

ORANGE BEACH  
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**Wolf Bay**  
SEAFOOD + STEAK



**WE CATER!**

**251-965-5129**

[info@wolfbaylodge.com](mailto:info@wolfbaylodge.com)

**WOLFBAYLODGE.COM**

## *A Local Tradition Since 1973*

"Thank you for choosing Wolf Bay. I know you have a lot of dining choices. I am honored you chose to dine with us. Because of you, I'm able to carry on the legacy my parents started. They believed that great food requires hard work and attention to detail. We hope you enjoy your meal from our scratch-kitchen! Come back and see us again." - Char Haber



## OYSTERS

not available for take-out

### ON THE HALF SHELL\*

ice-cold, raw & shucked to order with horseradish, cocktail sauce & saltines. half-dozen / dozen MP

### ROCKEFELLER

baked with creamed spinach & bacon. half-dozen / dozen MP

### PARMESAN GARLIC

baked, seasoned with garlic & lemon butter, with Parmesan. half-dozen / dozen MP

### AWARD-WINNING POM POM\*

ice-cold, raw & shucked to order with cucumber-shallot mignonette, pomegranate arils & fresh dill. half-dozen / dozen MP

### THE MELTDOWN

baked with three cheeses, bacon & fresh jalapeños. half-dozen / dozen MP

## APPETIZERS

### CHA CHA'S CRAB DIP

signature cream cheese crab dip, Captain Rodney sauce & bacon with fried pita points. 14

### MOZZARELLA STICKS

with marinara. 12

### SMOKED TUNA DIP

with fried pita points. 13

### BANG BANG SHRIMP

fried Gulf shrimp, tossed in sriracha-sweet chili aioli, on top of red cabbage slaw. 14

### BLACK & BLUE BITES

sautéed blackened beef tips topped with melted blue cheese crumbles, served with crostini. 13

### SHRIMP COCKTAIL

10 chilled, jumbo shrimp with housemade cocktail sauce & fresh lemon. 14

### BLUE CRAB CLAWS

fried or sautéed. MP

### BACON WRAPPED JALAPEÑOS

cream cheese stuffed. 14

### CAJUN FRIED PICKLES

with house made ranch. 11

### COCONUT SHRIMP

with tropical marmalade. 12

### FRIED GREEN TOMATOES

topped with signature mornay sauce, diced tomatoes, green onions, Parmesan & parsley. 12

### CRAB STUFFED MUSHROOMS

broiled, topped with Parmesan scampi butter. 14

### SHRIMP NACHOS

signature mornay sauce over fried pita points with grilled popcorn shrimp, green onions & tomatoes. 14

### PEEL N' EAT SHRIMP

1/2 pound boiled shrimp, served hot or cold. 14

## YOU HOOK 'EM, WE COOK 'EM!

fried, grilled or blackened, includes fries & coleslaw, served family style. 18.99

*must be cleaned fillets with signed waiver*

## Salad Bar

### LUNCH

Mon.-Sat. 11am-3pm

**ONE TRIP•13**

**ALL YOU CAN EAT•15**

*dine-in only*

**TO-GO•10 PER POUND**

### DINNER

Mon.-Sat. 3pm-close

All day Sunday

**ONE TRIP•11**

**ALL YOU CAN EAT•13**

*dine-in only*

**TO-GO•8 PER POUND**

## SOUPS & SALADS

*add grilled or blackened: shrimp 8 / chicken 6*

### SEAFOOD GUMBO

our famous recipe, unchanged since 1973; dark Creole roux based with shrimp, crab meat & fish. cup 8 / bowl 10

### LOBSTER CHOWDER

light & creamy with lobster, corn & carrots. cup 8 / bowl 10

### SUMMER SALAD

mixed greens, mandarin oranges, almonds, strawberries, blue cheese crumbles, raisins, candied pecans, croutons & sesame Asian dressing. 18

### ICEBERG WEDGE

iceberg lettuce, blue cheese crumbles, bacon, cherry tomatoes & house Bayou blue cheese dressing. 15

### CLASSIC CAESAR

romaine hearts, creamy Caesar dressing, shredded Parmesan & ground pepper. 14

### STEAK SALAD

mixed greens, cucumber, corn, cherry tomatoes, pickled red onions, feta & marinated beef tips with balsamic vinaigrette. 20

### WOLF BAY SIGNATURE DISH / MP - MARKET PRICE / GF - GLUTEN-FREE

**GROUPS OF 8+ WILL HAVE A 20% GRATUITY ADDED. ALL MENU PRICES REPRESENT CASH DISCOUNT OF 3.5%**

Please alert your server or bartender of any food allergies, so we may accommodate you the best we can!

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness; especially if you have certain medical conditions. Please notify server of any dietary restrictions or allergies. \*\*contains nuts and coconut milk

# SEAFOOD DINNERS

*includes choice of side; add one-trip salad bar bowl • 5*

## CAPTAINS PLATTER

stuffed crab, whitefish, scallops, Gulf shrimp & lobster tail, perfectly broiled. 46

## WOLF BAY PLATTER

cup of Seafood Gumbo, stuffed crab, stuffed shrimp, whitefish, Gulf shrimp & oysters, fried to perfection. 42

## WHOLE GULF FLOUNDER

a Wolf Bay favorite! fried or broiled. 32

## WHOLE CRAB STUFFED FLOUNDER

broiled with lemon-garlic butter & our homemade crab stuffing. 40

## PEEL N' EAT SHRIMP

1 pound served hot or cold. 28

## SNOW CRAB LEGS

1 pound Atlantic snow crab legs, seasoned & steamed, with a corn coblet and baby potatoes. MP

## STUFFED SHRIMP

4 Gulf shrimp, house-made seafood stuffing, fried or broiled. 28

## LUMP CRAB CAKE DINNER

lump crab cakes, over Greek lemon rice with remoulade & red cabbage slaw on the side. MP

## CATFISH

Southern fried favorite, Cajun breaded. 24  
*USA farm-raised*

## SEA SCALLOPS

served best broiled or grilled. MP

## Create Your Platter

**CHOICE OF TWO • 30 / CHOICE OF 3 • 36**

fried, grilled, broiled or blackened

**GULF SHRIMP • WHITEFISH • OYSTERS • POPCORN SHRIMP • STUFFED CRAB • FRIED COCONUT SHRIMP**

*includes choice of side; add one-trip salad bar bowl • 5*

# LAND LOVERS

*includes choice of side; add one-trip salad bar bowl • 5  
add mushrooms & onions • 6*

## FILET\*

8oz. hand-cut Black Angus beef tenderloin. 42

## RIBEYE\*

14oz. hand-cut, Black Angus ribeye. 46

## PORK CHOP

12oz. grilled French-cut chop with honey-garlic-pineapple gastrique & red cabbage slaw. 36

## CHICKEN TENDER DINNER

fried or grilled. 24

## \$5 SIDES\*

**FRENCH FRIES**

**SWEET POTATO FRIES**

**MAC & CHEESE**

**SEASONAL VEG**

**FRIED OKRA**

**BAKED POTATO** *loaded 6\**

 **BRUSSEL SPROUTS** *up-charge 2\**

 **SMOKED GOUDA GRITS**

 **TRUFFLE PARM FRIES** *up-charge 2\**

 **TRUFFLE MASHED POTATOES**

# PERFECT PAIRINGS

*add one-trip salad bar bowl • 5; no substitutions*

## MEDITERRANEAN FRESH CATCH

blackened fresh catch, topped with heirloom tomatoes, olive tapenade & feta, served with truffle mashed potatoes & sautéed spinach. MP

## TROPICAL FRESH CATCH\*\*

dipped in coconut milk, coated in crushed macadamia nuts & fresh herbs, baked until golden, with sweet island glaze, Greek lemon rice & red cabbage slaw. MP

## PONTCHARTRAIN FRESH CATCH

grilled fresh catch over Greek lemon rice, with crawfish Julie sauce & seasonal vegetable. MP

## PARMESAN CRUSTED GROUPER

lemon-butter caper sauce, over truffle mashed potatoes with sautéed spinach. MP

## BALSAMIC CHICKEN • GF

grilled, double-lobe breast, sun-dried tomatoes & scallions, with balsamic glaze, over Greek lemon rice & seasonal vegetable. 30

## CHICKEN FRIED LOBSTER

two fried lobster tails, Greek lemon rice, seasonal vegetable & clarified butter. 45

## ISLAND MAHI MAHI

blackened, topped with mango-pineapple pico de gallo, with Greek lemon rice & red cabbage slaw. 34

## Pasta & Grits

add one-trip salad bar bowl • 5

### SIGNATURE SHRIMP & GRITS

smoked Gouda grit cake with mornay sauce, sautéed shrimp, green onions & diced tomatoes, topped with Parmesan & parsley. 26

### PASTA ALFREDO

house made alfredo sauce & penne pasta topped with Parmesan & parsley. 18

add grilled or blackened: chicken 6 / shrimp 8

### CAJUN SEAFOOD PASTA

served with scallops, shrimp & Cajun tasso ham with Cajun alfredo sauce over penne pasta, topped with Parmesan & parsley. 28

### SHRIMP SCAMPI

Gulf shrimp with herb garlic butter, angel hair, topped with green onions, Parmesan & parsley. 25

## SANDWICHES

includes choice of fries or fresh fruit

add one-trip salad bar bowl • 5

add grilled jalapeños or crispy onion straws • 1

### GRILLED MAHI SANDWICH

on a toasted sourdough bun with pickled red onion & remoulade. 20

### PO BOYS

on a hoagie roll with shredded lettuce.

shrimp 18 • whitefish 16 • catfish 18 • oysters 20

### GROUPER REUBEN

grilled grouper on rye, topped with coleslaw, 1,000 island & Swiss cheese. 28

### WOLF BAY BURGER\*

Angus steak patty on a toasted sourdough bun with white American cheese, caramelized onions & bacon. 16

### BACON BRIE BURGER\*

Angus steak patty on a toasted sourdough bun with bacon, brie cheese & Chipotle aioli. 16

### BBQ CHEDDAR BURGER\*

Angus steak patty on a toasted sourdough bun with BBQ sauce, cheddar cheese & crispy onion straws. 16

### ISLAND JERK CHICKEN

grilled with red cabbage slaw & mango-pineapple pico de gallo with a side of spicy peach sauce, on a toasted sourdough bun. 16

## LUNCH MENU

available Monday-Friday 11am-3pm;  
includes choice of side & creamy slaw  
add one-trip salad bar bowl • 5

### SMALL PLATES

shrimp 18 • oysters 18 • shrimp & oysters 18

### CHICKEN TENDERS

grilled or fried. 16

### SHRIMP & GRITS

smoked Gouda grit cake with mornay sauce, sautéed shrimp, green onions & diced tomatoes. 18

### CHICKEN PARMESAN

panko-crusted chicken breast topped with marinara & mozzarella, over angel hair. 18

### MAHI MAHI TACOS

blackened with mango-pineapple pico de gallo. 18

### BANG BANG TACOS

fried Gulf shrimp, tossed in a sriracha-sweet chili aioli, with red cabbage slaw. 18

### CAJUN WHITEFISH

grilled whitefish over Greek lemon rice with Cajun cream sauce. 18

### BOURBON SHRIMP

grilled shrimp over Greek lemon rice & a bourbon glaze. 18

## \$5 SIDES\*

### FRENCH FRIES

### MAC & CHEESE

### SEASONAL VEG

### FRIED OKRA

### BAKED POTATO

loaded 6\*

### TRUFFLE MASHED POTATOES

### BRUSSEL SPROUTS

up-charge 2\*

### SMOKED GOUDA GRITS

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### SWEET POTATO FRIES

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