

B R U N C H

M E N U

Appetizers

GULF SHRIMP COCKTAIL

Chilled jumbo Gulf shrimp with house-made cocktail sauce

GF
- 15 -

BEIGNETS Á LA DAUPHIN'S

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

- 7 -

CRAB CLAWS

Fried or sautéed blue crab claws – upon availability

¼ POUND | 15
½ POUND | 28

FRIED GREEN TOMATOES & GULF SHRIMP

Crispy green tomatoes, chilled Gulf shrimp, remoulade

- 14 -

ALLIGATOR

Fried Mojo-marinated alligator tail, remoulade

- 14 -

CRAB & CRAWFISH DUO

3oz local lump crab cake with lime and garlic beurre blanc

+

3oz LA crawfish cake with red pepper cream sauce

- 15 -

Soups

GULF SHRIMP CHOWDER

Spicy corn cream, roasted red peppers

- 8 -

GUMBO Z'HERB

Braised greens, Conecuh sausage, ham hocks, beef brisket, chicken and smoky pot liquor

- 8 -

Salads

SOUP & SALAD

Your choice of house-made soup paired with a side house salad

- 9 -

HOUSE SALAD

Mixed greens, dried cranberries, diced mango, sweet and spicy roasted local pecans, lemongrass vinaigrette

GF
SIDE • 4
ENTRÉE • 8

CAESAR SALAD

Romaine lettuce, herbed croutons, shaved parmesan cheese

SIDE • 4
ENTRÉE • 8

BABY SPINACH SALAD

Fresh strawberries, sweet and spicy roasted local pecans, goat cheese, balsamic vinaigrette

GF
SIDE • 4
ENTRÉE • 8

MONTEGO BAY CHICKEN SALAD

Pineapple curry chicken salad, sweet and spicy roasted local pecans, fresh fruit, Wickles pickles

GF
- 12 -

SALAD ADDITIONS • 6

Grilled Chicken Breast
Seared Tuna
Broiled Gulf Shrimp

GF GLUTEN FREE

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

Bowls | 14

BREAKFAST BOWL

Scrambled eggs, monterey jack and cheddar cheeses, stone-ground cheese grits, skillet potatoes, Conecuh sausage, bacon

BAHAMA BOWL

Grilled Mojo chicken breast, saffron rice, black beans, mango, avocado, diced tomato, cilantro lime sour cream

PAELLA BOWL

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

POKE BOWL *

Yellowfin tuna, jasmine rice, house-pickled ginger and cucumber, sweet and spicy roasted local pecans, edamame



Entrées

FRENCH TOAST

Bananas foster sauce, sweet and spicy roasted local pecans, powdered sugar

– 12 –

CHICKEN & WAFFLES *

Fried chicken breast, Buffalo sauce, Belgian waffles, two eggs over easy

– 14 –

SHRIMP & GRITS *

Grilled Gulf shrimp, Conecuh sausage and tomato cream sauce, stone-ground cheese grits, two eggs over easy

– 15 –

EGGS Á LA BAMA *

Fried green tomatoes, Conecuh sausage, two fried eggs, Junkanoo sauce, skillet potatoes, stone-ground cheese grits

– 15 –

DELTA OMELET

Gulf shrimp, lump crab, spinach, onion, bell pepper and garlic-filled omelet, skillet potatoes, stone-ground cheese grits, Junkanoo sauce

– 16 –

GULF SHRIMP PLATTER

Fried Gulf shrimp, Sidewinder fries, broccoli slaw

– 14 –

PECAN-ENCRUSTED TROUT & GRITS *

Two eggs over easy, stone-ground cheese grits, lime and garlic beurre blanc, mango salsa

– 16 –

SHRIMP OR FISH TACOS

Gulf shrimp or fresh catch, monterey jack and cheddar cheeses, broccoli slaw, diced tomato, green onions, mango salsa, cilantro lime sour cream, Sidewinder fries

– 14 –

KINGSTON ROOSTER

Grilled or fried mojo-marinated chicken breast, bacon, white cheddar, brioche bun, Sidewinder fries, honey mustard

– 11 –

BAUMHOWER'S BURGER *

Always fresh, 100% USDA Choice custom grind burger, lettuce, tomato, onion, pickle, brioche bun, Sidewinder fries

– 12 –

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
EXECUTIVE CHEF Allie Henderson