

GILBEY'S SEAFOOD STEAK

WINE DINNERS

August through May
\$40 Per Person
Four Courses with Four Wine Pairings

Reservations Now Available
thru OpenTable

251.981.2988

PALM POINTE PLAZA
(in front of Publix on the Beach)
25775 Perdido Beach Blvd.
Bldg. E Suite C & D
Orange Beach, AL 36561

Visit: www.gilbeyseafoodandsteaks.com

To subscribe to Our Newsletter and Emails

Menu Subject to Change

Catering Services are Available

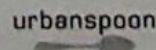
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APPETIZERS

Baked Onion Dip \$11

Three Cheeses, Red Pepper, Caramelized Onions, Prosciutto, Pita Chips

Buffalo Shrimp \$10

Fried Shrimp, Buffalo Sauce, Blue Cheese, Spring Mix

Chorizo & Crawfish Wontons \$9

Crawfish, Chorizo Sausage, Cream Cheese, Sweet Chili Glaze

Fried Crab Claws (Market Price)

½ lb. Blue Crab Claws, Cocktail, Lemon

Fried Green Tomato & Shrimp \$11

Fried Green Tomatoes, Blackened Shrimp, Goat Cheese, Remoulade

Calamari \$12

Fried Calamari Tubes, Sweet Chili Glaze

BAKED OYSTERS

12 PER PLATE FOR \$16

Spicy BBQ Garlic Parmesan Half & Half

SOUP & SALADS

Gilbey's Award Winning Gumbo \$5/9

Alligator, Andouille Sausage, Gulf Shrimp and Crab Peppers, Onions, Steamed Rice

Soup of the Day \$3/6

Ask Your Server for the Chef's Daily Selection

House Salad \$7

Spring Mix, Shaved Carrots, Tomatoes, Garlic Croutons

Caesar \$9

Romaine Lettuce, Croutons, Tomatoes, Parmesan Cheese

Pecan Goat Cheese Salad \$9

Spring Mix, Spiced Pecans, Dried Cranberries, Strawberries, Goat Cheese, Plum Wine Vinaigrette

Beet Salad \$9

Spring Mix, Bacon, Roasted Beets, Goat Cheese, Red Onion Roasted Garlic Vinaigrette

Seared Scallop Salad \$12

Arugula, Tomato, Red Onion, Parmesan, Citrus Vinaigrette

Sante Fe Surf & Turf Salad \$12

Shrimp, Sirloin, Romaine, Spring Mix, Tomato, Carrot, Red Onion Cheddar Cheese, Sante Fe Ranch

Add: Chicken \$4 Shrimp \$3 Salmon \$4 Scallop \$4 Beef \$4

Dressings Available: Ranch, Bleu Cheese, Honey Mustard Roasted Garlic Vinaigrette, Plum Vinaigrette, Balsamic Vinaigrette

CHEF SPECIALTIES

Smothered Tenderloin Tips \$19

Caramelized Onions, Crimini Mushrooms, Steamed Rice, Beef Demi Glacé

NY Strip Shrimp Provençal \$24

12oz. NY Strip, Parmesan Risotto, Asparagus, House Made Shrimp Provençal

**Consuming raw or uncooked meat, seafood or shellfish may cause potential health risks*

DINNER ENTREE'S CUT SELECTIONS

Grilled Ribeye 14oz. \$27

Baked Potato and Salad ~or~ Soup

New York Strip 10oz. \$28

Baked Potato and Salad ~or~ Soup

Grilled Sirloin 6oz. \$18

Baked Potato and Salad ~or~ Soup

Bone-In Cowboy Ribeye 22oz. (Market Price)

Baked Potato and Salad ~or~ Soup

Filet 6oz \$23 8oz \$26

Baked Potato and Salad ~or~ Soup

Load Your Potato \$1.99 Butter, Sour Cream, Cheddar, Bacon, Chives

Top Your Cut: Sautéed Mushrooms \$2

Demi Glacé \$2 Crawfish Cream \$3 Lump Crab \$5 Blue Cheese \$2

DINNER ENTREE'S SEAFOOD

Lump Crab Cakes \$22

Fried Green Tomatoes, Goat Cheese, Crawfish Remoulade

Gulf Shrimp \$19

Grilled or Fried, Cheddar Grits, Green Beans

Shrimp Provençal \$19

House Made Provençal Sauce, Steamed Rice

Bayou Grouper \$22

Blackened, Lump Crab, Parmesan Risotto, Green Beans, Beurre Blanc

Pan Seared Salmon \$20

Mint Couscous, Asparagus, Honey Bourbon Glaze

Fried Seafood Platter \$20

Shrimp, Flounder, Oysters, Fries, Coleslaw

Shrimp and Grits \$20

Bacon, Tomatoes, Fresh Herbs, White Wine Cream, Gouda Andouille Grits

Snow Crab Pot \$27

New Potatoes, Corn & Coleslaw

ALTERNATIVE ENTREES

Hoisin Baby Back BBQ Ribs \$20

Served with French Fries and Cole Slaw

Braised Pork Roast \$18

Roasted Corn Couscous, Baby Glazed Carrots, Demi Glacé

Seafood Pasta \$21

Gulf Shrimp, Lump Crab, Scallops, Creamy Alfredo, Fettuccini Pasta

Creole Pasta \$19

Shrimp, Crawfish, Andouille, Tomato, Herbs, Spices

Shrimp Scampi \$18

Mushrooms, Asparagus, Tomato, Garlic, Shallots, White Wine, Angel Hair Pasta

Chicken Marsala \$18

Garlic, Shallots, Mushrooms, Cream Marsala Sauce, Angel Hair

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SUNDAY BRUNCH 11 am - 5 pm

Sunrise Breakfast Wrap \$8

Scrambled Eggs, Cheddar, Dice Ham, Tomato, Green Onion, Flour Tortilla
Macerated Fruit

Shrimp & Grits \$13

Shrimp, Bacon, Tomato, Fresh Herbs, White Wine Cream, Gouda Andouille Grits

Chef's Choice Quiche \$8

Ask Your Server about Today's Quiche of the Day, Macerated Fruit

Crab Cakes \$12

Crab Cakes, Fried Green Tomatoes, Crawfish Remoulade, Macerated Fruit

Southern Comfort \$10

Eggs, Biscuit, Sausage Gravy, Sausage Link, Potato Hash, Gouda Andouille Grits

Cajun Omelet \$12

Crawfish Tails, Shrimp, Peppers, Onions, Tomato, Chorizo Sausage
Cheddar Cheese, Potato Hash

Chicken Scaloppini \$9

Lightly Breaded & Fried, Gouda Andouille Grits, Capers, Tomato
Asparagus, Fresh Dill & Beurre Blanc

Crab Cake Benedict \$12

Poached Eggs, Crab Cakes, Bacon, Asparagus, Creole Hollandaise

Southern Style Eggs Benedict \$10

Poached Eggs, Buttermilk Biscuit, Bacon, Asparagus, Hollandaise

Gourmet French Toast \$9

New Orleans style French Toast, Fruit Compote, Whipped Cream
Macerated Fruit

Steak & Eggs \$14

Sirloin, Demi Glace, Potato Hash, Eggs, Biscuit, Sausage Gravy

Children's Brunch \$5

Scrambled Eggs, Brunch Potatoes, Bacon

LUNCH ENTREES

Pan Seared Fish (Salmon or Fish of the Day) \$10

Sautéed Green Beans, Steamed Rice, Brown Butter

Blackened Chicken or Shrimp Alfredo \$10

Blackened Chicken Breast or Gulf Shrimp over creamy Alfredo Fettuccini

Classic Shrimp Scampi \$12

Shrimp sautéed with Butter, Garlic, Shallots, White Wine, Angel Hair Pasta

Hoisin Baby Back Ribs \$12

French Fries, Coleslaw, Hoisin Sauce

Classic Chicken Picatta \$10

Seasoned & Floured Chicken Breast sautéed with Garlic, Shallots
Capers, Lemon Juice, White Wine, Angel Hair Pasta

Hamburger Steak \$11

Ground Steak, Sautéed Onions, Mushroom Demi Glace
Parmesan Risotto & Green Beans

Gilbey's Burger \$10

Ground Steak, Lettuce, Tomato, Onion, Sriracha Aioli, Brioche Bun

Gulf Shrimp Po Boy \$10

Grilled, Blackened or Fried Shrimp, Lettuce, Tomato, Cocktail or Tartar Sauce

LUNCH SANDWICHES

All Sandwiches Served with Fries, Potato Salad or Cole Slaw
Add Cheese ... Cheddar, Pepper Jack, Mozzarella ...\$.50

Fried Flounder Po Boy \$10

Lettuce, Tomato, Tartar

Chicken Salad Croissant \$10

Dried Cranberries, Spiced Pecans, Onions, Celery, Aioli
Dijon Mustard, Lettuce & Tomato

Gilbey's Burger \$10

Ground Steak, Lettuce, Tomato, Onion, Sriracha Aioli, Brioche Bun

Gulf Shrimp Po Boy \$10

Grilled, Blackened or Fried Shrimp, Lettuce, Tomato
Cocktail or Tartar Sauce

Pulled Pork Sandwich \$10

Braised Pork, House Made BBQ, Brioche Bun

Buffalo Chicken Sandwich \$10

Fried, Mozzarella, Lettuce, Tomato, Buffalo Sauce, Blue Cheese

LUNCH PLATES

Award Winning Shrimp & Grits \$12

Bacon, Tomatoes, Fresh Herbs, White Wine Cream, Gouda Andouille Grits

Pan Seared Fish (Salmon or Fish of the Day) \$10

Green Beans, Steamed Rice, Brown Butter

Seafood Pasta \$12

Shrimp, Crab, Scallop, Creamy Alfredo Fettuccini

Crab Cake \$12

Parmesan Risotto, Grilled Asparagus, Tartar Sauce

Blackened Chicken or Shrimp Alfredo \$10

Blackened Chicken or Shrimp over creamy Alfredo Fettuccini

Classic Shrimp Scampi \$12

Shrimp sautéed with Butter, Garlic, Shallots, White Wine, Angel Hair Pasta

Fried Shrimp \$10

Fried Shrimp, Green Beans, Steamed Rice, Remoulade

Mushroom Meatloaf \$10

Parmesan Risotto, Sautéed Green Beans, Demi Glace

Hoisin Baby Back Ribs \$12

French Fries, Coleslaw, Hoisin Sauce

Classic Chicken Picatta \$10

Seasoned & Floured Chicken Breast sautéed with Garlic, Shallots, Capers,
Lemon Juice & White Wine served over Angel Hair Pasta

Hamburger Steak \$11

Ground Steak, Sautéed Onions, Mushroom Demi Glace,
Parmesan Risotto & Green Beans

Shrimp Provencal \$12

House Made Provencal Sauce, Steamed Rice

Lunch Seafood Combo

Fried Flounder, Shrimp, French Fries, Coleslaw

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MONDAY SPECIAL

Available 4 pm to 9 pm

A.Y.C.E. Fried Gulf Shrimp
French Fries and Coleslaw
(all you can eat, shrimp)

HOUSE DRINKS

Orange Beach Hammer

Malibu, Orange & Pineapple Juice, Banana Schnapps
a float Bacardi 151, Splash of Grenadine

Gimlet

Your Choice of Vodka or Gin, Lime Juice Shaken to Chilled Perfection

Peach Bubbles

Vodka, Peach Schnapps, Peach Puree, Topped with Champagne

White Grapefruit

Vodka, Fresh Lemon, Grapefruit Juice

Pina-Rita

Tequila, Fresh Lime Juice, Rum, Coconut Cream, Pineapple Juice

Mojito

Rum, Lime Juice, Mint, Simple Syrup, Club Soda, Muddled to Perfection

Mimosa

Champagne, Fruit Juice

HAPPY HOUR SPECIALS

Daily 3 pm to 6 pm

\$2 Domestic Bottled Beer

Bud Light, Miller Lite, Coors Light, Michelob Ultra

\$3 glasses of Our House Wine

Cabernet, White Zinfandel, Chardonnay

\$3.50 Well Drinks

Vodka, Gin, Rum, Tequila, Scotch, Bourbon, Whiskey

Ask Your Server about our Fresh Draft Wine

KIDS MENU \$5

Burger & Fries

Cheese Burger & Fries

Chicken Tenders & Fries

Shrimp & Fries

Macaroni-N-Cheese

