

# B R U N C H

M E N U

## Appetizers

### BEIGNETS A'LA DAUPHIN'S

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

– 7 –

### JOE CAIN DIP

Conecuh sausage, spinach,  
artichoke, crostini bread

– 13 –

### BAMA GUMP

Fried green tomatoes, chilled Gulf  
Shrimp, red remoulade sauce

– 11 –

### FORT CONDE CLAWS

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

– MARKET –



### OYSTERS JUBILEE

Fried Fairhope's Bill E's Bacon  
wrapped Gulf oysters, crostini's,  
Bienville beurre blanc, mushroom demi

– 14 –

### 5 RIVERS GATOR

Fried Mojo Alligator, Thai chili sauce,  
scratch-made buttermilk ranch dressing

– 12 –

## Soups

### SOUP DU JOUR

Chef's featured soup

– 6 –

### GULF SHRIMP CHOWDER

Gulf shrimp, cream, corn, roasted red peppers

– 6 –

## Salads

### CAESAR

Romaine lettuce, herbed croutons,  
shaved parmesan cheese

– 7 –

### GARDEN

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

– 7 –

### BALDWIN

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

– 8 –

### SOUP AND CAESAR SALAD

A cup of either soup and our caesar salad

– 9 –

### SALAD ADDITIONS

Grilled Chicken – 4 –

Grilled Shrimp – 6 –

GLUTEN FREE

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

## Bowls

### GRAND BAY SHRIMP & GRITS \*

Grilled Alabama Gulf shrimp, Conecuh sausage and tomato cream sauce, stone-ground cheese grits, poached egg

– 14 –

### “LA” PAELLA

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

– 14 –

### BREAKFAST

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

– 14 –

### 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

– 14 –

GF

## Handhelds

### CAPTAIN WILLIE’S SHRIMP TACOS

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

– 13 –

### 424 BURGER

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

– 13 –

### ROYAL ST. ROOSTER

“Mojo” marinated chicken breast fried to perfection.

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

– 13 –

## Plates

### FRIED GULF SHRIMP

Sidewinder fries, coleslaw, house made tarter or cocktail

– 13 –

### EGGS A LA BAMA

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

– 13 –

### DELTA SHRIMP OMELET

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

– 14 –

GF

### BANANA DOCK’S FRENCH TOAST

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

– 13 –

### MOBILE BAY FISH AND GRITS

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

– 12 –

GF

## Petite Sweets \$3

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.

GENERAL MANAGER Tom Young | DIRECTOR OF HOSPITALITY Stacey Jordan | DIRECTOR OF SERVICE & CAFE Libby Harrison  
EXECUTIVE CHEF Steve Zucker | SOUS CHEF Ronald “Corky” Sullivan