BELLE
FIREFLY SWEET TEA VODKA, FRESH SQUEEZED LEMONADE AND FRESH MINT | \$9.00

GRAND MARGARITA
A PERFECT BAYSIDE COMPANION | \$10.00

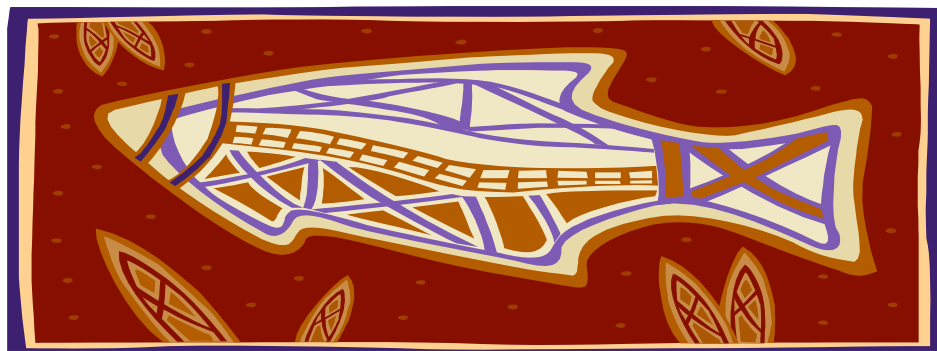
ISLAND PAINKILLER
DARK RUM, CREAM OF COCONUT, PINEAPPLE JUICE, ORANGE JUICE, SHAKEN AND TOPPED WITH FRESHLY-GRATED NUTMEG | \$10.00

SAFE HARBOR
LOCAL VODKA, HPNOTIQ, PINEAPPLE JUICE IN A CONFETTI GLASS RIMMED WITH SUGAR | \$8.00

PINEAPPLE MARGARITA
SILVER TEQUILA AND COINTREAU, MIXED WITH FRESH LIME JUICE AND FRESHLY-MUDDLED PINEAPPLE | \$11.00

PINEAPPLE COCONUT MARTINI
MALIBU RUM, VANILLA VODKA AND PINEAPPLE JUICE WITH A TOUCH OF GRENADINE. GARNISHED WITH A FRESH PINEAPPLE WEDGE | \$10.00

SALTWATER GRILL



CASUAL DINING ON MOBILE BAY

APPETIZERS

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

POINT AUX PINS OYSTERS
1/2 DOZEN**...\$9.95 DOZEN**...\$17.95

GRILLED OYSTERS...\$12.95
GARLIC & HERB BUTTER

SPINACH & ARTICHOKE
DIP...\$9.95

CRABMEAT, SPINACH
& ARTICHOKE DIP...\$12.95

SHRIMP COCKTAIL...\$12.95

FRIED CRAB CLAWS...\$18.95
ALWAYS FRESH~NEVER FROZEN

FRIED GREEN TOMATOES...\$8.95

PEPPER CRUSTED AHI TUNA
\$17.95 ASIAN SESAME SLAW

SIDE CAESAR...\$5.95

BABY GREENS SALAD...\$5.95

GRAND GUMBO...\$8.95

LOBSTER BISQUE...\$9.95

FRESH FISH

FRESHLY PREPARED CATCH

MARKET PRICE

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

SALTWATER'S CEDAR ROASTED REDFISH...\$23.95
SUSTAINABLE WHOLE FILLET OF REDFISH
WITH GULF CRABMEAT STUFFING & LOCAL VEGETABLE

SALTWATER'S SIGNATURE LUMP CRAB CAKES...\$19.95
SERVED WITH OUR SIGNATURE RICE PILAF & LOCAL VEGETABLE

JUBILEE SEAFOOD PASTA...\$19.95

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

JUMBO BLACKENED SHRIMP AND GRITS...\$18.95

BALDWIN COUNTY STONE GROUND GRITS

LOW COUNTRY SEAFOOD PIRLAU...\$19.95

SHRIMP, SCALLOPS, CONECUH SAUSAGE
& CRAWFISH IN A LOBSTER STOCK WITH RISOTTO

GULF CRAB CAKE BURGER...\$14.95

SERVED WITH WEDGE-CUT FRIES

BUILD YOUR OWN PO'BOY...\$14.95

SHRIMP, OYSTER, FLOUNDER OR ALABAMA FARM
RAISED CATFISH WITH WEDGE-CUT FRIES

GRAND'S SEAFOOD COBB SALAD...\$16.95

SPRING MIX, CRAB MEAT, BAY SHRIMP, BAY SCALLOPS, BACON,
BOILED EGG, TOMATOES, AVOCADO, CHEDDAR & BLUE CHEESE

FRIED SEAFOOD PLATTER...\$22.95

FLOUNDER, SHRIMP, OYSTERS, CRAB CAKE,
WEDGE-CUT FRIES, GRIT FRITTERS & COLESLAW

FRIED COMBO PLATTER...\$18.95

FRIED OYSTERS & SHRIMP, WEDGE-CUT FRIES,
GRIT FRITTERS & COLESLAW

FRIED SHRIMP PLATTER...\$19.95

FRIED SHRIMP, WEDGE-CUT FRIES, GRIT FRITTERS & COLESLAW

BLACKENED SEAFOOD PLATTER...\$22.95

FLOUNDER, SHRIMP, GRILLED OYSTERS, CRAB CAKE, SIGNATURE RICE
PILAF, LOCAL VEGETABLE, GRIT FRITTERS & COLESLAW

ALABAMA FARM-RAISED CATFISH PLATTER...\$16.95

FRIED BUTTERMILK CATFISH, WEDGE-CUT FRIES,
GRIT FRITTERS & COLESLAW

SHRIMP CREOLE...\$17.95

SHRIMP, "TRINITY ONIONS", CELERY, TRIO OF PEPPERS,
OUR SIGNATURE RICE PILAF, ALL IN A RICH CREOLE SAUCE

PAN-SEARED FLOUNDER...\$20.95

WITH A LEMON VINAIGRETTE AND A TOMATO CONFIT

FOR THE LANDLUBBERS...

GRILLED FILET MIGNON OF BEEF

SERVED WITH YUKON SMASHED POTATOES,
LOCAL VEGETABLE, TOBACCO ONIONS & BEARNAISE SAUCE
8 OZ FILET*...\$36.95

GRILLED JOYCE FARMS ROSEMARY CHICKEN...\$18.95
SERVED WITH YUKON SMASHED POTATOES & LOCAL VEGETABLE

AMERICAN KOBE BEEF BURGER*...\$14.95

SERVED WITH WEDGE-CUT FRIES

GRILLED CHICKEN BLT SANDWICH...\$10.95

TOPPED WITH AMERICAN CHEESE, BACON, LETTUCE, TOMATO,
SERVED ON A BRIOCHE BUN WITH WEDGE-CUT FRIES

GRAND'S TRADITIONAL COBB SALAD...\$12.95

SPRING MIX, HAM, TURKEY, BACON, BOILED EGG,
TOMATOES, AVOCADO, CHEDDAR & BLUE CHEESE

VEGETARIAN MEDLEY...\$16.95

GRILLED ASPARAGUS & PORTABELLA MUSHROOMS
WITH OUR LOCAL VEGETABLE & SIGNATURE
RICE PILAF WITH A ROASTED RED PEPPER COULIS

LAND & SEA

SERVED WITH YUKON SMASHED POTATOES
AND VEGETABLE MEDLEY

LOBSTER TAIL & 4 OZ FILET*...\$39.95

CRAB CAKE & 4 OZ FILET*...\$32.95

GRILLED SHRIMP & 4 OZ FILET*...\$32.95

SALTWATER GRILL MAC N' CHEESE

FIVE-BLEND GOURMET MAC N' CHEESE

NAKED MAC N' CHEESE...\$10.95

WITH BLACKENED SHRIMP...\$17.95

WITH BRONZED CHICKEN...\$15.95

WITH SEAFOOD MEDLEY...\$18.95

*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.

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.

THESE ITEMS 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!