

# BRUNCH

## M E N U

### Appetizers

#### BEIGNETS A'LA DAUPHIN'S

House made beignets, mango sauce, powdered sugar, toasted coconut, lime

– 7 –

#### BAMA GUMP

Fried green tomatoes, chilled Gulf  
Shrimp, red remoulade sauce

– 9 –

#### 5 RIVERS GATOR

Fried Mojo alligator, Thai chili  
sauce, ranch dressing

– 12 –

#### OYSTERS JUBILEE

Fried Fairhope's Bill E's bacon,  
wrapped Gulf oysters, crostini's,  
Iberville beurre blanc, port demi

– 12 –

#### WEST INDIES SALAD

A local Gulf Coast tradition of lump crabmeat,  
cider vinegar, sweet onions, seasonings

– MARKET –

GF

#### FORT CONDE CLAWS

¼ pound of fried or sautéed blue  
crab claws – upon availability

– MARKET –

GF

#### JOE CAIN DIP

Conceh sausage, spinach and  
artichoke, crostini bread

– 8 –

### Soups

#### SOUP DU JOUR

Chef's featured soup

– 4 –

#### GULF SHRIMP CHOWDER

Gulf shrimp, cream, corn, roasted red peppers

– 6 –

### Salads

#### CAESAR

Romaine lettuce, herbed croutons,  
shaved parmesan cheese

– 6 –

#### GARDEN

Romaine, cucumber, tomato, red  
onion, mixed cheese, croutons,  
your choice of dressing

– 6 –

#### BALDWIN

Baby spinach, fresh strawberries,  
spiced pecans, Goat cheese,  
balsamic vinaigrette

– 7 –

#### SOUP AND CAESAR SALAD

A cup of either soup and our caesar salad

– 9 –

#### SALAD ADDITIONS

Grilled Chicken – 4 –

Grilled Shrimp – 6 –

GF GLUTEN FREE

107 St. Francis Street, Suite 3400, 34th Floor  
GoDauphins.com

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## Bowls

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### GRAND BAY SHRIMP & GRITS

Gulf shrimp, Conecuh sausage cream, white cheddar & parmesan cheese grits, side of scrambled eggs

– 10 –

### “LA” PAELLA

Broiled Gulf shrimp, Mojo chicken breast, Conecuh sausage, saffron rice, sweet peas, mushrooms and onions

– 10 –

### BREAKFAST

Scrambled eggs, mixed cheese, stone-ground grits, skillet potatoes, Conecuh sausage, bacon

– 10 –

### HAOLE POKE \*

Chef Zucker’s Big Island award winning poke. Yellowfin tuna, jasmine rice, house pickled cucumber and ginger, sweet & spicy roasted local pecans, edamame

– 13 –

GF

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## Handhelds

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### CAPTAIN WILLIE’S SHRIMP TACOS

Fried Gulf shrimp, flour tortillas, cabbage, tomatoes, green onions, cilantro, mixed cheese, mango salsa, sidewinder fries, John’s dressing

– 10 –

### 424 BURGER

Half pound burger, white cheddar, lettuce, tomato, onion, pickle, brioche bun, sidewinder fries

– 11 –

### ROYAL ST. ROOSTER

“Mojo” marinated chicken breast fried to perfection.

Bacon, white cheddar, lettuce, tomato, onion, pickle, brioche bun, sidewinder fries, honey mustard sauce

– 11 –

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## Plates

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### EGGS A LA BAMA

Fried green tomatoes, Conecuh sausage, scrambled eggs, Junkanoo sauce, skillet potatoes, stone ground grits

– 9 –

### DELTA SHRIMP OMELET

Gulf Shrimp, spinach, onions, bell peppers, garlic filled omelet, skillet potatoes, stone ground grits

– 12 –

GF

### BANANA DOCK’S FRENCH TOAST

French bread, rum caramel custard, Bananas foster sauce, candied pecans, bacon

– 9 –

### MOBILE BAY FISH AND GRITS

Grilled Fish of day, skillet potatoes, stone ground grits, scrambled eggs

– 11 –

GF

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## Petite Sweets \$3

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A smaller version of our

KEY LIME PIE

CALLEBAUT CHOCOLATE CAKE GF

OR

ISLAND BREAD PUDDING

*Please inform your server of any food allergies or dietary restrictions – our kitchen is happy to accommodate when possible.*

*\*The consumption of raw and undercooked foods such as meat, poultry, seafood, shellfish and eggs may increase your risk of food-borne illness, especially if you have a medical condition.*

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GENERAL MANAGER Tom Young