





GUIF Shores RESTAURANT & GRILL

The N'Awlin's Taste of St. Louis

MENUS















Always Served

GETTING STARTED

Oheck Chalkboard for Weekly Creation Feature!

HOT CRAB & ARTICHOKE DIP

Whole artichokes with real blue crab and a hint of minced garlic. Oven-baked and served with grilled garlic toast and tri-colored tortilla chips. 16.99

HAND-CUT CALAMARI

Hand-cut calamari, battered with our special house batter and seasonings. 15.99

CAJUN STEAMED MUSSELS

A generous pound of black mussels, steamed and then tossed in our best blend of Cajun spices. Served with Butter Toasted Hoagie. 17.99

FRESH JUMBO OYSTERS

Straight from the Gulf Coast to you! Half Dozen - 18.99 One Dozen - 33.99 Charbroiled (6) - 23.99

CLAM STRIPS

Crispy, golden brown clam strips. Served with cocktail sauce. 13.99

TOASTED LOBSTER, SHRIMP & SCALLOP RAVIOLI

Our take on a St. Louis tradition, except ours is stuffed with seafood, then fried to a golden brown and tossed in Cajun spices. 16.99

CREOLE BATTERED CRAWFISH TAILS

Crawfish tails battered in our Creole style batter then tossed in our own blend of Cajun and Creole seasonings. Served with Cajun Ranch dipping sauce. 17.99

GATOR BITES

A Gulf Shore's classic. Marinated, then battered and fried to golden brown. Coated with our best blend of Cajun seasoning. Served with our Cajun Ranch dipping sauce. 16.99

CRAB CAKES

Made in our kitchen to order. We start with real blue crab meat and Japanese style breadcrumbs, then we add many seasonings, including Old Bay. 17.99

CREOLE BATTERED PICKLES

Sliced cucumbers aged in jalapeños, honey and our own blend of Creole spices, hand battered and fried to golden brown. Served with Cajun Ranch sauce. 14.99

N'AWLINS CHICKEN WINGS

Marinated, seasoned & breaded. Battered and tossed in your choice of sauce. Barbecue, Parmesan Garlic, or Cajun Honey Hot. 16.99

CAJUN OKRA

Diced okra, battered, and tossed in a blend of very mild Cajun spices. Served with Cajun Ranch sauce. 12.99

SHORELINE SAMPLER

Battered shrimp, Malibu coconut shrimp, Battered scallops and hand-cut onion rings. *A great foursome*. 28.99

FROG LEGS

Jumbo frog legs in our own signature batter and seasonings. Served with a Cajun ranch dipping sauce. 16.99

HOMEMADE SOUPS & GUMBO

• IL Check Chalkboard for Weekly Creation Feature! •

Bowls served with Oyster Crackers & Signature Muffin

BEST EVER LOBSTER BISQUE

Lobster pieces with fresh cream, slow cooked with our own mild Cajun spices, lobster base - and a hint of sherry. So smooth! - So good! Cup 9.99 Bowl 14.99

NEW ENGLAND CLAM CHOWDER

This clam chowder is made the old fashioned way, with hand selected clams, fresh cream, and tender potatoes. Cup 7.99 Bowl 12.99

SPICY CRAWFISH & OKRA GUMBO

Crawfish tails, okra, onions, celery and rice (NO ANDOUILLE) simmered slowly in our secret blend of Creole seasonings. Spicy soup lovers only! Cup 7.99 Bowl 12.99

CHICKEN & ANDOUILLE GUMBO

Chicken, Andouille sausage, okra, onions and celery are combined with rice, a secret blend of seasonings and simmered slowly. Not real spicy...just plain good!

Cup 7.99 Bowl 12.99

LARGE SALADS

Gulf Shores Salads are always a fresh meal, served with a sweet corn muffin. Gulf Shores does not use iceberg lettuce in its salads.

MALIBU COCONUT SHRIMP SALAD

Our hand-selected shrimp are double-dipped in our homemade batter and then our homemade coconut breading, deep fried, and nestled on top of a field of greens.

Recommended dressing – Asian Dijon. 22.99

LOBSTER & SEAFOOD SALAD

A blend of romaine and field greens served with freshly sliced tomatoes, cucumbers, red onions and cheese. Topped with our chilled blend of lobster, shrimp & cod fish. 22.99

CAESAR SALAD (GRILLED CHICKEN OR SALMON)

Romaine lettuce, red onion slices, sliced tomatoes and fried wonton crisps tossed in Caesar dressing with shaved Parmesan cheese. Charbroiled Chicken 20.99 Salmon 27.99

SPINACH SALAD (GRILLED CHICKEN OR SALMON)

Fresh spinach topped with mandarin oranges, freshly sliced tomatoes and blend of cheeses. Served with raspberry balsamic vinaigrette dressing. Charbroiled Chicken 22.99 Salmon 28.99

SEARED CAJUN TUNA SALAD

Blackened tuna, seared rare...on top of blend of romaine lettuce, spinach, red onion slices and field greens. Topped with freshly sliced tomatoes and feta cheese. Served with our House dressing. 20.99

BUFFALO SHRIMP SALAD

A blend of romaine and field greens served with freshly sliced tomatoes, cucumbers, red onions and cheese. Topped with jumbo battered shrimp, coated with our own blend of Cajun hot sauce. Served with our homemade Cajun Ranch dressing. 21.99

Always Served

SANDWICHES, BURGERS & MORE

All sandwiches served with Coleslaw and Seasoned French Fries or your choice of two sides.

BLUE CRAB MELT

Blue crab blended with mayonnaise and seasonings piled on a toasted hoagie roll. Topped with melted American cheese and sliced tomato. 21.99

CHARBROILED HEREFORD BURGER

100% Certified Hereford, ½ lb. beef burger, prepared your way with romaine leaf, tomato and sliced pickles. 16.99 (Add cheese for .99)

THE TOASTED MUFFULETTA SANDWICH

Mortadella, Genoa salami, ham, provolone and mozzarella cheese toasted on Sesame seed Italian bread, topped with our olive salad in virgin olive oil. A great Bayou sandwich. 19.99

CEAN FISH SANDWICH

Choose Grouper, Mahi Mahi or Red Snapper, Charbroiled or Blackened. Served on toasted bun with Pico Sauce or Cajun Ranch, lettuce and tomato. 18.99 (Blackened +\$2)

CRAB CAKE SANDWICH

8 oz. Homemade crab cake battered and served on a toasted bun with lettuce and tomato. Served with our homemade remoulade sauce. 19.99

NEW ENGLAND LOBSTER & SEAFOOD ROLL

Lobster, shrimp and white fish with mayonnaise and special seasonings on a toasted hoagie roll. 19.99

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Two large, flour tortillas stuffed with cabbage, salsa blanca, cheddar cheese and pico de gallo. Served with red beans & rice and coleslaw. Your choice: 24.99 or Mix and Match any two: 26.99

COD FISH

Hand-battered cod

LOBSTER & SHRIMP

Seasoned, chilled lobster, shrimp and white fish blend

BLACKENED GROUPER

Blackened grouper

GATOR

Hand-cut, hand-battered and seasoned to perfection

SEARED TUNA

Ahi tuna, blackened and seared rare

BLACKENED MAHI MAHI

Blackened mahi mahi

CHARBROILED SHRIMP

Charbroiled large, sweet and succulent shrimp

CALAMARI

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Hand-cut, hand-battered calamari

BLACKENED RED SNAPPER

Blackened red snapper

One dozen jumbo "two bite" shrimp, except where noted.

SHRIMP "YOUR WAY"

Choose from any of the following preparation -

- Original Hand-Battered
 Char-Grilled
 Blackened
 Scampi
- · Sautéed (Garlic Butter or Cajun Spice)

Pick 1 – 26.99 Pick 2 – 28.99 (Includes choice of two sides)

SHRIMP & CRAB CAKE COMBO

Two of our homemade crab cakes and 6 jumbo shrimp cooked "your way." Served with your choice of 2 sides 28.99

SHRIMP & BBQ RIB TIPS COMBO

Six jumbo shrimp, cooked "your way" and succulent slow cooked BBQ rib tips, served with fried sweet corn on the cob and coleslaw. 29.99

LOUISIAN' BBQ SHRIMP

Peeled, jumbo shrimp sautéed in our own tomato barbeque spice blend. Served with choice of two sides. A N'Awlins favorite! 27.99

MALIBU COCONUT SHRIMP

Our hand-selected shrimp are double-dipped in our homemade batter and then our homemade coconut breading, deep fried to a golden brown. Served with two sides. 28.99

ASTAS FROM THE BAYOU

BLACKENED CHICKEN ALFREDO PASTA

Blackened chicken breast with our own blend of blackening seasonings, homemade sauce, red and yellow peppers and fresh shredded Parmesan cheese over penne pasta. Served with garlic toast and side salad. 27.99 (Add 5 shrimp +7.99)

LOUISIAN' SEAFOOD LASAGNA

Layers of lasagna pasta sheets, stuffed with our mixture of ricotta cheese, blue crab meat, crawfish tail meat and shrimp... baked to perfection and topped with a lobster Alfredo sauce. Served with side salad and toasted hoagie bread. 29.99

VEGGIE ALFREDO PASTA

Mixed red & yellow peppers, tomatoes and fresh spinach – tossed in a penne pasta with alfredo sauce. NO MEAT! Choice of Salad. 25.99

BLACKENED SHRIMP ALFREDO

Our homemade Alfredo sauce, tossed with red & yellow peppers, blackened shrimp and penne pasta. Served with side salad and toasted garlic hoagie. 29.99 (Add chicken +5.99)

LOBSTER, SHRIMP & SCALLOP RAVIOLI

Our own homemade white wine and garlic creamy sauce over ravioli stuffed with lobster, shrimp and scallop. Served with toasted garlic bread and side salad. 29.99

LOBSTER & SEAFOOD ALFREDO

Homemade alfredo pasta sauce and our own lobster, shrimp and white fish over penne pasta and topped with fresh shaved Parmesan cheese. Served with garlic toast and side salad. 29.99

EAKS & PORK All Entrées are served with a choice of two sides, unless otherwise noted.

RIBEYE KING CUT STEAK

12 oz., USDA Ribeye. Seasoned with our blend of Louisian' spices, chargrilled to perfection the way you choose. 39.99

SIRLOIN FILET KING CUT

Not real hungry, but want steak? 8 oz., USDA Angus Beef. Tender, great flavor, super value. 26.99

BBQ RIB TIP DINNER

Our own slow-cooked rib tips Seasoned with our blend of Louisian' spices. Voted one of St. Louis' best! 25.99

BROWN SUGAR PORK CHOP

12 oz. hand-cut boneless chop. Marinated in our brown sugar sauce, char-grilled. 25.99

PORK PORTERHOUSE CHOP

12 oz. of the best cut pork that we could find. Rich in flavor. The King of all pork chops. Seasoned and chargrilled to perfection. 24.99

Always Served

OCEAN FISH

CAJUN-SEARED TUNA

Sushi grade tuna is blackened in our own blend of spices and seared to rare. Drizzled with our Cajun Ranch sauce. Served on a bed of yellow rice with sautéed green beans. 26.99

LOUISIAN' FRESH FISH & SHRIMP [or Crawfish]

Blackened and topped with jumbo shrimp [or crawfish tail meat] in a white wine & garlic sauce. Served over dirty rice and sautéed green beans.

Flounder 24.99 Red Snapper 29.99 Grouper 31.99

PARMESAN CRUSTED FRESH FISH

Hand cut, Parmesan crusted and baked to perfection! Served with mashed potatoes and sautéed green beans. **Grouper** 30.99 **Flounder** 22.99 **Red Snapper** 28.99

CRAB STUFFED FRESH FISH

Your fish choice stuffed with blue crab, then baked until moist and tender. Topped off with a white wine and garlic cream sauce and just a hint of garlic. Served with two sides.

Grouper 35.99 Flounder 28.99 Red Snapper 33.99

CITRUS SAUTEED FRESH FISH

Send your taste buds on a culinary vacation. Mango and Mandarin orange salsa offers a refreshing and mild taste with the finest sautéed fresh fish. Served with two sides.

Mahi Mahi 26.99 Red Snapper 28.99 Grouper 30.99

FRESH FISH FLORENTINE

Baked with fresh spinach, topped with our homemade white wine and garlic cream sauce. A wonderful flavor for any fish. Served with smashed red potatoes and sautéed green beans. Flounder 23.99 Red Snapper 28.99 Grouper 30.99

SALMON "YOUR WAY"

Fresh, hand-cut salmon, prepared in your choice of 3 ways. Cajun Sautéed, Blackened or Honey BBQ, then topped with onion rings. Served with yellow rice and choice of one side. 30.99

MIXED OCEAN FISH GRILL

Choose 2 (Salmon, Mahi Mahi, Grouper, or Red Snapper) with 6 jumbo shrimp cooked "**your way**". Served with choice of 2 sides. 30.99 (add \$3 for blackened)

HAND-BATTERED FISH OR CHICKEN & CHIPS

TWO PIECES OF OUR FAMOUS, HAND-BATTERED OR BLACKENED* (+\$2) FISH, SERVED WITH SEASONED FRENCH FRIES AND COLESLAW

Add a third piece of our famous fish for an additional 1/2 the listed price below.

RED SNAPPER 19.99 • GROUPER 21.99 • FLOUNDER 16.99 • CATFISH 16.99 • CORN MEAL CATFISH 18.99 • COD* 16.99 [*COD Not Available Blackened]

CHICKEN TENDERS • •

Fresh, marinated chicken breast tenders. Hand-cut, hand-battered and served with your choice of dipping sauce and two sides. 16.99 *or* tossed in our buffalo sauce. 18.99

CLAMS, SCALLOPS, CRAB LEGS, & SEAFOOD BOILS

All entrées served with your choice of two sides, unless otherwise noted.

CRAB CAKES

A large order of our famous appetizer. We start with real blue crab meat, add Old Bay seasoning. Hand-breaded with Japanese-style bread crumbs and other seasonings. 26.99

JUMBO SCALLOPS

Gulf Shores' own jumbo, *fresh* deep-sea scallops. Try them fried in our hand-coated signature batter, gently sautéed in lemon, garlic butter or Cajun spice. 41.99 *Blackened* +\$2

CLAM STRIPS

Crispy golden brown clam strips. Served with cocktail sauce. 24.99

SCALLOPS, CRAB CAKE & CLAM STRIPS

Deep sea scallops, our homemade crab cake and crispy golden clams strips. 38.99

SNOW CRAB LEGS

A very generous pound of sweet snow crab legs, served with drawn butter. *Market Price*

JUMBO GULF SHORES SHRIMP BOIL [Peel & Eat]

Over One Pound of Super Jumbo White Gulf Shrimp served over parsley potatoes w/ sweet corn on the cob. 42.99

BIG CRAWFISH BOIL

A Generous pound of the Largest Crawfish this side of N'Awlins, with sweet corn cobs, boiled in our best blend of Cajun seasonings. *Market Price*

DUMP DINNER

A traditional seafood boil dinner with shrimp, crab legs, mussels and Andouille sausage. Served over parsley potatoes and corn on the cob. All seasoned with our blend of Cajun spices. *Market Price*

KITCHEN SINK SEAFOOD BOIL

A bounty of peel and eat shellfish, including; shrimp, clams, crab leg pieces, mussels, and jumbo crawfish – boiled in Cajun seasonings with sweet corn on the cob, over parsley potatoes. *Market Price*

CRAB LEGS & SHRIMP DINNER FOR TWO

A full pound of sweet snow crab legs with drawn butter, ½ lb. of shrimp "your way," four sides of your choice, two corn muffins, and a dessert of your choice for each person! **WOW!** Market Price

SIGNATURE FAVORITES

RAJUN CAJUN

Hand-battered, hand-cut catfish fingers, our famous red beans & rice, charbroiled Andouille sausage and a homemade crab cake. Served with coleslaw. 26.99

BOURBON STREET COMBO

A lil' bit o' the bayou. Featuring our homemade shrimp jambalaya, Andouille sausage, a homemade crab cake, red beans & rice and coleslaw. 25.99

GULF SHORES OYSTER PLATTER

A dozen plump oysters, finished in our signature, homemade breading, then battered and cooked to a golden brown. Served with seasoned fries and coleslaw. 26.99

CRAB CAKES

A large order of our famous appetizer. We start with real blue crab meat, add Old Bay seasoning. Hand-breaded with Japanese-style bread crumbs and other seasonings. 26.99

SEASIDE COMBO

Two of our hand-battered Cod fillets and 6 of our jumbo hand-battered shrimp.

Served with two sides. 25.99

Substitute 2 pcs. of Catfish + \$4

N'AWLINS SPECIAL JAMBALAYA

Made from scratch with Andouille sausage, rice, shrimp, chicken, mixed vegetables, roasted peppers and onions. Served with a corn muffin and two sides. 20.99

ADMIRAL'S PLATTER

For the hearty appetite! 2 pieces of our hand-battered cod, 6 jumbo battered shrimp, 3 scallops, clam strips and two sides. 44.99

SHRIMP & GRITS

Cheddar grits, topped with sautéed shrimp and Bayou Gravy (bacon, Andouille, tomato, mild peppers and onion). Served with our homemade, honey sweet, corn muffin. 21.99

CRAWFISH & SHRIMP ETOUFFEE

We slow-cook our roux, then we add crawfish tails and large shrimp to finish a traditional dish made our way – over yellow rice and served with sautéed green beans. 25.99

SIDES, ADD-ONS & SALAD DRESSINGS

SIDES

- Fried Sweet Corn on the Cob (+\$2) Coleslaw
- Seasoned French Fries
 Hush Puppies
 Cajun Okra
- Fresh Sautéed Green Beans
 Cheesy Grits
- Small Side Salad (+\$2)
 Sautéed Spinach (+\$2)
- Dirty Rice Yellow Rice Twice Baked Potatoes (+\$2.50)
- Red Beans and Rice
 Garlic Mashed Red Skin Potatoes
- GS Seasoned Potato Wedges

ADD TO ANY MEAL

- Shrimp "Your Way" (6) 12.99
- Jambalaya 8.99
- Crab Legs (2 Claws) Market Price
- Crab Cake 9.99
- Large House or Caesar Salad 9.99
- Scallops "Your Way" (3) 28.99

SALAD DRESSINGS

- HouseRanchCajun Ranch
- Blue Cheese
 Honey Mustard
- Asian DijonItalianFrench
- Thousand Island
 Caesar
- Raspberry Vinaigrette

Take home our Sauces and Spices. See the Card in our Table Caddie for a List of Items.

DRINKS

GULF SHORES BLOODY MARY 8.00

ORANGE JUICE MIMOSA 9.00

(Ask about additional flavors +\$2)

OYSTERS BENEDICT

Gulf oysters, perfectly battered in our signature, homemade seafood batter atop English muffins, poached eggs and Cajun Hollandaise sauce. Served with battered potato wedges. 19.99

GATOR BENEDICT

Gator tenderloins, marinated and perfectly battered in our Cajun corn meal batter atop English muffins, poached eggs and Cajun Hollandaise sauce. Served with battered potato wedges. 18.99

STEAK FRITTATA

Open-faced omelet topped with sliced ribeye, roasted peppers and onions, melted cheeses and Cajun Ranch sauce. Served with battered potato wedges and a toasted English muffin. 19.99

FAMOUS SHRIMP & GRITS

Hot, stone-ground grits, topped with sautéed shrimp and our blend of bacon, Andouille sausage, tomato, mild peppers and onion gravy. Served with our homemade, honey sweet corn muffin. 21.99

EGGS CHESAPEAKE

Our homemade, battered blue crab cakes atop English muffins, topped with poached eggs and Cajun hollandaise sauce. Served with battered potato wedges. 20.99

CRAWFISH & SHRIMP FRITTATA

Open-faced omelet topped with crawfish tails and shrimp. Pico de gallo, melted cheeses and a spicy Creole sauce. Served with battered potato wedges and a toasted English muffin. 18.99

BANANAS FOSTER FRENCH TOAST

Our own, griddled French toast, topped with freshly sliced marinated bananas in a freshly flamed bananas foster syrup. Served with bacon or Andouille sausage. 19.99

SHRIMP & LOBSTER QUICHE

Fresh spinach, roasted red peppers, shrimp and lobster mixed with fresh eggs and a blend of cheeses. Served with fresh fruit. 17.99

BATTERED POTATO WEDGES 5.99 • ENGLISH MUFFINS 2.19 • DIRTY RICE 4.99 ANDOUILLE SAUSAGE 5.99 • BACON (4) 6.99 • YELLOW RICE 4.99 CHEESY GRITS 4.99 • EGGS (your way) 6.29 Add Cheese +1.09

Note: The Brunch Menu is only available from 11:00am to 2:30 pm. Items may not be available due to high demand. The dinner menu is available from noon to close. *No refills.



Served Monday - Friday 11am - 3pm

APPETIZERS

HOT CRAB & ARTICHOKE DIP

Whole artichokes with real blue crab and a hint of minced garlic. Oven-baked and served with grilled garlic toast and tri-colored tortilla chips. 16.99

HAND-CUT CALAMARI

Hand-cut calamari, battered with our special house batter and seasonings. 15.99

CAJUN STEAMED MUSSELS

A generous pound of black mussels, steamed and then tossed in our best blend of Cajun spices. Served with Butter Toasted Hoagie. 17.99

FRESH JUMBO OYSTERS

Straight from the Gulf Coast to you! Half Dozen - 18.99 One Dozen - 33.99 Charbroiled (6) - 23.99

CLAM STRIPS

Crispy, golden brown clam strips. Served with cocktail sauce. 13.99

TOASTED LOBSTER, SHRIMP & SCALLOP RAVIOLI

Our take on a St. Louis tradition, except ours is stuffed with seafood, then fried to a golden brown and tossed in Cajun spices. 16.99

CREOLE BATTERED CRAWFISH TAILS

Crawfish tails battered in our Creole style batter then tossed in our own blend of Cajun and Creole seasonings. Served with Cajun Ranch dipping sauce. 17.99

GATOR RITES

A Gulf Shore's classic. Marinated, then battered and fried to golden brown. Coated with our best blend of Cajun seasoning. Served with our Cajun Ranch dipping sauce. 16.99

CRAB CAKES

Made in our kitchen to order. We start with real blue crab meat and Japanese style breadcrumbs, then we add many seasonings, including Old Bay. 17.99

CREOLE BATTERED PICKLES

Sliced cucumbers aged in jalapeños, honey and our own blend of Creole spices, hand battered and fried to golden brown. Served with Cajun Ranch sauce. 14.99

N'AWLINS CHICKEN WINGS

Marinated, seasoned & breaded. Battered and tossed in your choice of sauce. Barbecue, Parmesan Garlic, or Cajun Honey Hot. 16.99

CAJUN OKRA

Diced okra, battered, and tossed in a blend of very mild Cajun spices. Served with Cajun Ranch sauce. 12.99

SHORELINE SAMPLER

Battered shrimp, Malibu coconut shrimp, Battered scallops and hand-cut onion rings. *A great foursome*. 28.99

FROG LEGS

Jumbo frog legs in our own signature batter and seasonings. Served with a Cajun ranch dipping sauce. 16.99

SOUPS & SALADS

We only use fresh, hand-cut romaine, field greens, and/or baby spinach in our salads.

CUP OF SOUP

Homemade...New England Clam Chowder, Chicken Gumbo, or Spicy Crawfish Gumbo. Cup 7.99 Bowl 12.99

GARDEN OR CAESAR SALAD

Served with a corn muffin. 6.99

MALIBU COCONUT SHRIMP SALAD

Our hand-selected shrimp are double-dipped in our homemade batter and then our homemade coconut breading, deep fried, and nestled on top of a field of greens.

Recommended dressing – Asian Dijon. 22.99

LOBSTER & SEAFOOD SALAD

A blend of romaine and field greens served with freshly sliced tomatoes, cucumbers, red onions and cheese. Topped with our chilled blend of lobster, shrimp & cod fish. 22.99

CAESAR SALAD (GRILLED CHICKEN OR SALMON)

Romaine lettuce, red onion slices, sliced tomatoes and fried wonton crisps tossed in Caesar dressing with shaved Parmesan cheese. Charbroiled Chicken 20.99 Salmon 27.99

BEST EVER LOBSTER BISQUE

Lobster pieces with fresh cream, slow cooked with our own mild Cajun spices, lobster base - and a hint of sherry. So smooth! - So good! Cup 9.99 Bowl 14.99

SPINACH SALAD (GRILLED CHICKEN OR SALMON)

Fresh spinach topped with mandarin oranges, freshly sliced tomatoes and blend of cheeses. Served with raspberry balsamic vinaigrette dressing.

Charbroiled Chicken 22.99 Salmon 28.99

SEARED CAJUN TUNA SALAD

Blackened tuna, seared rare...on top of blend of romaine lettuce, spinach, red onion slices and field greens. Topped with freshly sliced tomatoes and feta cheese. Served with our House dressing. 20.99

BUFFALO SHRIMP SALAD

A blend of romaine and field greens served with freshly sliced tomatoes, cucumbers, red onions and cheese. Topped with jumbo battered shrimp, coated with our own blend of Cajun hot sauce. Served with our homemade Cajun Ranch dressing. 21.99

SOUP & SALAD COMBO

Your choice of cup of soup and side salad – combo served with corn muffin. 15.99

HAND-BATTERED FISH OR CHICKEN & CHIPS

TWO PIECES OF OUR FAMOUS, HAND-BATTERED OR BLACKENED* (+\$2) FISH, SERVED WITH SEASONED FRENCH FRIES AND COLESLAW

Add a third piece of our famous fish for an additional 1/2 the listed price below.

RED SNAPPER 19.99 • GROUPER 21.99 • FLOUNDER 16.99 • CATFISH 16.99 • CORN MEAL CATFISH 17.99 • COD* 16.99 [*COD Not Available Blackened]

CHICKEN TENDERS

Fresh, marinated chicken breast tenders. Hand-cut, hand-battered and served with your choice of dipping sauce and two sides. 16.99 *or* tossed in our buffalo sauce. 18.99

Served Monday - Friday 11am - 3pm

entrees

All entrées served with your choice of two sides or side salad unless otherwise noted.

HONEY BBQ SALMON

A flaky 4 oz. salmon filet charbroiled and topped with our own honey BBQ sauce and battered onions rings. 12.99

BATTERED OYSTERS

Plump oysters, finished in our own homemade breading. Battered to a golden brown and tossed in our blend of mild Cajun spices. 13.99

N'AWLINS BEST JAMBALAYA

Made from scratch with Andouille sausage, rice, shrimp, chicken, roasted peppers, mixed vegetables and onions. 13.49

HALF DOZEN SHRIMP "YOUR WAY"

Choice of battered, Malibu coconut, blackened, or sautéed in lemon, garlic or Cajun spice. 13.99

SEAFOOD LASAGNA

Layers of lasagna pasta stuffed with ricotta cheese, blue crab meat, crawfish tail meat and shrimp. Baked and topped with lobster sauce. 14.29

SHRIMP & GRITS

Cheddar grits, topped with sautéed shrimp and our blend of bacon, Andouille, tomato, mild peppers and onion gravy. Served with our homemade honey sweet corn muffin. 14.29

CRAWFISH & SHRIMP ETOUFFEE

We slow-cook our roux, then we add crawfish tails and large shrimp to finish a traditional dish made our way. Served over yellow rice. Served with 1 Side. 14.99

LOBSTER, SHRIMP AND SCALLOP RAVIOLI

Succulent stuffed ravioli topped with a creamy white wine sauce. Served with garlic toast. 14.99

RAJUN' CAJUN

Two hand-battered, hand-cut catfish fingers, our famous red beans and rice and charbroiled Andouille sausage. Served with 1 side and a corn muffin. 13.99

CAJUN-SEARED TUNA

4 oz. Ahi tuna, blackened and seared rare. Served with your choice of 1 side. 12.99

LOUISIAN' FRESH FISH & SHRIMP [or Crawfish]

Sautéed or Chargilled and covered with shrimp [or crawfish tail meat] in a white wine cream sauce over yellow rice. Served with 1 side.

Flounder 13.99 Red Snapper 15.99 Grouper 17.99

ALFREDO PASTA

Homemade alfredo sauce, cooked to order and tossed with penne pasta. Your choice of; *Lobster & Seafood*, *Blackened Shrimp* or *Blackened Chicken*. Served with garlic toast. 14.99

SEASIDE COMBO

One piece of hand-battered cod and 3 hand-battered jumbo shrimp. 13.99

BBQ RIB TIPS

Our own, famous, slow-cooked rib tips. 13.99

LOUISIAN' BBQ SHRIMP

A half dozen, peeled jumbo shrimp, sautéed in our own barbeque spice blend with a touch of tomato paste. 14.99

SANDWICHES, TACOS, BURGERS & MORE!

All served with your choice of two sides or side salad unless otherwise noted.

BLUE CRAB MELT

Blue crab blended with mayonnaise and seasonings piled on a toasted hoagie roll. Topped with melted American cheese and sliced tomato. 21.99

N'AWLINS PO' BOY SANDWICHES

Oven toasted hoagie fully-dressed with plenty of remoulade sauce. Choose: Battered Cod, Shrimp, Oysters, Calamari, Gator, Cornmeal Catfish or Crawfish. 17.99

THE TOASTED MUFFULETTA SANDWICH

Mortadella, Genoa salami, ham, provolone and mozzarella cheese toasted on Sesame seed Italian bread, topped with our olive salad in virgin olive oil. A great Bayou sandwich. 19.99

OCEAN FISH SANDWICH

Choose Grouper, Mahi Mahi or Red Snapper, Charbroiled or Blackened. Served on toasted bun with Pico Sauce or Cajun Ranch, lettuce and tomato. 18.99 (Blackened +\$2)

CRAB CAKE SANDWICH

8 oz. Homemade crab cake battered and served on a toasted bun with lettuce and tomato. Served with our homemade remoulade sauce. 19.99

NEW ENGLAND LOBSTER & SEAFOOD ROLL

Lobster, shrimp and white fish with mayonnaise and special seasonings on a toasted hoagie roll. 18.99

GULF SHORES TACOS

Two large, flour tortillas stuffed with cabbage, salsa blanca, cheddar cheese and pico de gallo.

Choose; blackened grouper, mahi mahi, blackened red snapper, hand-battered cod, calamari, seared tuna, or gator. Your choice: 24.99 or Mix and Match any two: 26.99

CHARBROILED HEREFORD BURGER

100% Certified Hereford, ½ lb. beef burger, prepared your way with romaine leaf, tomato and sliced pickles. 16.99 (Add cheese for .99)

SIDES, ADD-ONS & SALAD DRESSINGS

SIDES

- Fried Sweet Corn on the Cob (+\$2) Coleslaw
- Seasoned French Fries
 Hush Puppies
 Cajun Okra
- Fresh Sautéed Green Beans
 Cheesy Grits
- Small Side Salad (+\$2) Sautéed Spinach (+\$2)
- Dirty Rice
 Yellow Rice
 Twice Baked Potatoes (+\$2.50)
- Red Beans and Rice Garlic Mashed Red Skin Potatoes
- GS Seasoned Potato Wedges

ADD TO ANY MEAL

- Shrimp "Your Way" (6) 12.99
- Jambalaya 8.99
- Crab Legs (2 Claws) Market Price
- Crab Cake 9.99
- Large House or Caesar Salad 9.99
- Scallops "Your Way" (3) 28.99

SALAD DRESSINGS

- HouseRanchCajun Ranch
- Blue Cheese Honey Mustard
- Asian Dijon
 Italian
 French
- Raspberry Vinaigrette

Take home our Sauces and Spices. See the Card in our Table Caddie for a List of Items.

FROM THE BEGINNING TO NOW...

Realizing a life long dream can be exciting and challenging. Our dream was to own a restaurant business that would build on our passion for people. We spent years in Corporate America developing needed business and customer service skills. After a short involvement with a franchise, we felt constrained in presenting a dining experience indicative of the Southern and N'Awlins hospitality that we know so well. We wanted to make good on a burning desire to create and deliver a dynamic dining experience to every customer. In 2004, the journey as Gulf Shores Restaurant and Grill began in Creve Coeur with a commitment to serve quality food with superior service in a Southern and NOLA environment.

The selection of the name, Gulf Shores Restaurant and Grill, is based on the great recipes, foods, families and friends in and around Gulf Shores, Alabama. Many of you know it from experience... a simple life, where great food and friends meet, greet and relish the next opportunity to do it all again. We hope that you will discover that the best food doesn't have to come from chefs in fancy restaurants, but from families in local towns with recipes that date back centuries. Simple family recipes that allow the true nature of freshly prepared, hand-battered, and hand-cut seafood to come through.

If you are looking for a place to go and want to experience great home cooking with soups, desserts, seafood and Cajun/Creole meals prepared fresh, then our restaurant is your everyday Gulf Coast cuisine place. We are your local, family village where people live well, share great food, and enjoy the presence of each other.

We are pleased to be at your service. As owners, our commitment is 'Felt Leadership" which allows us to personally greet you, get to know you...but more than anything else, say "Thank You" for the opportunity to serve you. Our goal is to bring the very best of the Gulf Coast, including N'Awlins to you. We look forward to serving you again, and again....and again.

Please join us at:

- Gulf Shores Restaurant & Grill
 Creve Coeur, MO | 12528 Olive Blvd.
- Gulf Shores Restaurant & Grill
 Edwardsville, IL | 215 Harvard Dr.
- Gulf Shores Place
 St. Peters, MO | 5256 N Service Rd.
- ...and be on the lookout [or hire]
- Gulf Shores Food Truck

Thank You and Food Bless!
Owners,
Harry, Erica,
Austin & Harrison

