



SUNRISE BREAKFAST BUFFET

Served 8 till 11 am

The past 7 years selected as the "Top 13 Best Buffets in Alabama"

poached & scrambled eggs
 fresh baked biscuits, sausage
 gravy, homemade syrup
 french toast casserole
 porridge, bacon, sausage, ham
 cheese grits, homefries, fruits
 muffins & beignets

Adults 17.99

Kids ages 4-10 6.29

Under age 4 Free

LUNCH

Served from 11 to 3

add a side of fresh cut fries to your lunch

Bacon, Egg n' Cheese Biscuit 7.29

Fish Taco Fried, grilled or blackened 14.99

Chicken Wrap 11.99

Burritos



Grilled Shrimp Lettuce, tomato

shredded cheese and creamy crab sauce 12.99

Fajita Steak Grilled steak, jalapeno slices
 red onions, green peppers & cilantro 15.79

SOUP & SALADS

Crab Bisque Heavenly creamy
 full of crab so delicious!
 cup 9.99 bowl 13.99
add grilled shrimp 3.69

Caesar Salad Chopped romaine hearts
 topped with croutons and fresh
 shredded parmesan 15.99
add spicy candied bacon bits 1.99

Dinner Salad 11.99

House Salad 6.89

Add to your salad:

grilled shrimp 8.99
 grilled mahi mahi 8.99
 char-grilled chicken 8.49
 char-grilled skirt steak 9.79
 spicy candied bacon bits 2.99
 shredded cheese blend 1.99

SANDWICHES

Served on bun with lettuce, tomatoes, pickles, onion and fresh cut fries



The Bird Fried chicken breast, topped with melted cheddar
 cheese and strips of bacon 16.99

Po'Boys

Crab Cake *two cakes* 22.99

Shrimp 18.99

Mahi Mahi Bites 18.99

Oyster 20.99

Steak Burgers

Bacon Cheeseburger 17.49

Steak Burger 15.99

Cheeseburger 16.99

Dressings *Lite Italian Bleu Cheese*
Bacon Honey Mustard 1000 Island
Caesar Balsamic Vinaigrette Ranch

*Small upcharge for substitutions.
 Catering, Banquets
 & Private Events
 Gift Cards Available.*

5160 Highway 180
 mm 5
 Gulf Shores, AL 36542
 251-975-1010

WWW. **Sassy Bass** .com

NEW! SIZZLIN' CHAR-BROILED OYSTERS

fresh from the farms -- great appetizer or order several for your meal

Sizzlin' Oyster Platter of your choice finished with one of our 4 classic toppings & crusty roll for dipping 23.99



Rockefeller extreme rich sauce of butter with a green vegetable blend

Bacon me Crazy sweet n' spicy red pepper ginger bbq glaze with bacon bites


Garlic Butter herb glaze with a touch of parmesan & romano cheese

Bearnaise creamy reduction of white wine shallots & tarragon


APPETIZERS

Navy Cove Oysters Fresh harvested directly from our farm in Navy Cove Bay, in Fort Morgan, AL ... consistently plump, superior texture and full body palette of flavors topless raw in the half shell dozen or 1/2 dozen *market*

Mahi Mahi Bites Classic corn breaded fresh cut chunks of firm texture fish fried paired with our own tartar sauce 15.99

 **Crab Crostini** Jumbo lump crabmeat sautéed in a brown butter n' garlic sauce flavored with capers, lemon & sage over crunchy crostini rounds *market*

Peel n' Eat em Shrimp Locally caught gulf shrimp chilled and bursting with flavor half-lb 14.99 lb 26.99


 **Porridge Balls** Rich meaty beef, pork n' steal cut oatmeal balls deep fried with dipping sauce...sinfully delicious 11.99

NEW! Spicy Candied Bacon Thick slabs of smoked bacon strips slow cooked with a spicy n' sweet glaze...utterly addictive 9.99

Jalapeno Hush Puppies Dozen spicy pups with our homemade syrup and shebang sauce 12.99

Cheezy Fries Fresh cut fries topped with melted cheese bacon bits served with our homemade ranch dressing 18.99


Crab Claws Succulent tender meat, select sautéed or fried lb or 1/2 lb *market*

 **Gouda Cheese Balls** "Our Famous" Smoked gouda cheese hand cut, fried and paired with roasted red pepper sauce 16.99

STEAK & CHICKEN



NEW! Big Ass Steak classic 24 oz Porterhouse Steak offers two unique steak flavors in one... rich taste of the meaty Kansas City Strip and the tender, buttery-soft Filet Mignon seared to perfection on our flat grill, brushed with garlic butter and served with creamy scalloped potatoes grilled vegetables & toasted garlic bread 78.99

 **Grilled Skirt Steak** This elegant hand cut steak is prized for its rich beefy flavor grilled to order then served with creamy scalloped potatoes fried street corn and roasted garlic bread 29.99

Crabby Chicken Generous portion of chicken breast grilled under a brick topped with hearty crab sauce served with scalloped potatoes and grilled veggies 26.99
add spicy candied bacon bits 1.99

NEW! Super Rooster Fried breast of chicken on top a pile of fresh fries drizzled with our special mushroom shallots n' garlic sauce, covered with shredded cheese n' bacon bits toasted to perfection with garlic bread 26.99

Sizzling Carne Asada Strips of skirt steak stir-fry with onions tomato, jalapenos, fries, cilantro side of lime sour cream 28.99 *add grilled shrimp 5.99*

SIDES

Scalloped Potatoes 3.99

Fried Plantains 2.99

Jalapeno Hush Puppies 3.99

Fresh Hand Cut Fries 4.99

Bacon Mushroom Gravy 2.99

Garlic Bread 2.29

Cheese Grits 3.99

Fried Street Corn 3.29

Yellow Rice 2.99

Grilled Veggies 4.99

Cole Slaw 2.59


Sweet Chili Sauce 2.99

Small upcharge for substitutions

Today's Fish Our chef has selected the best gulf fish available for today's menu depending on freshness, availability, and local catch. Ask us about today's choices.

SPECIALTIES *add a House Salad to any meal for only 4.99*



 **Chilean Sea Bass** "Our Specialty" lightly dusted sautéed with creamy scalloped potatoes, grilled vegetables & side of citrus beurre blanc *market*

Bronzed Grouper Dusted, sautéed in a creamy brown butter garlic caper sauce with scalloped potatoes and grilled veggies *market price*

Vegetarian Platter Grilled squash zucchini onions, mushrooms, street corn, scalloped potatoes & cheese quesadilla 17.69



Snapper Grill Gulf caught snapper fillet sautéed in lime butter and topped with our sweet chili sauce served with fried street corn and creamy scalloped potatoes 29.99



 **Shrimp n' Grits** **Shrimp Fest Award Winner**

Succulent shrimp over smoked gouda cheese grits topped with our sauté of bacon, shallots n' garlic mushroom duxelle & side of grilled vegetables 28.99. *add andouille sausage 4.99*

Gulf Shrimp Seasoned, grilled and served with veggies over yellow rice and a side of sweet chili sauce 28.99 *add andouille sausage 3.99*

Fried Shrimp Succulent size coated with our classic corn meal mix, fried over a mound of hand cut french fries, hush puppies and cole slaw with our homemade cocktail sauce 28.99



Fresh Catch Our # 1 selling entrée grilled mahi mahi fillet over yellow rice topped with 4 grilled gulf shrimp n' delicious creamy crab sauce with vegetables of the day 29.99
upcharge for fish selected...sea bass, snapper or grouper

Fish Fry Platter Mild white fish strips dusted in breading, fried plated over a mound of fries with hush puppies & cole slaw 24.99
NEW! Sub mahi mahi *add 4.99*

Crab Cakes Dinner Dockside recipe, grilled served over yellow rice with our creamy crab sauce and fried street corn 32.99

Cook Your Catch ! Blackened, grilled or fried with fries, slaw & hush puppies 19.99

Fishin' Grits Grilled mahi mahi fillet over smoked gouda cheese grits with portobello mushrooms spinach, shallots, garlic n' bacon sauté 26.99

Smokin' Bass Bowl Drinks

served in a fish bowl or 16oz logo cup each drink contains 2 – 3 oz alcohol

Coconut Margarita toasted coconut cointreau, jose cuervo tequila, lime juice with crème de coconut

Caribbean Screw coconut rum, peach schnapps, crème de banana, pineapple, orange juice and cream

Beach Cosmo absolute mandarin cointreau, pineapple juice & cranberry

Painkiller 151 rum, orange juice, pineapple crème of de coconut & nutmeg

Jamaican Me Crazy captain morgan rum pineapple lime orange juice, blue curaco & coconut juice

Whiskey Mule blend of whiskey, bourbon peach liqueur & ginger beer

Small upcharge for substitutions

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