



SALTWATER GRILL



CASUAL DINING ON MOBILE BAY

JUBILEE!



It is a cry that can be heard along the beautiful Eastern Shore during the summer months. "Jubilee" to the folks of the Eastern Shore means "phenomenon" which brings blue crabs, shrimp, and fish swimming from the depths of Mobile Bay into the shallow waters of the Eastern Shoreline. Jubilees have been reported in other areas but Mobile Bay is probably the only body of water in which this phenomenon occurs fairly regularly. It usually happens most often along the Bay's upper eastern shore from Point Clear to just north of Daphne. Jubilees have occasionally occurred south of Point Clear to Mullet Point and on the western shore at Deer River and Dog River. There are a very specific set of conditions that must exist in order for a jubilee to take place. They only occur in the summer months and usually in the early morning before sunrise. The previous day's weather conditions must include an overcast or cloudy day, a gentle wind from the east, and a calm or slick bay surface. A rising tide is necessary. A change to a falling tide will stop the jubilee. This phenomenon requires that a combination of all of these conditions must exist for an actual jubilee to happen. In the olden days, neighbors were awakened by "Jubilee" bells ringing along the Eastern Shore. Meanwhile, the locals make ready lanterns, gigs, scoop nets, buckets, baskets, tubs, canvas sacks, or whatever it takes to harvest the anticipated bounty of seafood. As the tides come in, the bottom dwelling fish, shrimp, and crabs are forced to move into the shoreline and are eventually trapped in shallow water at the beach where the Mobile Bay residents are anxiously waiting to hear the cry, "JUBILEE!"

The blue crab's scientific name translates as "beautiful swimmer that is savory"



Mature female blue crab. Note the "Capitol Building." Called a "Sook."



Male blue crab. Note the "Washington Monument."

FEMALE BLUE CRABS MATE ONLY ONCE IN THEIR LIVES



WE HAVE CREATED A WINE LIST THAT WILL ENTICE YOU TO TRY DIFFERENT WHITES AND REDS



- BLANC DE NOIRS, GLORIA FERRER...\$12/\$48
- MOSCATO D'ASTI, "BUG JUICE", RINALDI ...\$9/\$36
- WHITE ZINFANDEL, BERINGER...\$7/\$28
- RIESLING, SNOQUALMIE...\$9/\$36
- PINOT GRIGIO, KRIS...\$11/\$44
- SAUVIGNON BLANC, OYSTER BAY...\$11/\$44
- SAUVIGNON BLANC, "CEVICHE"...\$9/36
- CHARDONNAY, HARDYS "NOTTAGE HILL"...\$7/\$28
- CHARDONNAY, ACRE...\$11/\$44
- PINOT NOIR, HARDYS "NOTTAGE HILL"...\$7/\$28
- CABERNET SAUVIGNON/SHIRAZ, HARDYS "NOTTAGE HILL"...\$7/\$28
- RED, "OLD SCHOOL"...\$9/\$36
- MERLOT, RAMSAY...\$12/\$48
- CABERNET SAUVIGNON, JOEL GOTT ...\$11/\$44



MIDDLE BAY LIGHTHOUSE

Middle Bay Lighthouse was authorized to be built in 1871. It was a copy of a light house in Chesapeake Bay. Fabricated of wrought iron, the prefab construction was delivered to Fort Morgan in 1885. After it was set in place, it settled seven and a half feet. Miraculously it settled evenly and was declared structurally sound.



There were living quarters aboard for the light keeper and his family. The quarters were used for many years, until the acetylene lights were put into use.



Even though it has sustained damage in the hurricanes, the Middle Bay Light remains a landmark in Mobile Bay and is an artist's paradise.

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WINE



FRESH SEAFOOD FROM THE GULF

**Flounder:** Flounder are bottom-dwelling creatures which use their flattened shape and ability to change coloration and pattern on the eyed side of their bodies to partially burrow in the sediment, lie in ambush and wait for their prey.



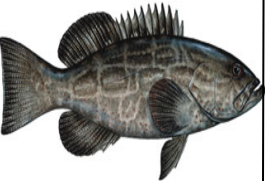
**Red Snapper:** Red Snapper has a great, firm texture and a sweet, nutty flavor that lends itself very well to subtle herbs. Red Snapper makes for excellent grilling.



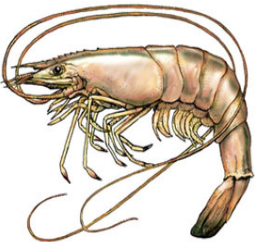
**Oyster:** Oysters are low in food energy; one dozen raw oysters contain approximately 110 calories (0.460 kJ), and are rich in zinc, iron, calcium, and vitamin A. Fresh oysters must be alive just before consumption. There is a simple criterion: oysters must be tightly closed; oysters that are already open are dead and must be discarded. To confirm if an open oyster is dead, tap the shell.



**Grouper:** Some grouper can grow very large: there have been reports of them growing big enough to swallow a human bather or even a scuba diver: for example, Arthur C. Clarke wrote that while scuba diving in an inlet on the coast of Sri Lanka he saw a grouper about 20 feet long, and 4 feet thick side to side, living in a sunken floating dock



**Shrimp:** To de-shell the shrimp, first hold onto the tail while gently removing the shell around the body. The tail can be detached completely at this point, or left attached for presentation purposes. The "vein" is then removed by making a hallow cut lengthwise down the outer curve of the shrimp's body.



LUSCIOUS LIBATIONS

GRAND MARGARITA...\$10.00  
A MUST HAVE BAYSIDE COMPANION.

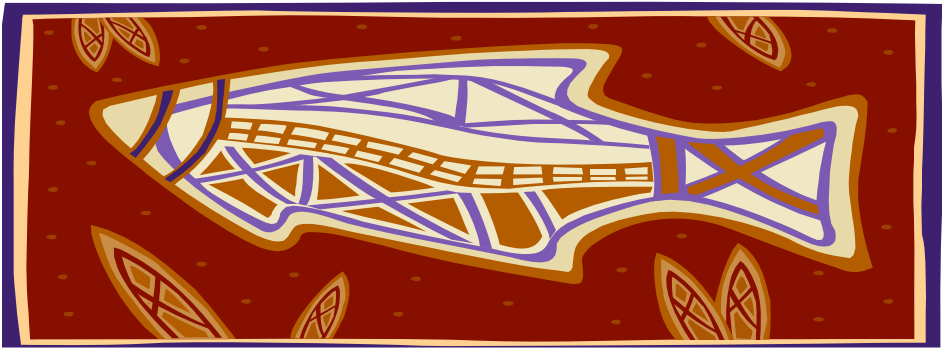
HOOK, LINE & SINKER...\$8.00  
YOU'VE JUST GOT TO TRY IT...



POINT CLEAR OF STRESS...\$9.00  
VODKA, MALIBU, PEACH SCHNAPPS, PINEAPPLE, GRENADINE AND ORANGE JUICE



# SALTWATER GRILL



## CASUAL DINING ON MOBILE BAY

### APP'S TO SHARE...

SEAFOOD COCKTAIL...\$12.95 SHRIMP, OYSTERS AND CRAB CLAWS	SHRIMP COCKTAIL...\$11.95
SALTWATER'S SIGNATURE LUMP CRAB CAKES...\$11.95 SOUTHERN VEGETABLE CHOW-CHOW	FRIED CRAB CLAWS...\$13.95 ALWAYS FRESH-NEVER FROZEN
NAKED OYSTERS 1/2 DOZEN**...\$6.95 DOZEN**...\$10.95	FRIED GREEN TOMATOES...\$6.50
CRAWFISH POPPERS...\$9.95	SOUTHERN FRIED FROG LEGS...\$8.95
FRIED CALAMARI...\$8.95	OYSTERS BIENVILLE...\$10.95 BAKED, TOPPED WITH SHRIMP AND CRAB IN A PARMESAN SAUCE

### APP'S *NOT* TO SHARE...

THE GRAND GUMBO...\$6.95	LOBSTER BISQUE...\$7.95
SIDE CAESAR...\$5.50	GARDEN SALAD...\$5.95

### FOR THE LANDLUBBERS...



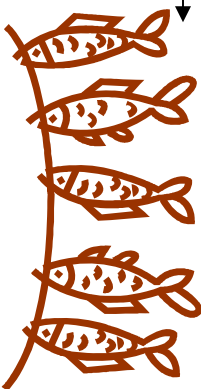
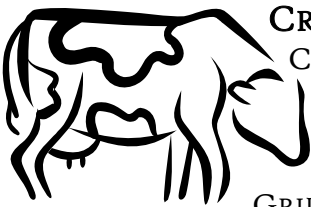
GRILLED PRIME FILET MIGNON OF BEEF TOBACCO ONIONS & BEARNAISE SAUCE 6 OZ FILET*...\$28.95	8 OZ FILET*...\$34.95
GRILLED 12 OZ PRIME NEW YORK STRIP STEAK*...\$33.95	BEARNAISE SAUCE
GRILLED ASHLEY FARMS ROSEMARY CHICKEN...\$17.95	
BLACKENED CHICKEN PASTA...\$17.95 PENNE PASTA TOSSED WITH PEPPERS, ONIONS, GREEN TOMATOES, SHIITAKE MUSHROOMS & SPINACH WITH A SPICY CREAM SAUCE	
SNAKE RIVER FARMS KOBE BEEF BURGER*...\$13.95	
VEGETARIAN MEDLEY...\$16.95 GRILLED ASPARAGUS AND PORTABELLA MUSHROOMS WITH JULIENE VEGETABLES AND OUR SIGNATURE RICE PILAF WITH A ROASTED RED PEPPER COULIS	

### LAND & SEA

LOBSTER TAIL & FILET...\$42.95  
LOBSTER TAIL AND 6 OZ FILET\*

CRAB CAKE & FILET...\$34.95  
CRAB CAKE AND 6 OZ FILET\*

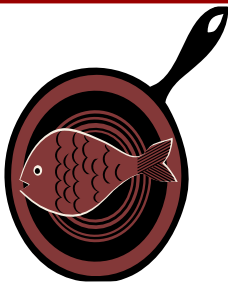
GRILLED SHRIMP  
& FILET...\$34.95  
GRILLED SHRIMP AND 6 OZ FILET\*



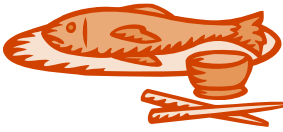
### FRESH FISH

TODAY'S FRESH CATCH

\$15.95 TO \$24.95



TOP YOUR **FRESH** FISH WITH SALTWATER'S  
FRESH LUMP CRABMEAT...\$8.00



SALTWATER'S CEDAR ROASTED REDFISH...\$23.95  
WHOLE FILLET OF REDFISH STUFFED  
WITH SUCCULENT GULF CRABMEAT

ROCK LOBSTER...\$39.95  
TWO COLDWATER LOBSTER TAILS

SALTWATER'S SIGNATURE  
LUMP CRAB CAKES...\$19.95



CREOLE SEAFOOD KABOBS...\$19.95  
SHRIMP AND SCALLOP SKEWERS WITH ZESTY CREOLE SAUCE

JUBILEE SEAFOOD PASTA...\$19.95  
PENNE PASTA LOADED WITH FRESH LOCAL SEAFOOD,  
PEPPERS, ONIONS, GREEN TOMATOES, SHIITAKE  
MUSHROOMS & SPINACH WITH A SPICY CREAM SAUCE

JUMBO BLACKENED SHRIMP AND GRITS...\$19.95  
BALDWIN COUNTY STONE GROUND GRITS

SEAFOOD JAMBALAYA...\$19.95  
SHRIMP, SCALLOPS, CONECUH SAUSAGE  
AND CRAWFISH JAMBALAYA

BUILD YOUR OWN PO'BOY...\$12.95  
SHRIMP, OYSTER OR FLOUNDER

GRAND'S SEAFOOD COBB...\$15.95  
TRADITIONAL COBB WITH FRESH LOCAL SEAFOOD  
AND HERB VINAIGRETTE

FRIED SEAFOOD PLATTER...\$23.95  
FLOUNDER, SHRIMP, OYSTERS, CRAB CAKE  
SERVED WITH GRANDPUPPIES & COLESLAW

FRIED COMBO PLATTER...\$19.95  
FRIED OYSTERS & SHRIMP, GRANDPUPPIES & COLESLAW

FRIED SHRIMP PLATTER...\$19.95  
FRIED SHRIMP, GRANDPUPPIES & COLESLAW

BLACKENED SEAFOOD PLATTER...\$24.95  
FLOUNDER, SHRIMP, OYSTERS BIENVILLE, CRAB CAKE  
SERVED WITH GRANDPUPPIES & COLESLAW

JUMBO COCONUT CRUSTED SHRIMP...\$20.95  
GINGER MARMALADE



\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS  
MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN  
MEDICAL CONDITIONS.

\*\*THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OYSTERS: IF YOU HAVE  
CHRONIC ILLNESS OF THE LIVER, STOMACH OR BLOOD, OR HAVE IMMUNE DISORDERS YOU  
ARE AT GREATER RISK OF SERIOUS ILLNESS FROM RAW OYSTERS, AND SHOULD EAT  
OYSTERS FULLY COOKED.



THE FIT FOR YOU PROGRAM OFFERS HEALTHY CHOICE  
ALTERNATIVES TO MEET THE DIVERSE DIETARY NEEDS OF OUR  
GUESTS. PLEASE ASK YOUR SERVER FOR THE FIT FOR YOU  
MENU IF YOU WOULD LIKE TO SEE ALL OF THE HEALTHY  
OPTIONS AVAILABLE. YOUR SERVER WILL BE HAPPY TO ANSWER  
ANY QUESTIONS YOU MAY HAVE.