

LUNCH

M E N U

Enjoy a complimentary hibiscus tea or iced tea.

Soups

GULF SHRIMP CHOWDER

Gulf shrimp, cream, corn, roasted red peppers

– 6 –

SOUP DU JOUR

Chef's featured soup

– 4 –

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 & 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

– 10 –

424 BURGER

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

– 11 –

ROYAL ST. ROOSTER

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

– 11 –

 GLUTEN FREE

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

Bowls

GRAND BAY SHRIMP & GRITS

Gulf shrimp, Conecuh sausage cream, white cheddar & parmesan cheese grits, side of southern greens

– 10 –

“LA” PAELLA

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

– 10 –

COUNTRY

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

– 11 –

BARBACOA

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

– 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

– 10 –



Plates

PORT ROYAL CHICKEN

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

– 9 –

FRIED GULF SHRIMP

Sidewinder fries, coleslaw, house made tarter or cocktail

– 8 –

NANA’S CHICKEN

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

– 9 –

DAUPHIN’S DOLPHIN

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

– 13 –

Daily Southern Comfort • 9

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



THURSDAY

MOJO CHICKEN AND RICE

Mojo chicken, veggies, cream sauce, saffron rice



FRIDAY

FRYDAY FOUNDER FILETS

Sidewinder fries, coleslaw, house made tartar sauce

Petite Sweets \$3

A smaller version of our

KEY LIME PIE

CALLEBAUT CHOCOLATE CAKE

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