

DINNER
Come 'n' get it!

Appetizers

JOHNNY'S BARBECUE SHRIMP
with Soufflé Cornbread - \$10

FRIED GULF BLUE CRAB CLAWS
1/2 LB \$13.5 or 1/4 LB - \$9

TURKS & CAICOS GOLD CONCH FRITTERS
Key Lime Mustard - \$12

SHRIMP & CHAURICE GUMBO
with Popcorn Rice - \$10

WILD RAMP & ASHER BLUE BEIGNETS
with Lorenzo Aioli - \$8

GRAYTON GIRL CRAB CAKES
with Cocktail & Rémoûlade - \$13

HERITAGE PORK BELLY SLIDERS
with Cane Chile Jam - \$12

STEAMY ST. ANDREWS BAY SHRIMP
with Cocktail & Key Lime Mustard - \$10

MODERN PIG CONFIT
with Peach Jam & Beaten Crackers - \$12

Raw Bar

APALACHICOLA OYSTERS
on the Half Shell, dozen - \$12.5
or half dozen - \$7

CHARGRILLED GBG OYSTERS - \$14

AMERICAN RED SNAPPER CEVICHE
fresh Palm Hearts & Avocado - \$14

Salads

GBG SLAW
with Fudge Family Farms Pork & Tangelo Vinaigrette - \$12

DEBBIE'S GULF OF MEXICO SHRIMP SALAD
on Baby Mâche - \$12

HEIRLOOM GREENS & TOMATOES
with Basil Buttermilk Dressing - \$10
+ add Lemon Grilled Scamp - \$4
+ add Butter Braised Chicken Breast - \$4

Sandwiches

All are served with either Helen Fries, Potato Salad or Baby Green Salad

GRILLED OR FRIED JUMBO SHRIMP PO'BOY - \$12

FRIED APALACHICOLA OYSTER PO'BOY
on Leidenheimer's French Bread with Creole Tartar & GBG Slaw - \$12

GULF OF MEXICO GROUPEL SANDWICH ON BUTTER BUN
Grilled or Fried, it doesn't matter - \$13.5

It's always real grouper, always fresh & always from the Gulf

THE GBG BURGER
Fresh, Grass Fed & Organic Beef. Raised in Alabama. Butter Bun. Big Ole Pickle - \$12.5

Burger Add Ons:
+ Fudge Family Bacon - \$3
+ Local White Cheddar - \$2
+ Hass Avocado - \$2

THE AHI TUNA BURGER
Primo tuna, Seared Rare & Served on a Butter Bun with Wasabi Mayo & Ginger Palm Heart Slaw - \$13.5

Entrées

PAN FRIED LOCAL FLOUNDER
with Black Eyed Pea Risotto - \$21

FUDGE FAMILY FARMS ROASTED PORK RIB CHOP
with Coconut Chile Glaze - \$23

WHOLE GRILLED POMPANO Á LA CRIOLLA
choice of Two Sides - \$26

GRILLED AND BASTED GROUPEL
with Bacon Candy Beurre, Mash & Lady Peas - \$22

SPINALIS MAXIMUS
Bonafide Prime Ribeye Cap With Ramps, Mushrooms & Pearl Potatoes - \$28

BUTTERMILK FRIED WINE OAK PASTURE FARM CHICKEN
with Wildrice Cake & Butterbean Succotash - \$19

Sides for the Table

Five Bucks Each, Take Your Pick!

CREAMED FLORIDA SILVER QUEEN CORN

FRESH LADY PEAS WITH ROCKET & PIG

SWEET ROASTED PLANTAINS

GBG COLE SLAW

HELEN FRIES

BAKED ANSON MILL'S STONE GROUND GRITS

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of a foodborne illness. Please note that some food items we prepare may contain nuts or trace amounts of nuts. Please alert your server with any concerns.

Just Desserts

CHOCOLATE GATEAU

with Seagrove Prickly Pear Ice Cream - \$8.5

MOMO-PUMPKIN ICE CREAM

with Pecan Cones - \$7

MINI KEY LIME PIE - \$6.5

SEASONAL RUSTICA FRUIT PIE

with housemade Ice Cream - \$7.5

WARM MANGO PARFAIT

with Small Batch Bourbon Sorbet - \$7.5

COTTON CANDY & COOKIES - \$6.5

Bottled Beers

BUD LIGHT - \$3.75

BUDWEISER BLACK CROWN - \$3.75

MICHELOB ULTRA - \$3.75

FIRE ROCK PALE ALE - \$4.25

BLUE POINT - \$4.25

BUDWEISER - \$3.75

BUD LIGHT LIME - \$3.75

BECK'S SAPPHIRE - \$4.25

LONGBOAR ISLAND LAGER - \$4.25

WOOD CHUCK HARD CIDER - \$4.25

BECK'S NON ALCOHOLIC - \$4.25

Draft Beers

BUD LIGHT - \$3.25

STELLA ARTOIS - \$4.25

SHOCK TOP BELGIAN WHITE - \$4.25

LIGHTHOUSE PORTER - \$4.25

LANDSHARK LAGER - \$4.25

GBG AMERICAN RED - \$4.25

GRAYTON BEER PALE ALE - \$4.25

INDIAN PALE ALE - \$4.25

Non-Alcoholic

MANGO PEACH TEA - \$2.5

COCA-COLA - \$2.5

DIET COKE - \$2.5

SPRITE - \$2.5

DR. PEPPER - \$2.5

MINUTE MADE LEMONADE - \$2.5

BARQ'S ROOTBEER - \$2.5

DESSERTS | BEER | DRINKS | COFFEES

Have a Sweet Tooth? Feel like a Brewsky? Are you Just Thirsty? Need a Pick Me Up?

Coffees

COFFEE - \$2.5

CAPPICUNO - \$3.5

ESPRESSO - \$3.5



OUR GROWERS, FARMERS, FISHERMEN & OYSTERMEN

Mac Farms

Organic Local Produce

Fudge Family Farms

Heritage Hogs, Madison, AL

Anson Mills

Custom Milled Heirloom Grains, Columbia, SC

Dragonfly Fields

Organic Local Produce

Buddy Ward & Sons

Apalachicola Oysters

Crust Bakery

Local Artisan Breads

Ocheesee Creamery

Locally Handcrafted Cow's Milk Cheese

Sweet Grass Farms

Artisan Cheese, Thomasville, GA

Harbor Docks

Fin Fish & Fresh Gulf Crabmeat, Destin Harbor

Water Street Seafood

Gulf Of Mexico Fin Fish & Oysters, Apalachicola

Captain John Brown

Toni-Lynne, Fresh Fin Fish, Destin Harbor

COCKTAILS | WINES BY THE GLASS

Want to Wet your Whistle? Feel Like Some Vino?

Cocktails

THE CLOONEY RITA

Casamigos White Tequila With Fresh Squeezed Lime And Lemon, Agave Nectar And Splash Of Cointreau - \$9

ELDERFLOWER MOJITO

Prichard's Crystal Rum, Thatcher's Elderberry Liqueur, Fresh Squeezed Lemon, Agave Nectar And Debby's Mint - \$7.5

AÇAI COSMO

Veev Açai Liqueur, Cointreau, Cranberry And Fresh Squeezed Key Limes - \$8.5

THE NEW FASHION

Blanton's Single Barrel Bourbon, Fresh Florida Orange, Luxardo Cherries, Agave Nectar, Spritz - \$10

POM POM'S BUTT FAN

Troy And Son's Moonshine, Fresh Squeezed Orange Juice, Galliano. Shaken - \$9

916 MILLIBARS

Southern Comfort, Luxardo Amaretto, Pineapple Juice, Simple Syrup, Float Of 151 Rum, Grenadine. Served Tall - \$8

BEACH PARTY

Crop Organic Cucumber Vodka, Or-G Exotic Liqueur, Fresh Lemon, Fresh Orange, Fresh Mint - \$9

MANGO MARGARITA

Cuestion Reposado Tequila, Muddled Mango, Fresh Lime, Lemon & Agave - \$8.5

Wines by the Glass

SPARKLING

- Zonin Prosecco 187Ml, Italy \$7
- Bertrand Cremant Brut 2010, France \$9

ROSE

- Borsao Rose 2011, Spain \$7
- Whispering Angel Rose 2012, Provence, France \$11

WHITE

- Sean Minor Chardonnay 2010, Napa \$8
- Picket Fence Chardonnay 2010, Russian River \$10
- Sonoma Cutrer Chardonnay 2010, Sonoma \$12
- Lola Winery Chardonnay 2011, Sonoma \$14
- Hamel Family Wines Sauvignon Blanc 2011, Sonoma \$11
- Folk Machine, Tocai Friulano 2012, Mendocino, California \$9
- Miner Family Winery, Viognier 2011, Simpson Vineyard, Napa \$13
- Conundrum 2011, California \$10
- Fantinel Pinot Grigio 2011, Friuli, Italy \$8
- Sa Prum 'Essence' Riesling 2010, Germany \$7

RED

- Pali Riviera Pinot Noir 2010, Sonoma \$11
- Truchard Pinot Noir 2008, Napa \$15
- Newton Claret 2010, Napa \$12
- Grayson Cellars Cabernet Sauvignon 2011, Napa \$8
- Robert Hall Cabernet Sauvignon 2010, Paso Robles \$14
- Seghesio Zinfandel 2011, Sonoma \$14
- Acrobat Pinot Noir 2011, Oregon \$10
- 14 Hands Merlot 2010, Columbia Valley \$8
- Gilbert Cellars Left Bank 2010, Washington \$13
- Honoro Vera Garnacha 2011, Calatayud, Spain \$7