

# LUNCH

M E N U

## Soups

### GULF SHRIMP CHOWDER

Gulf shrimp, cream, corn, roasted red peppers

– 6 –

### SOUP DU JOUR

Chef's featured soup

– 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 & CAESAR SALAD

A cup of either soup and our caesar salad

– 9 –

### SALAD ADDITIONS

Grilled Chicken – 4 –

Grilled Shrimp – 6 –

## 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

Fried "Mojo" marinated chicken breast, bacon, white  
cheddar, lettuce, tomato, onion, pickle, brioche bun,  
sidewinder fries, honey mustard sauce

– 13 –

**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 southern greens

– 14 –

### “LA” PAELLA

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

– 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

### COUNTRY

Pot roast, garlic mashed potatoes, mushroom gravy, creamed corn, southern greens

– 13 –

### CUBAN PORK BBQ

Slow roasted pork barbacoa, saffron rice, black beans, cilantro sour cream, cream corn, mojo

– 13 –

GF

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## Plates

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### PORT ROYAL CHICKEN

Lemon lime mojo chicken breast, spiced rum vinaigrette, saffron rice, black beans, broiled squash

– 13 –

GF

### FRIED GULF SHRIMP

Sidewinder fries, coleslaw, house made tarter or cocktail

– 13 –

### NANA’S CHICKEN

Buttermilk fried chicken breast, white cheddar & parmesan cheese grits, southern greens, pepper jelly sauce

– 13 –

### DAUPHIN’S DOLPHIN

Grilled dolphin filet, creamy shrimp sauce, saffron rice, black beans, broiled squash

– 14 –

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## Daily Southern Comfort • 13

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Available until we run out

### MONDAY

#### CORKY’S GRANNY’S CONECUH TOMATO GRAVY

Saffron rice, side of southern greens

### TUESDAY

#### BAYOU EGGPLANT

Fried eggplant medallions, LA rice dressing, creole sauce, southern greens

### WEDNESDAY

#### ELI’S 15 BEAN ETOUFEE

Ham hock and smoked turkey leg bone broth, saffron rice, andouille sausage, cilantro lime sour cream, side of broiled squash

GF

### THURSDAY

#### MOJO CHICKEN AND RICE

Mojo chicken, veggies, cream sauce, saffron rice

GF

### FRIDAY

#### FRYDAY FLOUNDER FILETS

Sidewinder fries, coleslaw, house made tartar sauce

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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 | DIRECTOR OF HOSPITALITY Stacey Jordan | DIRECTOR OF SERVICE & CAFE Libby Harrison  
EXECUTIVE CHEF Steve Zucker | SOUS CHEF Ronald “Corky” Sullivan | CHEF DE CUISINE Ilyzar Flores