



MENU

3/2020



Starters

Fairhope Salad Small 4.95 Large 8

Mixed green salad with sweet cranberries, blue cheese, spiced candied pecans and white balsamic vinaigrette

Farmers Salad Small 3.95 large 7

Mixed greens with grape tomato, carrot, red onion and English cucumbers

Caesar small 6 Large 8

The classic Caesar with chopped romaine, parmesan cheese, croutons and Caesar dressing

Add MORE!

Shrimp, Chicken , oysters... 6

Soup of the Moment Cup 5 Bowl 8

Ask about our soup! Made fresh daily in limited quantities. Get it while you can!

Gumbo Cup 6 Bowl 10

Alligator and chicken gumbo with buttered rice made with a beautiful 6hr dark roux

Crab claws Market price

Fried or sautéed, ½ lb or full pound

Wings 10

.... Biggest wings I could find. Brined and fried to perfection. Your choice of hot, bourbon molasses BBQ, Thai sweet chili or garlic parmesan sauce





Sammy's

The Traditional. 9.95

Certified Angus beef burger. Served with your choice of cheese on a brioche bun. Comes with butter lettuce, tomato and pickle

Spring Burger 12.95

Provolone, arugula and truffle mayo

Greek Lamb burger 14.95

100% grass fed lamb. Cooked to temp and topped with a rosemary/mint spread. Served on a toasted brioche bun

FYClub 9.95

Double decker of ham, turkey, cheddar cheese, bacon, butter lettuce and tomato all held together by mayo on your choice of bread.

BLT&A 9.95

A healthy portion of butter lettuce, tomato, Applewood smoked bacon and avocado with chipotle mayo on your choice of bread

Reuben 12

Hard smoked pastrami brisket, sauerkraut, Swiss cheese and 1k dressing on marbled rye. Perfection

Mahi Sandwich. 16.95

Blackened 7oz Mahi filet on brioche bun with butter lettuce, tomato and remoulade

*Your choice of sides: Sweet potato fries, sidewinder fries, slaw, side salad or seasonal fruit

And as always... burgers are cooked to temperature.





Entrée

Crescent City Shrimp 22.95

Blackened gulf shrimp on top of a fried creamy grit cake with a NOLA BBQ sauce. A club favorite!

Filet 28

House cut filets, harlequin potato cakes and the daily vegetable. Topped with a toasted shallot hollandaise

Crispy Duck 26.95

Crispy duck breast, scallion risotto, baby carrots, toasted walnut and orange brown butter

Cobia Filet 26.95

Blackened Cobia filet, lemon butter, tomato/peppadew relish and fresh basil pesto

Seared Salmon filet 22

On top of sesame ginger soy bean, topped sautéed Asian slaw. Soy lemon butter

Seared Scallop 26

Seared golden on riced cauliflower, pistachio, parmesan and tarragon pesto/ early pea puree

Whole Fried Flounder 24

Fried perfect. Your choice of 2 sides

Baskets

Shrimp, fish, chicken or oyster 12.95

Jumbo Gulf shrimp

Mahi Filet

Gulf oysters

Fried, blackened, griddled. Served with fries.

