

# The Gulf

27500 Perdido Beach Blvd 36561-3474 · +12514241800 · Updated: Jan 14, 2026

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## SHARES + SIDES 7

<b>Fresh Cut Fries</b>	<b>\$4.50</b>
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<b>Loaded Fries</b>	<b>\$8.00</b>
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Fresh Cut Fries Topped with Queso, Chopped Bacon, Green Onion	
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<b>Smoked Tuna Dip</b>	<b>\$16.00</b>
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Served with Pita Chips	
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<b>Cauliflower Bites</b>	<b>\$10.00</b>
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Fried Cauliflower Florets tossed in house made Sweet Chili Dijon Sauce	
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<b>Guacamole</b>	<b>\$10.00</b>
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Served with Purple Tortilla Chips	
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<b>Hummus</b>	<b>\$9.00</b>
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w/ Fresh Pita Chips	
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<b>Black Beans + Rice</b>	<b>\$4.00</b>

## SALAD 1

<b>Mixed Green Salad</b>	<b>AVAILABLE OPTIONS</b>
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Cucumbers, Cherry Tomatoes, Creamy Balsamic Vinaigrette	Salad Only: \$9.00
	Add Burger: \$5.00
	Add Shrimp: \$10.00
	Add Chicken: \$6.50
	Grouper: \$15.00

## SANDWICHES 4

<b>Gulf Burger</b>	<b>\$10.00</b>
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100% Natural Beef w/ Garlic Aioli	
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<b>Gulf Double Burger</b>	<b>\$15.00</b>
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2 Natural Beef Patties, Lettuce, Tomato on a Brioche Bun with Garlic Aioli	
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<b>Grouper Sandwich</b>	<b>\$19.00</b>
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Lightly Breaded & Fried w/ Lemon Dill	
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<b>Chicken Sandwich</b>	<b>\$10.00</b>
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Crispy Fried Tender w/ Spicy Buttermilk	

## TACOS 2

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### Shrimp Tacos **\$16.00**

Blackened Gulf Shrimp and Sweet-Chili Aioli with Pineapple Slaw, Diced Tomato, Cilantro, and Lime

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### Mahi-Mahi Tacos **\$15.00**

Blackened Mahi-Mahi and Cajun Aioli with Pineapple Slaw, Diced Tomato, Cilantro, and Lime

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## FROM THE SEA 4

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### Tuna Poke Bowl **\$18.00**

Sushi Grade Tuna, Heirloom Tomatoes, Cucumber, Pineapple & Seaweed served over Sushi Rice topped with a House Made Spicy Mayo and House Made Ponzu

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### Peel and Eat Shrimp

Chilled Served with Lemon and Cocktail Sauce

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#### AVAILABLE OPTIONS

1 pound: \$25.00

0.5 pound: \$15.00

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### Premium Alaskan Snow Crab Legs

Served with Corn, Potatoes and melted butter

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#### AVAILABLE OPTIONS

1 pound: \$35.00

2 pound: \$65.00

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### Seafood Boil **\$55.00**

Premium Jumbo Snow Crab Legs, Fresh Gulf Shrimp, Mussels, Sweet Corn, Red Potatoes and Conecuh Sausage- all poached to perfection in a low boil.

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## CHEF'S SPECIALS 6

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### Fresh Catch - Please ask about current selection **\$26.00**

Blackened, Grilled or Fried served as a Salad or Sandwich

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### Lobster & Shrimp Roll **\$28.00**

Fresh Premium Lobster & Gulf Shrimp, Tossed in a Lemon Aioli with Fresh Chives & Celery. Served on a Split Top Brioche Roll with a side of Fresh Cut Fries.

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### Snapper BLT **\$24.00**

Wild Caught Snapper and Roasted Garlic-Basil Aioli with Arugula, Bacon, and Tomato on Texas Toast.

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### Braised Short Rib and Gnocchi **\$30.00**

Beer Braised Ribs served over Gnocchi with Short Rib Ragù and sautéed Rainbow chard. Topped with House Made Demi.

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### Fettuccine Cioppino **\$30.00**

Shrimp, Mussels, Mahi-mahi, and Snow Crab in a rich Cioppino sauce. Served over Fettuccine with a side of toasted Focaccia Bread.

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### Seafood Gumbo **\$20.00**

Scratch made Gumbo with Grouper, Mahi, and Shrimp. Served with Rice and Toasted Bread

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## KIDS MENU 2

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### Kid Tenders **\$9.00**

Chicken Strips and Fries

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## Grilled Cheese

\$9.00

Grilled Cheese Sandwich and Fries

## DESSERT 1

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Please ask about our latest selection

## BEVERAGES 6

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**Sweet or Unsweet Tea** \$3.50

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**Bottled Water** \$2.25

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**Coke Products** \$3.50

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**Apple Juice** \$4.00

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**Chocolate Milk** \$5.00

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**Tum-E Yummy** \$3.50

Berry or Fruit Punch

## COCKTAILS 9

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### Lime Mojito

Lime, Mint, Simple Syrup, Club Soda, Rum

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### Perdido Mojito

Orange, Mint, Simple Syrup, Club Soda, Rum

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### Fresh Seasonal Berry Mojito

Seasonal Fresh Berries, Lime, Mint, Simple Syrup, Club Soda, Rum

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### Malibu Coconut Rum Mojito

Lime, Mint, Simple Syrup, Club Soda, Coconut Rum

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### Infused Vodka Bloody Mary

House infused Vodka paired with Whiskey Willys Bloody Mary Mix made in Orange Beach, AL

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### Surf's Up

Coconut Rum, Peach Schnapps, Blue Curacao, Pineapple & Cranberry Juice

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### Absolut Southside

Fresh Squeezed Lemonade, Mint, Absolut Vodka

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### Spicy Blackberry Jalapeno Margarita

Fresh Squeezed Margarita with freshly muddled Blackberries, Limes, Jalapeños, Organic Agave, Cointreau & Top Shelf Tequila

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### Absolut Mule

Absolut Vodka, Ginger Beer, Lime Juice

## THANKSGIVING PLATES 2

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### **Traditional Plate**

**\$18.00**

Herb roasted turkey breast with gravy, cornbread stuffing, garlic-parmesan whipped potato, green bean casserole, honey roasted rainbow carrot, and a fresh yeast roll.

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### **Cajun Plate**

**\$20.00**

Blackened turkey breast with gravy served with oyster and fennel stuffing, alongside garlic-parmesan whipped potato, green bean casserole, honey roasted rainbow carrots, and a fresh yeast roll.

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## **DESERTS** 2

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### **Pie**

**\$8.00**

Sweet potato pie with marshmallow brulé

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### **Pudding**

**\$8.00**

White chocolate blueberry bread pudding

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