



BRUNCH MENU

COLD APPETIZERS

SMOKE PISTOL TUNA DIP

House smoked tuna combined with cream cheese, mayo, lime and seasonings.
... 14 ...

ALABAMA SHRIMP COCKTAIL

Chilled jumbo Gulf shrimp with cilantro lime spiked cocktail sauce.
... 15 ...

WEST INDIES SALAD

A local Gulf Coast tradition of lump crabmeat marinated with cider vinegar, sweet onions and seasonings.
... 17 ...

OYSTERS ON THE HALF SHELL*

Fresh shucked, Gulf oysters of the day.
½ Dozen Dozen
... 10 18 ...

COLD & HOT COMBO

FRIED GREEN TOMATO & ALABAMA SHRIMP REMOULADE

Fresh green tomato fried to a crisp, topped with chilled, peeled Alabama shrimp in a New Orleans inspired remoulade sauce.
... 14 ...

HOT APPETIZERS

CRABMEAT & CRAWFISH CAKES

The best of both worlds in one plate. Our popular crawfish cake drizzled with citrus beurre blanc paired with a crab cake topped with lobster cream sauce.
... 15 ...

CANE SYRUP GLAZED 3 DAY PORK BELLY

Seared and served on creamy white cheddar, stone ground grits with a flavorful orange ginger reduction.
... 12 ...

PRALINE BACON

Fairhope's Old 27 heavily smoked, thick cut bacon caramelized in brown sugar and pecans.
... 11 ...

OYSTER BIENVILLE

Baked oysters topped with shrimp, mushrooms and seasonings in a rich sauce.
... 14 ...

BEIGNETS À LA DAUPHIN'S

House made beignets topped with mango sauce, powdered sugar and toasted coconut served with lime to squeeze over top.
... 7 ...

SOUPS

LOBSTER BISQUE

A rich, thick creamy classic that is full of flavor.
... 6 ...

GUMBO Z'HERB

Our tribute to Chef Leah Chase's famous Holy Thursday dish of greens, Conecuh sausage, chicken, smoked ham hocks and beef brisket in seasoned pot liquor.
... 6 ...

SALADS

HOUSE SALAD

Our signature house salad is a blend of mesclun greens, fresh citrus segments, sweet and spicy roasted pecans, all tossed with our house dressing; a mango, lemon grass and ginger vinaigrette
... 6 ...

Add grilled chicken, shrimp or fish
... 6 ...

SPRING SPINACH, STRAWBERRY AND GOAT CHEESE

A unique blend of baby spinach, fresh strawberries, spiced pecans and goat cheese tossed in a balsamic vinaigrette
... 8 ...

Add grilled chicken, shrimp or fish
... 6 ...

HEARTS OF PALM

Marinated hearts of palm with smoked mozzarella cheese, Roma tomatoes and our trio of roasted sweet peppers. Served on a bed of mesclun greens with basil balsamic vinaigrette
... 8 ...

Add grilled chicken, shrimp or fish
... 6 ...

MONTEGO BAY CHICKEN SALAD

Our unique Foo Foo chicken salad tropically influenced with a zip of curry and a touch of pineapple. Served over salad greens, tossed in our lemongrass vinaigrette with a fruit medley and poppyseed dipping sauce on the side
... 12 ...