



## DINNER MENU

DAILY 4:30PM-9PM

251-981-9891  
playaoba.com



# PLAYA

AT SPORTSMAN MARINA



## OYSTERS

Indian Valley Raw\* .....MKT  
1/2 dz, cocktail, horseradish

## APPETIZERS

- Fried Cheese Curds.....8  
spicy mayo
- Fried Gulf Oysters.....12  
1/2 dz, chimi-slaw, hot sauce
- Street Corn.....5  
corn on the cob, AL white BBQ,, cotija cheese
- Pimento Cheese.....8  
pork rinds
- Conch Fritters.....11  
pineapple remoulade
- Chilled Peel'n'Eat Shrimp.....17  
1/2 lb chilled shrimp, cocktail sauce
- Smoked Tuna Dip.....15  
pickled peppers, saltines
- Coconut Shrimp.....14  
12 fried Gulf shrimp, coconut, rum, chili flake, cilantro, grilled lime, spicy mayo
- Crab Toast.....MKT  
Gulf crab tossed in a creamy lemon dressing, jalapeño, red onion, avocado spread, tomatoes, toasted sourdough

## CHIPS & DIPS

- Tuna Poke\*.....15  
3 oz. raw diced tuna, avocado, poke sauce, sesame seeds, wonton chips
- Baked Crab Dip.....16
- Salsa.....4
- Cheese Dip.....5
- Guacamole Your Way.....10  
mash it up your way with all the fixin's on the side, make it your own!

## SALADS

Playa House /6  
romaine, red onion, shredded cheese, garlic croutons, cherry tomatoes, ranch dressing

Grilled Romaine Lettuce /8  
crispy ham, garlic croutons, cotija cheese, creamy lemon dressing

Caesar /8  
romaine, garlic croutons, parmesan cheese

Steak & Arugula /16  
4 oz sliced steak grilled medium-rare, arugula, apple, candied pumpkin seeds, cotija cheese & red onion, olive oil & red wine vinegar

## ENTRÉE

- Redfish on the Half Shell.....MKT  
oven-roasted skin-on redfish, garlic, olive oil, ripe tomato & rich avocado tossed in chimichurri
- Fried Coconut Grouper.....29  
crispy coconut battered Gulf grouper over creamy sweet corn grits topped with roasted pineapple & charred corn salsa, dashed with toasted coconut shavings
- Gulf Shrimp & Grits.....25  
Creole spiced Gulf shrimp over creamy sweet corn grits, conecuh sausage, peppers & onions
- Fish of the Day.....MKT  
Chef's choice of daily Gulf fish accompanied by seasonal inspired side
- Grilled Mahi Mahi.....25  
fire grilled Mahi, herbaceously zesty jasmine rice, ripe tomato & rich avocado tossed in chimichurri
- Spicy Tuna Bowl\*.....25  
6 oz. of raw diced tuna tossed with avocado & poke sauce over zesty rice topped with pineapple relish, housemade furikake & spicy mayo
- Ribeye\*.....42  
1 lb. of juicy flavorful marbled ribeye, smashed garlic butter fried red potatoes topped with chimichurri
- Filet Mignon\*.....39  
8 oz. of super lean & tender filet mignon, smashed garlic butter fried red potatoes topped with chimichurri
- Chicken Bowl.....18  
grilled pulled marinated chicken, zesty jasmine rice, seasoned black beans, chimi-slaw, lime sour cream, cotija cheese, fire grilled tortillas & lime
- Playa Burger.....15  
grilled pineapple, fried onions, cheddar cheese, Playa BBQ & Alabama white BBQ sauce, brioche bun, served with fries

## ADD-ONS

Chimichurri...3 Garlic Compound Butter...3 Playa's  
Steak Sauce...2 Fried Oysters (6ct)...12  
Fried Shrimp...9 Jerk Roasted Shrimp...9

## SIDES

- Garlic Red Potatoes.....5  
smashed, fried and tossed in garlic butter
- Tomato & Avocado Salad.6  
tossed in chimichurri
- Fried Curry Cauliflower.....6  
tossed in curry oil, herbs & tomato

## DESSERTS \$7

- Chocolate Custard  
chili macerated strawberries, whipped cream
- Coconut Rum Cake  
caramelized pineapple, yellow rum cake, toasted coconut cream cheese icing, dark rum glaze
- Whipped Lemon Cheesecake  
blueberry compote, brown butter



BRUNCH

Playa SUNDAYS 10am-2pm

ENDLESS MIMOSAS



**PLAYA**  
AT SPORTSMAN MARINA

Lunch Served  
11am-2pm daily

251-981-9891

ORANGE BEACH

*Alabama*

**BEER**

**DOMESTIC / 4**

Bud Light, Miller Lite, Coors light, Michelob Ultra

**SPECIALTY / 6**

Pacifico (Mexico)  
Chandeleur "Pineapple Wheat" (MS)  
Good People Muchacho Mexican Lager (AL)  
Scofflaw Brewing Co.- Dirty Beaches Wheat Ale (GA)  
Sierra Nevada Brewing Co.- Hazy Little Thing IPA (CA)  
Serda Brewing Co.- The Rancher Watermelon Gosé (AL)

**DRAFT / 6**

Big Beach Brewing Co., 100 Daze IPA (Gulf Shores, AL)  
Stone Brewing Co.- Buenaveza Salted Lime lager (CA)  
Dixie Brewing Co., Dixie Light (LA)

**WINE LIST**

**SPARKLING**

Prosecco Indigeno Brut '19.....10/49

**ROSÉ**

Rosé (on tap).....7/glass  
La Manarine (Rhône) '20.....11/43

**WHITE**

Pinot Grigio (On Tap).....7/glass  
Pinot Grigio Vignetti del Sole (Delle Venezie) '19.....9/35  
Riesling Leitz "Dragon Stone" (Rheingau) '19.....10/39  
Sauvignon Blanc Thesée "Les Gourmets" (Touraine) '19.....9/35  
Grüner Veltliner (On Tap).....7/glass  
Vermentino/Chard. Vetriccic (Corsica) '19.....8/31  
Chardonnay Buxy (Burgundy) '18.....12/47  
Chardonnay Milbrandt (Columbia Valley) '18.....10/39  
Chardonnay Frelander "District One" (Napa) '19.....11/43

**RED**

Pinot Noir, Thevenet (Burgundy) '18.....12/47  
Pinot Noir, Cloud Line (Willamette Valley) '19.....13/51  
Baga Niepoort "Nat Cool, Drink Me" (Bairrada) '19.....11/43  
Malbec Petite Etoile (Cahors) '16.....11/43  
Red Blend, Party Barge (Mendocino) '16.....8/32  
Monastrell Olivares Altos de la Hoya (Jumilla) '18.....9/35  
Bordeaux Château Monplaisir (Bordeaux) '19.....10/39  
Cab. Sauvignon Cannonball(California) '18.....10/39

**SIGNATURE COCKTAILS**

- Hemi.....13  
Bumbu Rum, luxardo, simple syrup, lime juice, grapefruit
- The Pink Flamingo.....12  
Camarena Tequila, grapefruit juice, lime juice, tajin rim
- The Ging.....9  
Tanqueray gin, ginger, mint sprigs, lime juice
- La Ropa.....10  
Del Maguey mezcal, grapefruit juice, lime juice
- Blue Eyed Ging.....12  
Pickers blueberry vodka, ginger, muddled blueberries, mint, lime juice
- Endless Summer.....13  
Cathead honeysuckle vodka, elderflower liqueur, kiwi puree, lemon juice, basil
- Strawberry Lemonade Smash.....11  
Absolute strawberry vodka, strawberries, lemon juice, simple syrup
- Chile Old Fashioned.....13  
Elijah Craig bourbon, ancho reyes chile liqueur, luxardo, cherry
- Margarita.....12  
tequila, triple sec, margarita mix, tajin rim
- O.B. Sun.....12  
Captain Morgan spiced rum, Malibu Rum, pineapple juice, orange juice, grenadine
- Spicy Poblano Margarita.....14  
Camarena tequila, Ancho Reyes verde liqueur, tajin rim

**FROZEN COCKTAILS**

- Margarita.....12  
tequila, Fresh Victor Mexican Lime & Agave
- Pink Pineapple.....12  
vodka, Fresh Victor Cactus Pear & Pomegranate

**KIDS FOOD**

Available for kids 12 years & under, served with fries

- Cheeseburger..... 8
- Fried Shrimp..... 7
- Cheese Quesadilla ..... 7
- Chicken Strips..... 7
- Fried Fish Bites ..... 7

**LUNCH IS SERVED DAILY FROM 11AM-2PM AND DINNER FROM 4:30PM-9PM**

\*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**SUBSTITUTIONS SUBJECT TO AN UPCHARGE. PLEASE SHARE ANY CONCERNS/COMMENTS WITH MANAGEMENT. A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 PERSONS OR MORE.**