

# D I N N E R

M E N U

## Appetizers

### BAMA GUMP

Fried green tomatoes, chilled Gulf  
Shrimp, red remoulade sauce  
– 9 –

### DELTA CAKES

Crab cake with lobster cream  
sauce and crawfish cake with  
Iberville beurre blanc  
– 15 –

### OYSTERS JUBILEE

Fried Fairhope's Bill E's bacon  
wrapped Gulf oysters, crostinis,  
Iberville beurre blanc, port demi  
– 12 –

### SWEET HOME FARMS CHEESE PLATE

Chef's selection of local artisan cheeses,  
hibiscus honey, sweet and spicy local  
pecans, fresh and dried fruit  
– 14 –

### WEST INDIES SALAD

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

### JOE GAIN DIP

Conceh sausage, spinach,  
artichoke, crostini bread  
– 8 –

### 5 RIVERS GATOR

Fried Mojo Alligator, Thai chili  
sauce, ranch dressing  
– 12 –

### FORT CONDE CLAWS

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

### HAOLE POKE\*

Chef Zucker's Big Island award winning poke.  
Yellowfin tuna, jasmine rice, sesame, sweet and spicy  
local pecans, sambal, green onion, house pickled  
cucumber and ginger  
– 15 –  
GF

## Soups

### SOUP DU JOUR

Chef's featured soup  
– 4 –

### GULF SHRIMP CHOWDER

Gulf shrimp, cream, corn, roasted red peppers  
– 6 –

## Salads

### BALDWIN

Baby spinach, fresh strawberries, spiced  
pecans, goat cheese, balsamic vinaigrette  
– 7 –

### ICY WEDGE

Iceberg, bacon, tomato, egg, and  
blue cheese or ranch dressing  
– 6 –

### GARDEN

Romaine, cucumber, tomato, red onion, mixed  
cheese, croutons, your choice of dressing  
– 6 –

### CAESAR

Romaine lettuce, herbed croutons,  
shaved parmesan cheese  
– 6 –

GF GLUTEN FREE

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

---

## Entrées

---

### PORT ROYAL CHICKEN

Lemon lime mojo chicken breast, Spiced rum vinaigrette, wild rice, jerk grilled asparagus

– 16 –



### STEAK DIANE

Black Angus beef tenderloin tips, mushroom demi, garlic mashed potatoes, broiled squash

– 25 –

### GRAND BAY SHRIMP & GRITS\*

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

– 19 –

### RASTA PASTA

Jerk spiced creamy alfredo, roasted red pepper, penne pasta, parmesan

**CHICKEN • 16**

**SHRIMP • 21**

### MAUVILLA PLATTER

Fried Gulf shrimp, oysters, flounder filet, hush puppies, sidewinder fries, coleslaw

– 24 –

### BON SECOUR FISH

Fresh fish, wild rice, mixed vegetables, Dauphin's signature Caribbean spiced rum sauce

– MARKET –



### PRIESTER'S ENCRUSTED FISH

Chef's selection of fresh fish encrusted in Alabama pecans, wild rice, broiled squash, Iberville beurre blanc

– MARKET –

### BANANA DOCK'S CHICKEN

Plantain crusted mojo chicken breast, saffron rice, mixed vegetables, pepper jelly sauce

– 16 –

### DAUPHIN'S DOLPHIN

Grilled dolphin filet, creamy shrimp sauce, wild rice, mixed vegetables

– MARKET –

### FILET MIGNON

8oz Angus filet, garlic mashed potatoes, jerk grilled asparagus, tamarind butter

– 39 –



### COWBOY RIBEYE

Bone in prime 22oz black angus, garlic mashed potatoes, jerk grilled asparagus, Black & Blue horseradish cream

– 55 –



*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