

Voyagers Restaurant

27200 Perdido Beach Blvd in Perdido Beach Resort 36561-3205 · +12519819811 · Updated: Jan 14, 2026

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STARTERS 10

Mishima Reserve Wagyu Carpaccio **\$18.00**

pickled beech mushrooms, fresh horseradish, whole grain mustard

Fried Green Tomato Stack **\$14.00**

Fried green tomatoes, crab salad, spicy diablo sauce

Perdido Cold Platter **\$50.00**

Gulf oysters, Gulf shrimp, half warm water lobster tail, blue crab claws, remoulade, cocktail and mignonette

Broiled Gulf Oysters - Bienville **AVAILABLE OPTIONS**

Shrimp, crawfish, green onion, mornay

\$18.00

\$36.00

Broiled Gulf Oysters - Rockefeller **AVAILABLE OPTIONS**

Swiss chard, parmesan, herbs, bill "e" bacon, red-eye hollandaise

\$18.00

\$36.00

Broiled Gulf Oysters - the "Frenchie" **AVAILABLE OPTIONS**

Foie gras & smoked bone marrow compound butter

Half Dozen: \$18.00

Dozen: \$36.00

Steak Tartar & Pecan Smoked Marrow Bone **\$25.00**

Capers, shallots. thyme. quail eqq, pepito asiago, grilled ciabatta, black garlic aioli

Tuna Tiradito **\$15.00**

Cucumbers, torpedo onions, crispy capers, lime, aji verde

Gulf Shrimp Shakshuka **\$13.00**

Smoked chili harissa, feta, quail egg, cilantro, naan crisp

Lobster Spring Roll **\$14.00**

miso marinated panko crusted lobster, rice paper, pea shoots, grilled mango, nuoc cham

SOUP & SALADS 4

Soup of the Moment **\$8.00**

Perdido Caesar Salad **\$14.00**

Baby romaine, red onions, quail egg, crostini, capers, roasted tomatoes, pepito asiago

Voyagers Wedge **\$13.00**

Roasted tomatoes, sweet onion, bill "e" bacon, chives, asher bleu cheese, green goddess dressing

Tomato & Arugula	\$15.00
roasted tomato panna cotta, "Lettuce Heads" baby arugula, burrata, crispy bresaola, Calabrian chile pesto, ciabatta. white balsamic pearls	

VOYAGERS SPECIALTIES 7

Perdido Stuffed Chicken	\$32.00
Roasted tomatoes, spinach, fontina cheese, Bill "e" bacon, purple sweet potato gnocchi, Alecia's tomato chutney	
Scallops a la Plancha	\$42.00
agrodolce baby collard greens, lardons, roasted baby turnips, onion marmalade, corn bread lace	
Hibiscus Habanero Gulf Grouper	\$38.00
roasted honeynut squash polenta, charred broccolini, micro parsley, pomegranate beet vinaigrette	
Roasted Gulf Whole Fish	\$55.00
field peas, pork belly, & roasted tomatoes, salsa verde	
Pasta Bolognese	\$30.00
House ground hanger steak, smoked pork belly, plum tomatoes, mirepoix, pappardelle pasta, fontina fonduta, fresh herbs	
Honey Miso Broiled Lobster Tail	\$40.00
fried scarlett rice, edamame, wild mushrooms, soy cured quail egg, black garlic sambal, snow pea tendrils	
Turmeric Rubbed Gulf Yellowfin Tuna	\$38.00
chargrilled fingerling potatoes, chermoula roasted cauliflower & heirloom cherry tomatoes, herb salad	

FROM THE BROILER 9

Filet Mignon	\$52.00
Buttery tenderness	
Dry-Aged CAB Ribeye	\$68.00
Excellent marbling of the meat and loaded with flavor.	
Hanging Tenderloin	\$40.00
Arguably the most intensely flavored cut	
Dry-Aged CAB Porterhouse	\$80.00
A sort of "two steaks in one" being a combination of filet and strip. This is definitely a house favorite.	
Dry-Aged CAB Kansas City Strip Loin	\$50.00
Legally delicious	
Kan Kan Pork Chop	\$37.00
Big, beautiful & juicy	
Venison Chop	\$45.00
Tender, deeply flavorful & always delicious beet & blueberry rub	
Petite Filet Mignon	\$40.00
Tender to the extreme, clean and smooth	

Cowboy Ribeye	\$81.00
For flavor lovers	

SAUCES & BUTTERS 6

Red-Eye Hollandaise	
Cabernet Bordelaise	
Green Peppercorn Au Poivre	
Bayside Bleu Fondue	
Smoked Bone Marrow Butter	
Champagne Béarnaise	

CROWNS 5

Crab Oscar	\$12.00
Alabama crab salad, red-eye hollandaise	
Gulf Shrimp	\$12.00
Foie Gras	\$15.00
Bill "E" Bacon	\$15.00
Four Cheese Crust	\$10.00
bleu, provolone, parmesan, goat cheese	

SIDES 8

Purple Sweet Potato Gnocchi	\$8.00
aged parmesan	
Salt Crusted Baked Potato	\$7.00
Crème fraîche & micro leeks	
Charred Broccolini	\$8.00
salsa verde	
Roasted Honeynut Squash Polenta	\$6.00
heirloom cherry tomatoes & herb salad	
Bayside Bleu Mac	\$10.00
Bille "E" bacon, roasted tomatoes	
Mushrooms & Onions	\$8.00
sautéed in cabernet bordelaise	

Blue Crab Creamed Spinach

\$10.00

roasted tomatoes

Field Peas

\$8.00

pork belly & roasted tomatoes

DESSERTS 6

CLASSIC PAIR

\$12.00

vanilla bean crème brûlée, pan au chocolat

CROI'MORE

\$14.00

a fun twist to a classic s'more; pressed croissants, dark chocolate mousse, strawberry jam, bananas, hazelnut crémeux, marshmallow fluff, candied Bill "E" bacon

13 LAYERS OF CHOCOLATE - GF

\$15.00

layers of mousse: coffee, dark. milk, caramel, white chocolate, chocolate gelato, gluten free Oreo crumbs, chocolate ganache, dulce mocha

BLOOD ORANGE POUND CAKE

\$12.00

polenta pound cake, pistachio ice cream, blood orange crème anglaise, candied blood orange peels, elderflower honey & roasted pistachio crumbles

WARM APPLE BREAD PUDDING

\$13.00

white chocolate Bourbon custard, cinnamon & sugar stewed apples, oatmeal cookie ice cream

MANGO BEIGNET BRÛLÉE

\$12.00

caramelized beignet, mango crème diplomate, chocolate ganache, berries