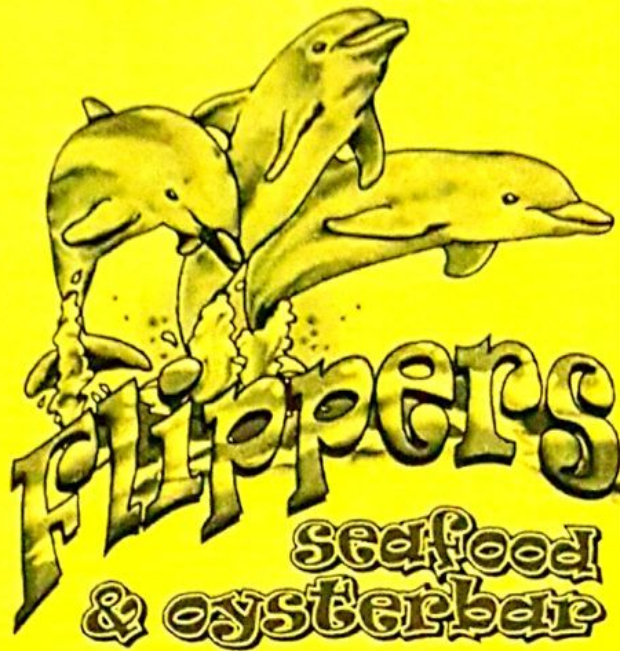


To Go Menu



251-981-3547

Located on Perdido Bay **(FLIP)**
at Bear Point Marina

5749 Bay La Launch Ave. • Orange Beach, AL 36561

Seafood or Chicken Lunch & Dinners

Comes with french fries, cole slaw and hushpuppies.

<u>Seafood Platter</u>	\$26
Shrimp, Oysters, Fish, Scallops, a Crab Cake and a cup of Gumbo. It's a belly full!	
<u>Catfish Dinner</u>	\$17
U.S. Farm Raised!	
<u>Chicken Wing Dinner</u>	\$15
<u>Chicken Tender Dinner</u>	\$15
Grilled or fried.	
<u>Fried Grouper Almondine</u>	\$23
Fresh Gulf Grouper dredged in sliced Almonds and Panko Breading.	
<u>Seafood Dinners</u>	\$20
Choose Shrimp, Oysters, Clam Strips, Fish or Scallops. Order a "half & half" as you like	
<u>Crab Claw Dinner</u>	Market Price
½ lb. of hand battered Gulf of Mexico Blue Crab Claws.	
<u>Shrimp & Claw Dinner</u>	\$22
<u>Oyster & Claw Dinner</u>	\$22
<u>Scallop & Claw Dinner</u>	\$22

Soups/Salads

Add grilled Chicken to any salad.....\$4
 Add Steak, Shrimp or Yellowfin Tuna.....\$7
 Choice of dressings: Ranch, 1000 Island, Bleu Cheese,
 Balsamic Vinaigrette, Raspberry
 Vinaigrette, Golden Italian, and Honey Mustard.

Gumbo Cup \$5..... Bowl \$8
 Chef's homemade Gumbo loaded with Crab
 Meat, Shrimp and Sausage with Rice and
 Crackers.

House Salad \$5
 Fresh Green Leaf Lettuce, Cucumbers,
 Tomatoes, Red Onions and Croutons.

Greek Salad \$10
 Crisp Green Lettuce tossed in Chef's Special
 Greek Dressing and topped with Kalamata
 Olives, Onion, diced Tomatoes, Feta Cheese
 and Croutons.

Buffalo Shrimp or Chicken Salad \$10
 Crisp Green Lettuce topped with Cucumbers,
 Tomatoes, Croutons, Red Onions, and Bleu
 Cheese Crumbles. Topped with your choice of
 Buffalo Shrimp or Chicken.

Classic Caesar Salad \$10
 Fresh Leaf Lettuce, Parmesan Cheese and
 Croutons, tossed in creamy Caesar Dressing.

Blackened Steak Salad \$12
 Fresh Lettuce fixings, blackened Steak Tenders,
 Feta and Parmesan Cheese.

Wild Berry Salad \$12 Seasonal
 Seasonal Berries that include: Blueberries,
 Blackberries, Raspberries and Strawberries,
 roasted Sweet Pecans, Bleu Cheese Crumbles
 and tossed in Raspberry Vinaigrette.

Desserts

Flipper's Favorite \$5
 White Chocolate Bread Pudding topped with
 Vanilla Rum Sauce and Whipped Cream.

Key Lime Pie \$4

Triple Chocolate Cake \$5

New York Cheese Cake \$5
 Topped with seasonal Fruit, Caramel and roasted
 Sweet Pecans.

Side Items

Flipper's Potato Fries	\$3.00
Baked Idaho Potato	\$3.00
Load Baked Potato	\$3.50
Smoked Gouda Grits	\$3.00
Sweet Onion Hushpuppies	\$3.00
Basket of Yeast Rolls	\$2.50
Vegetable Medley	\$3.00

Custom Pastas

Served with Garlic Bread.

Flipper's Seafood Jubilee \$20
 Shrimp, Scallops and Blue Crab sautéed with sweet
 Red and Green Peppers and Mushrooms. Tossed
 with Crawfish Bienville Sauce and Sweet Cream
 over Penne Pasta

Shrimp Alfredo \$19
 Alabama Wild Shrimp with Garlic, White Wine,
 Parmesan Cheese and Sweet Cream tossed in
 Fettuccine.

Cajun Throwdown \$18
 Chef's creation includes Chicken, Andouille Sausage,
 Bell Pepper and Onion in a spicy New Orleans BBQ
 Cream, tossed with Bowtie Pasta.

Chicken Alfredo \$18
 Same as the Shrimp, except we kicked the Shrimp
 out!

Shrimp or Chicken Pesto \$19
 Bowtie Pasta tossed with classic Pesto Sauce.

Steaks

All steaks are choice grade or higher, aged and
 hand cut by Chef Mike himself.

All steak selections are served with choice of any two sides.

The Steerbutt \$35
 Chef's Favorite Steak.

A 14-16 oz. head cut of the Tenderloin. Huge!

Cajun Ribeye \$27
 14 oz. Ribeye, blackened and topped with Shrimp,
 Crawfish, Bell Peppers, Onion, Crab Meat,
 Andouille Sausage, Mushrooms and Tiger Butter.

Classic Ribeye \$24
 14 oz. Ribeye - grilled, basted and charbroiled.
 Awesome with Flipper's Fries!

New York Strip \$24
 14 oz. Beauty! Treated just like the Classic Ribeye

Bacon Wrapped Filet
 Choice Tenderloin cut and grilled to perfection.
 Petite Cut \$23
 Queen Cut \$25

Add fried Shrimp, Oysters or
 sautéed Lump Crab Meat Market Price

KIDS MENU

Kids meals served with choice of mashed
 potatoes, Flippers fries or Vegetable of the day.

Fish of the Day (Grilled or Fried)	\$6
Popcorn Shrimp (Grilled or Fried)	\$7
Pizza (Personal Size Pan)	\$6
Cheeseburger (Served with Pickles)	\$6
Chicken Fingers (Grilled or Fried)	\$6
Mac & Cheese Bites	\$6

Seafood Specialties

Herb Encrusted Yellowfin Tuna \$24
Pan seared to your liking and topped with Chef's Seafood Tasso Cream Sauce. Served with Gouda Grits and sautéed Vegetable Medley.

Chef's Fresh Catch \$22
Grilled, blackened, broiled or fried - served with your choice of 2 sides.

Greek Grouper \$23
Grilled and topped with a blend of Greek seasonings, Olive Oil, Lemon, Onion, Tomato, Mushrooms, Kalamata Olives and Feta Cheese. Served with Rice Pilaf and sautéed Vegetable Medley.

Blackened Bienville Grouper \$23
Fresh Gulf Grouper topped with Crawfish and Mushroom Cream Sauce. Served with Rice Pilaf and sautéed Vegetable Medley.

Pecan Encrusted Grouper \$23
Fresh Grouper filet in our Pecan Breading, panéed and topped with Tasso Cream Sauce. Served with Rice Pilaf and Vegetable Medley.

Broiled Gulf Platter \$23
Gulf Grouper filet with Shrimp, Scallops and Crab Cake. Broiled in our seasoned Lemon Butter. Served with sautéed Vegetable Medley.

Alabama Wild Shrimp \$20
No farms for our Shrimp! Grilled, broiled or blackened. Served over Rice Pilaf with sautéed Vegetable Medley. Very Nice Dinner!
Try 'em with Chef Mike's Tiger Butter \$1

Hurricane Grouper or Tuna \$25
A Grouper filet or Tuna steak topped with New Orleans spicy BBQ Shrimp. Served with Gouda Grits and sautéed Vegetable Medley.

Broiled Grouper Almondine \$23
Broiled Grouper filet with Lemon Butter and topped with toasted Almonds. Served over Rice Pilaf with sautéed Vegetable Medley.

Southwestern Grouper \$24
Grilled Gulf Grouper topped with Maria's Pico de Gallo, fresh Guacamole and grilled Shrimp. Served over Rice Pilaf with sautéed Vegetable Medley.

Drinks

**Coke, Sprite, Root Beer, Dr. Pepper,
Pink Lemonade, Diet Coke,
Sweet & Unsweet Tea**

*Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Appetizers

Crab Claws Market Price
1/2lb. of fried Blue Crab Claws.

Crab Cakes Market Price
2 very lumpy Maryland-style Blue Crab Cakes, served with Remoulade Sauce.

Flipper's Nachos (Seafood or Chicken) \$15
Seafood: A blend of Shrimp, Scallops and Fish sautéed with Bell Peppers and Onion, topped with Lettuce, Tomato and sliced Jalapenos. Chicken: Grilled or Blackened \$14
Add Guacamole \$2

BBQ Bayou Shrimp \$11
Served with crusty French bread. Sop it up! 10 large Gulf Shrimp tossed in a spicy New Orleans BBQ Sauce.

Coconut Fried Shrimp \$10
Served with a Tropical Mango dipping sauce.

Grilled Shrimp Skewers \$11
10 skewered Gulf Shrimp, grilled over open flame with Tiger Butter dipping sauce.

Smoked Tuna Dip \$10
Smoked Yellowfin Tuna blended with Cream Cheese and Green Onion, served with Crostinis.

Wings \$11
A generous portion of Chicken Wings served hot or mild with Celery Sticks.

Oysters
1/2 Dozen Oysters on the Half Shell Market Price
1 Dozen Oysters on the Half Shell Market Price

Fried Pickle Planks \$8

Fried Portabello Mushrooms \$9

Gouda Macaroni & Cheese Bites \$8

Mozzarella Cheese Sticks \$8
Battered and served with Marinara Sauce.

Steamers

Comes with red potatoes & corn.

1 pound Royal Reds Market Price

1 pound Gulf Shrimp Market Price

Vegetable Platter \$12

Steamed medley of fresh Vegetables, Corn on the Cob, and Red Potatoes.

Sandwiches

All served with Lettuce, Tomato, Onion, Pickles, Cole Slaw and French Fries.

**Additional charges for Cheese, Bacon, Jalapenos, etc.*

**Cheese selections include: American, Cheddar, Bleu Cheese, Swiss, and Habañero Pepper Jack.*

Flipper Burger \$10

1/2 lb. of hand-pattied Ground Chuck grilled to your liking. Served on a fresh Bianco Roll.

Chicken Sandwich \$9

Grilled, blackened, or fried. It fills the bun (and your stomach)! Amazing when topped with Cheese and Bacon.

Fish Sandwiches \$9

Grilled, blackened, or fried. Cole Slaw recommended dumped right on top!

Substitute Grouper or Tuna for \$4 (Try 'em with our Hardwood Bacon!)

Seafood Poboy \$12

Fried Seafood on a grilled Hoagie Roll. Choose one: Shrimp, Oysters, Fish or Crawfish. Served with Remoulade and Slaw. *Some combinations offered. Fish or Shrimp may be grilled or blackened.*

Elberta German Sausage \$10

Served on a Hoagie Roll with Sauerkraut.

Big Mike Burger \$10

Two real Beef patties topped with American Cheese, Lettuce, diced Onion and Chef's Dressing.

Homestyle Chicken Salad Sandwich \$9

Chef Mike's personal blend served with American Cheese and crisp Bacon on Deli Wheat Bread.

Reuben \$11

Shredded Brisket with Sauerkraut, Swiss Cheese and Thousand Island, flat grilled together on Marbled Rye. An Island favorite!

Philly Cheese Steak \$12

Tender Roast Beef grilled with Peppers, Onions, and Queso Cheese sauce served on a French loaf.

BLT Wrap \$10

Hardwood Smoked Bacon, Lettuce, Tomato, and Mayo. Served with homemade lattice cut Fries.

Italian Grinder Wrap \$10

Genoa Salami, Ham, Pepperoni, Mozzarella Cheese, oven toasted with Lettuce, Tomato and Chef's Dressing.

Flipper's Shrimp Quesadilla \$12

Chef's blend of Peppers, Onions, Mushrooms, Shrimp, and Tasso Ham. Grilled with melted Cheese served with Rice.
Add Guacamole \$2