

# DINNER

## M E N U

### Appetizers

#### GULF SHRIMP COCKTAIL

Chilled jumbo Gulf shrimp with house-made cocktail sauce

**GF**  
- 15 -

#### CHEESE PLATE

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

- 14 -

#### 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 -

#### POKE \*

Yellowfin tuna, jasmine rice, sesame, sweet and spicy roasted local pecans, sambal, green onion, house-pickled ginger and cucumber

**GF**  
- 15 -

#### 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

#### HOUSE SALAD

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

**GF**  
- 8 -

#### CAESAR SALAD

Romaine lettuce, herbed croutons, shaved parmesan cheese

- 8 -

#### BABY SPINACH SALAD

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

**GF**  
- 8 -

**GF** GLUTEN FREE

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

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## Entrées

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### CATCH OF THE DAY \*

– 33 –

### PECAN-ENCRUSTED TROUT

Wild rice, haricot verts, lime and garlic  
beurre blanc, mango salsa

– 33 –

### SHRIMP & GRITS \*

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

– 28 –

### GULF SHRIMP PLATTER

Fried Gulf shrimp, Sidewinder  
fries, broccoli slaw

– 24 –

### PASTA BAYOU LA BATRE

Gulf shrimp, penne pasta, artichoke  
hearts, baby spinach, sweet peas,  
roasted red pepper cream sauce

– 28 –

### AIRLINE CHICKEN

Seared airline chicken breast, Yukon Gold  
mash, haricot verts, rosemary pan sauce

GF

– 24 –

### VEGETABLES À LA DAUPHIN'S

Grilled asparagus, haricot verts, sautéed  
mushrooms and onions, roasted artichokes,  
romesco sauce

GF

– 24 –

### FILET MIGNON \*

Handcut 8oz, Yukon Gold mash, haricot verts

GF

– 45 –

### COWBOY RIBEYE \*

22oz Prime, Yukon Gold mash, haricot verts

GF

– 52 –

### STEAK ADDITIONS • 3

Sautéed Onions

Black & Blue Horseradish Cream

Gorgonzola Melt

Sautéed Mushrooms

Port Wine Demi-Glace

*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  
**EXECUTIVE CHEF** Allie Henderson