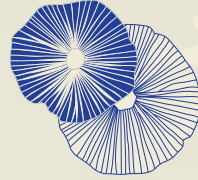


# LUNCH

**Foodcraft**  
fresh. local. delicious.



## SALADS & SOUP

### SUMMER PEACH & SPINACH SALAD \$13

Baby Spinach, Peaches, Avocado, Red Onion, Goat Cheese, Spiced Almonds, Brown Sugar Balsamic Vinaigrette

### WATERMELON CAPRESE \$11

Fresh Watermelon, Buffalo Mozzarella, Garden Basil, Olive Oil, Balsamic Glaze

### BABY ICEBERG WEDGE \$12

Iceberg Lettuce, Heirloom Tomatoes, Bacon, Red Onion, Cheddar Cheese, Creamy Blue Cheese Dressing

CHICKEN \$8 | SHRIMP \$9 | \*SNAPPER \$13

\*FRIED OYSTER \$7 | \*STRIP STEAK \$14

### ROASTED CRAB TOMATO SOUP \$12

Roasted Crab Meat, Butter-Braised Tomato, Garden Herbs

## SHAREABLES

### GULF SEAFOOD FLAT BREAD \$14

Gulf Shrimp, Crab, Crawfish, Roasted Garlic, Sundried Tomato, Leek, Mozzarella, Provolone Cheese

### CRISPY GULF FISH BITS \$13

Cajun Citrus Aioli, Heirloom Tomato Salad, Lemon

### BUTTER BEAN HUMMUS \$12

Southern Butter Beans, Tahini, Tajin Spiced Olive Oil, Grilled Ciabatta Bread

## OYSTERS

### RAW BAR

### DOZEN \*\$28 or HALF DOZEN\* \$14

Horseradish, Cocktail, Hot Sauce, Lemon, Seasoned Saltines

### CHAR-BROILED HALF DOZEN OYSTERS\* \$14

### CHOICE OF FRESH HORSERADISH & GRUYERE CHEESE

#### BLACK GARLIC & HERB

#### AL ROCKEFELLER

Spinach, Conecuh Sausage, Boursin Cheese

### FRIED OYSTER BASKET\* \$14

Red Remoulade, Warm French Bread

## PO' BOYS

SERVED WITH FRIES OR SIDE HOUSE SALAD

### OYSTER\* \$18

Fried Oyster, Romaine Lettuce, Tomato, Pickles, Cajun Mayonnaise, French Bread

### GULF FISH\* \$17

Herbed Gulf Fish, Romaine Lettuce, Tomato, Pickles, Mayonnaise, French Bread

### SHRIMP\* \$16

Blackened Shrimp, Romaine Lettuce, Roasted Tomato, Mayonnaise, French Bread

## HANDHELDS

SERVED WITH FRIES OR SIDE HOUSE SALAD

### GULF SNAPPER REUBEN \$17

Seared Gulf Snapper, Steamed Sauerkraut, Dill Havarti Cheese, 1000 Island Dressing, Marbled Rye Bread

### LODGE DOUBLE SMASHED BURGER\* \$17

Smoked Gouda Pimento Cheese, Bacon, Lettuce, Tomato, Onion, Mustard Sauce, Brioche Bun

### CHICKEN PESTO GRILLED CHEESE\* \$16

Grilled Chicken, Mozzarella Cheese, Tomato, Basil Pesto, Sourdough Bread

### GRILLED CHEESE CROQUE MONSIEUR \$15

Sliced Ham, Gruyere Cheese, Smoked Gouda Cheese, Dijonnaise, Sourdough Bread, Topped with Bechamel

## LAND & GULF

### STEAK & FRIES \$28

Grilled Strip Steak, Herbed French Fries, Arugula Salad, Chipotle Vinaigrette

### GULF CRAB CAKE \$24

Seared Crab Cakes, Fried Green Tomato, Heirloom Tomato Salad, Ancho Chile Aioli

### BLACKENED GULF SHRIMP\* \$22

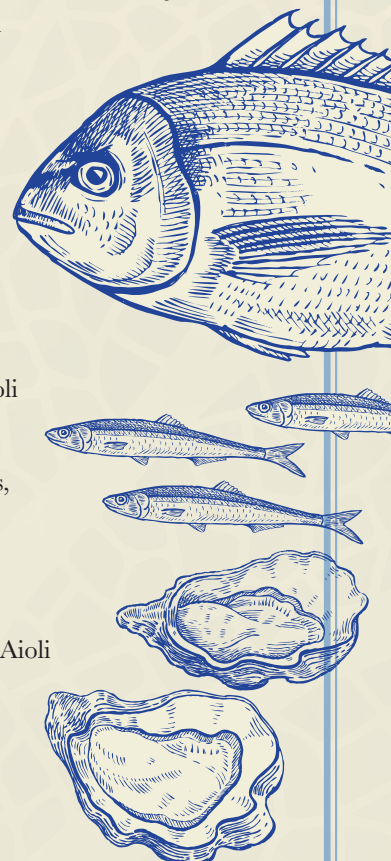
Black Garlic Parmesan Risotto, Asparagus, Lemon Beurre Blanc

### \*FISH & CHIPS \$26

Beer Battered Gulf Fish, French Fries, Citrus Caper Tartar Sauce, Malt Vinegar Aioli

### PECAN ENCRUSTED MAHI \$27

Roasted Brussels Sprouts, Summer Squash Puree, Fried Leeks, Citrus Beurre Blanc



If you have any concerns regarding food allergies, please alert your server prior to ordering.

\*This item may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.