



DINNER MENU
DAILY 4:30PM-9PM

251-981-9891
playaoba.com



PLAYA
AT SPORTSMAN MARINA



OYSTERS

Raw* / MKT

1/2 dz, cocktail, horseradish

Fried Gulf Oysters / 12

1/2 dz, chimi-slaw, hot sauce

APPETIZERS

- Fried Cheese Curds.....8
spicy mayo
- Street Corn.....5
corn on the cob, AL white BBQ, cotija cheese, chile
- 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
fried Gulf shrimp, coconut, rum, chili flake, cilantro, spicy mayo
- Creole Fried Pickles.....7
ranch
- Crab Toast.....MKT
gulf crab in creamy lemon dressing, jalapeno, red onion, avocado spread, tomatoes, toasted sourdough
- Tuna Poke*15
3 oz. raw diced tuna, avocado, poke sauce, sesame seeds, wonton chips
- Cheese Dip & Salsa.....8
- Guacamole Your Way.....10
make it your way with all the fixin's on the side

SOUP/SALADS

Butternut Squash Soup /9

Playa House /8

romaine, arugula, hearts of palm, pineapple, pickled peppers, crispy prosciutto, coconut-lime vinaigrette

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, heirloom tomatoes, garlic, olive oil
- Fried Coconut Grouper.....29
crispy coconut battered Gulf grouper over romaine and arugula, hearts of palm, pineapple, pickled peppers, crispy prosciutto, coconut-lime vinaigrette
- Feature of the Day.....MKT
your server will go over our daily feature with you
- Gulf Shrimp & Grits.....25
Creole spiced Gulf shrimp over sweet corn grits, conecuh sausage, peppers & onions
- Seared Mahi.....30
roasted butternut squash, red onion, poblano peppers in a chipotle cream sauce
- Spicy Tuna Bowl*25
6 oz. of raw diced tuna, avocado, poke sauce, pineapple relish on chopped romaine, housemade furikake & spicy mayo
- Bone-in Pork Chop*28
dry-rubbed bone-in pork chop, bacon smothered collard greens, sweet corn grits
- Filet Mignon*39
8 oz. filet mignon, garlic mashed potatoes, mushroom demi-glace
- Chicken Bowl.....18
grilled marinated chicken, jasmine rice, black beans, chimi-slaw, lime sour cream, cotija cheese, warm 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
- Fried Oysters (6ct)...12
- Fried Shrimp(9ct)...9
- Jerk Roasted Shrimp(9ct)...9

SIDES

- Garlic Mashed Potatoes.....5
- Bacon-smothered Collard Greens.....5
- Black Beans & Rice.....5
- French Fries.....5
- Street Corn.....5

DESSERTS

- Cheesecake.....10
New York syle, seasonal fruit, whipped cream
- Key Lime Pie.....10
graham cracker crust, whipped cream, lime zest
- Pumpkin Bread Pudding.....10
white chocolate chips, caramel sauce
- Peanut Butter Pie.....10
chocolate cookie crust, whipped cream



BRUNCH

Playa SUNDAYS 10am-2pm

ENDLESS MIMOSAS



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ORANGE BEACH
Alabama

BEER

DOMESTIC / 4

Bud Light, Miller Lite, Coors light, Michelob Ultra

SPECIALTY / 6

Chandeleur island - "Surf Side" Pineapple Wheat (Gulf Port, MS)
Ghost Train Brewing Co. - "Light Lager" (Birmingham, AL)
Good People - Muchacho Mexican Lager (AL)
Goat Island Brewing - "Blood Orange Berliner Weisse" (Cullman,AL)
Faubourg - "Beignet Au Lait" Imperial Blonde (New Orleans, LA)
Jekyll Brewing - "Southern Juice" juicy IPA (Alpharetta,GA)
Straight to Ale - "Stout at the Devil" coffee stout (Huntsville, AL)
Treehorn Cider - Cider (Marietta, GA)

DRAFT / 6

Big Beach Brewing Co. - 100 Daze IPA (Gulf Shores, AL)
Braided River Brewing Co. - "Beer Here Now" kolsch (Mobile, AL)
Stone Brewing Co.- Buenaveza Salted Lime lager (CA)
Goat Island Brewing - Dunkel (AL)

WINE LIST

SPARKLING

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

WHITE

Pinot Grigio (On Tap).....7/glass
Pinot Grigio Vigneti del Sole (Delle Venezie) '19.....8/32
Riesling Leitz "Dragon Stone" (Rheingau) '19.....10/39
Sav. Blanc Thesée "Les Gourmets" (Touraine) '19...9/35
Grüner Veltliner (On Tap).....7/glass
Vermentino/Chard. Vetriccic (Corsica) '19.....8/31
Chardonnay Milbrandt (Columbia Valley) '18.....11/43
Chard. Justin Girardin (Burdundy).....13/51

ROSÉ

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

RED

Pinot Noir, Thevenet (Burgundy) '18.....12/47
Pinot Noir, Cloud Line (Willamette Valley) '19.....13/51
Baga Niepoort "Nat Cool" (Bairrada) '19.....11/43
Malbec Petite Etoile (Cahors) '16.....11/43
Monastrell Olivares Altos de la Hoya (Jumilla) '18...9/35

N/A BEVERAGES

Topo Chico Sparkling Water / 3
Iced Tea / 3
Coffee / 3
Abita Root Beer (btl) / 4
Soft Drinks/3

SIGNATURE COCKTAILS

Hemi.....13
Bumbu Rum, luxardo, simple syrup, lime juice, grapefruit
The Pink Flamingo.....12
Camarena Tequila, grapefruit juice, lime juice, tajin rim
Blue Eyed Ging.....12
Picker's blueberry vodka, ginger, blueberries, mint, lime
Endless Summer.....13
Cathead honeysuckle vodka, elderflower liqueur, kiwi purée, 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, tequila, pomegranate, prickly pear, lime

KIDS FOOD

Available for kids 12 years & under, served with fries

Cheeseburger.....8
Fried Shrimp.....7
Cheese Quesadilla7
Chicken Strips.....7
Fried Fish Bites7

LUNCH IS SERVED DAILY FROM 11AM-3PM 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.