WELCOME

The Safari Club Gulf Shores is the Gulf Coast’s most unique and exciting new dining experience. Led by critically acclaimed and very talented Executive Chef Greg Buschmohle, he and his team have created the most intriguing and favorable internationally inspired menu to be found in the area. From tantalizing small plates and handmade artisan wood fired pizzas to a full variety of seafood and meat selections cooked on an open wood fire.

As Alabama’s first certified “Green Restaurant”, we have been singled out by the Green Restaurant Group in Boston as a leader in conservation, recycling and reduced waste. We have made great strides to be an energy-efficient operation, we use no Styrofoam products, no plastic straws and all to-go containers are bio-degradable and or recyclable. We have teamed with the City Gulf Shores recycle program and instituted protocols for recycling a wide variety of waste.

Our restaurant is equipped to handle your special event and throughout our beautifully landscaped twenty five acre Zoo we have integrated a variety of venues that can provide a most unique location for your events. We have both indoor locations and outdoor locations and can accommodate groups from a couple of dozen up to over 500.
<table>
<thead>
<tr>
<th>Item</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>VEGETARIAN AND VEGAN</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Asian Garden Won Tons</td>
<td>water chestnuts, Napa cabbage, scallions, red chili’s, citrus ponzu.</td>
<td>9</td>
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<tr>
<td>Polenta Fries</td>
<td>smoked salt and green peppercorn aioli</td>
<td>7</td>
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<tr>
<td>Crunchy Goat Cheese</td>
<td>crunchy almond crust, fig jam, fresh berries</td>
<td>11</td>
</tr>
<tr>
<td>Korean Fried Broccoli</td>
<td>crispy &quot;flowers&quot;, Korean apple and pear BBQ sauce</td>
<td>7</td>
</tr>
<tr>
<td>Sweet Potato Samosas</td>
<td>crispy peas, ginger, Punjabi chutney</td>
<td>8</td>
</tr>
<tr>
<td>Brussel Sprouts</td>
<td>red pepper marmalade, pistachios, oregano and thyme</td>
<td>8</td>
</tr>
<tr>
<td><strong>SEAFOOD – BARELY TOUCHED</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Pickled Shrimp Cocktail</td>
<td>marinated with olives, peppers, red onion, capers, fresh herbs</td>
<td>14</td>
</tr>
<tr>
<td>Tuna Poke Bowl*</td>
<td>Yellowfin, Edamame, pickled cucumber, carrot, seaweed salad, Macadamia nuts</td>
<td>15</td>
</tr>
<tr>
<td>Island Ceviche*</td>
<td>lime juice, pineapple, coconut cream, almonds, and Pomegranate seeds</td>
<td>14</td>
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<tr>
<td><strong>MORE SEAFOOD</strong></td>
<td></td>
<td></td>
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<tr>
<td>Coconut Shrimp</td>
<td>Gulf shrimp, crispy coconut shell, plum sauce</td>
<td>14</td>
</tr>
<tr>
<td>Shanghai Lobster Wontons Bowl</td>
<td>Napa cabbage, shitake mushrooms, sesame ginger broth</td>
<td>15</td>
</tr>
<tr>
<td>Pacific Rim Calamari</td>
<td>crunchy tempura, Kimchi vinaigrette</td>
<td>12</td>
</tr>
<tr>
<td><strong>POULTRY AND MEAT</strong></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tandoori Chicken Skewers</td>
<td>yogurt and mint marinade, Indian spices, preserved lemon chutney</td>
<td>12</td>
</tr>
<tr>
<td>Chilean Beef Empanadas</td>
<td>wood grilled sirloin, white raisins, Cotija cheese, salsa roja</td>
<td>13</td>
</tr>
<tr>
<td>Singapore Chicken Satays</td>
<td>Asian spice paste, Peanut satay sauce</td>
<td>12</td>
</tr>
<tr>
<td>Baby Back Ribs</td>
<td>Guava BBQ sauce, apple, fennel, jicama slaw with citrus vinaigrette</td>
<td>14</td>
</tr>
</tbody>
</table>

| Denotes vegetarian                             | Denotes vegan                                                |

* Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Items subject to this Health Department food preparation warning will be marked with an asterisk after the item name.
SIDE SALADS

- **House Salad** – Mixed green lettuces, cucumber, tomato and carrot, choice of dressing  5
- **Crunchy Slaw** – Chef’s daily preparation of crunchy vegetables paired with a house made dressing  5
- **Cauliflower Couscous Salad** – raisins, apricots, almonds, vegetables, fresh herbs curry vinaigrette  6

VEGETARIAN AND VEGAN

- **Grandma’s Farm Salad** – Spinach, romaine lettuce, cucumbers, fresh corn, blueberries, shredded carrot, tomato, chopped egg, choice of dressing half 8 large 12
- **Flatbread Salad** – Naan, mixed greens, oven roasted Roma tomato, shredded carrot, Fontina cheese, candied pecans, roasted pecan vinaigrette half 9 large 13
- **Arugula and Goat Cheese Salad** – Fennel, Radicchio, cucumbers, tomato salad, warm almond crusted Goat cheese, lemon vinaigrette half 10 large 14

MORE SALADS

- **Grilled Shrimp Caesar Salad** – wood grilled Gulf shrimp skewer and romaine lettuce, polenta croutons, tomato salad, classic Caesar dressing half 12 large 16
- **Chicken Salad** - orange scented dressing, dried apricots, toasted almonds, celery half 8 large 11
- **Thai Beef Salad** – wood-grilled lime ginger marinade steak skewers, rice noodle, bean sprouts, crispy shallots, lime soy vinaigrette half 11 large 14

PIZZA – TRADITIONAL

- **Cheese** – tomato sauce, Mozzarella, Parmesan, Grana Padano  10
- **Pepperoni** – tomato sauce, Pepperoni, Mozzarella, Parmesan  12
- **Margherita** – tomato Sauce, Fresh Mozzarella, Roma tomato, fresh Basil  13
- **Mushroom** –traditional Bechamel, mixed roasted mushrooms, Grana Padano, Mozzarella  13

PIZZA – SPECIALTY

- **Moroccan** – tomato sauce, curried chicken, cauliflower rice, tomato confit, red bell peppers, Gaeta olives  15
- **Fennel Sausage** – tomato sauce, Italian sausage, caramelized fennel, tomato confit, Mozzarella, scallion  14
- **Garden** - basil oil, mushrooms, fennel, spinach, bell peppers, baby peas, garlic, fresh Mozzarella 14  ✔ Denotes vegan with no cheese
- **Shrimp and Bacon Pesto** - Pesto oil, Gulf shrimp, bacon, tomato salad, roasted garlic, scallion 17
  
  Any pizza can be made with a gluten free crust add 3

✔ Denotes vegetarian  ✔️ Denotes vegan
Served with your choice of French fries with house-made ketchup or Crunchy Slaw

VEGAN AND VEGETARIAN

Beet Burger – house-made beet burger, vegan pretzel bun, lettuce and tomato  15

‘BLT’ – Unique plant based “bacon”, farm fresh tomato, lettuce, vegan bread  15

BBQ Sandwich – smoked trumpet mushrooms, Guava BBQ, pretzel bun, crispy onions  15

SEAFOOD , POULTRY AND MEAT

Fresh Catch Fish Sandwich - wood-grilled daily fresh selection, butter griddled bun, lettuce and tomato  16

Real Deal Burger – wood-grilled half pound fresh ground patty, butter griddled bun, lettuce and Tomato and red onion  13

Bacon and Cheese Burger – wood-grilled half pound fresh ground patty, bacon jam, pimento cheese, lettuce and tomato  15

Chilean Steak Sandwich – Churrasco-style, fresh baked butter-griddled roll, tomato, caramelized onions and sweet bell peppers  16

TACOS

Two Tacos served and accompanied with plaintains

Blackened Shrimp Tacos – Pickled red cabbage and onions, fresh tomato and basil salsa, creamy Salsa Verde, cilantro  14

Chicken Tacos – Curried chicken thighs, olive tapenade, fresh tomato and basil salsa, Napa cabbage  14

Steak Tacos – Chimichurri, red pepper Romesco, pickled cauliflower and red onions, cilantro  15

Mushroom Tacos – roasted mushrooms, Brussel sprout slaw, Napa cabbage, smoked corn relish  14

Denotes vegetarian  Denotes vegan
STEAKS AND POULTRY

Our steaks are uniquely prepared. First we season and place the steak in a seal in a bag then immersing in a sous vide water bath for tenderness and even cooking. They are then removed from the bag and placed on our live wood grill to for a flavorful crusty finish. Served with house roasted fingerling potatoes and seasonal fresh vegetable garnish.

- **Strip Sirloin** – 14 ounce hand cut  28
- **Filet** – 8 ounce  39
- **Ribeye** – 16 ounce hand cut  35
- **Chicken** – 2 boneless breasts  13

(add grilled shrimp skewer  6  add lobster tail   18)

SEAFOOD

- **Fried Gulf Shrimp** – hand breaded jumbo shrimp, crispy French fries, crunchy slaw and house- made ketchup   23
- **Wood Grilled Gulf Shrimp** – wood grilled jumbo shrimp, lemon confetti Basmati rice, seasonal fresh vegetable   21
- **Gulf Shrimp and Grits** – three cheese creamy stone ground grits, jumbo shrimp, thick cut bacon, tomato and scallion   23
- **Today’s Fresh Catch** – pan seared or wood-grilled, lemon confetti Basmati rice, seasonal fresh vegetable   29
- **Seafood Pasta** – jumbo shrimp, crab and lobster, potato gnocchi, tomato, spinach, mushrooms, roasted garlic, Bechamel   27

DESSERTS

- **Key Lime Pie** – white chocolate macadamia nut cookie dough crust, fresh whipped cream, and lime sugar   7
- **Australian Tim Tam** - chocolate sponge cake, chocolate mousse, chocolate ganache 7
- **Right Side Up Pineapple Cake** - vanilla syrup, mango slivers, caramel lime ice cream, macadamia nut crunch   7
- **Fresh Fruit Tart** - shortbread crust, vanilla custard, fresh seasonal fruit, apricot glazed 7
- **House Made Ice Cream Trio** - our daily ice cream sampling   7

We accept reservations and encourage each guest to become a member of Safari Club, this free program provides for priority seating, up to date event offerings, special member only events, discounted offerings, and member rewards points.
**White Wines**

**ROSE**
- Gouguenheim Malbec Bubbles NV	nMendoza, Argentina
  9/30
- Wild Thing Rendezvous Rose
  Mendocino County, California
  27

**RIESLING**
- Dr. L, Mosel Germany '18
  10/32
- St. Christopher Kabinett Mosel, Germany '18
  36

**PINOT GRIGIO/PINOT GRIS**
- Brownstone NV California
  6/23
- A to Z Wineworks Oregon '17
  9/30
- Kris Delle Venezie, Italy ‘17
  $35

**SAUVIGNON BLANC**
- Bonterra Vineyards (Organic) California ‘18
  9/30
- Sunday Mountain Marlborough, New Zealand ‘17
  10/32
- Louis de Tourney Bordeaux, France ‘18
  32
- Neil Ellis Sincerely, Groenekloof South Africa ‘17
  34
- Cakebread Napa, California ‘18
  58

**CHARDONNAY**
- Brownstone NV California
  6/23
- Bonterra Vineyards (Organic) California ‘18
  9/30
- Ferrari Carano Sonoma County, California ‘17
  12/38
- Merlo Family Estate (Organic)
  North Coast, California ‘16
  30
- Laroque, Cite de Carcassonne
  Carcassonne, France ‘17
  30
- Sonoma Cutrer Russian River Valley, California ‘17
  40
- Jordan Russian River Valley, California ‘16
  58

**AROUND THE WORLD WILD WHITES**
- Makulu Moscato Paarl Ward, South Africa ‘18
  5/20
- Terrazas Torrontes White Mendoza, Argentina ‘15
  26
- Vouvray Monmousseau Blanc Loire Valley, France ‘17
  28
- J.M. Monmousseau Sancerre Loire Valley, France ‘17
  39

**Red Wines**

**MERLOT**
- Brownstone NV California
  6/23
- Bonterra Vineyards (Organic) California ‘16
  9/30
- Rodney Strong Sonoma Sonoma, California ‘15
  35

**PINOT NOIR**
- Brownstone NV
  6/23
- Lomas del Valle Casablanca Valley, Chile ‘16
  11/35
- A to Z Wineworks Willamette Valley, Oregon ‘15
  12/38
- La Crema Russian River Valley, California ‘15
  43
- Maysara “3 Degrees” Willamette Valley, Oregon ‘15
  45

**CABERNET SAUVIGNON**
- Brownstone NV California
  6/23
- Z Alexander Brown Uncaged, North Coast California ‘17
  10/32
- Penfolds Max’s South Australia ‘16
  12/38
- 3 Finger Jack Lodi, California ‘16
  32
- NV 14 Gain Lodi, California ‘16
  58
- Silver Oak Alexander Valley, California ‘15
  130

**AROUND THE WORLD WILD REDS**
- Gouguenheim Reserva Malbec
  Mendoza, Argentina ‘16
  8/28
- Casas Del Toqui Gran Reserve, Carmenere Chile ‘09
  9/30
- Merlo Family Estate Zinfandel (Organic)
  North Coast, California ‘16
  30
- Z Alexander Brown Uncaged, North Coast California ‘16
  30
- Leatherwood Shiraz South Africa ‘14
  32
- Conundrum Red California ‘17
  42

**Sparkling Wines**

**SPARKLING & AFTER DINNER**
- Frexinet NV Cava, Spain
  5/20
- La Marca Prosecco NV Veneto, Italy
  9/30
- Quinta do Portal Ruby Port NV Douro, Portugal
  13/40

**CHAMPAGNE**
- Moet Imperial NV Champagne France
  60
- Veuve Clicquot NV Champagne France
  88
- Dom Perignon Champagne France ‘08
  295
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<th>Brewery</th>
<th>Beer Name</th>
<th>ABV °</th>
<th>IBU °</th>
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<tr>
<td>Big Beach Brewing Company</td>
<td>Rod's Reel Cream Ale</td>
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<td>Fairhope Brewing Company</td>
<td>I Drink Therefore I Amber</td>
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<td>Back Forty Beer Company</td>
<td>Truck Stop Honey Brown Ale</td>
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<td>Catawba Brewing Company</td>
<td>Evening Joe Coffee Blonde Ale</td>
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<td>H90 Surf Side Pineapple Wheat</td>
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<td>Lil' Smack IPA</td>
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<td>Cheap Sunglasses Kolsch</td>
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<td>Kaleidoscope Kettle Sour</td>
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<td>30A Rose Gose</td>
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<td>Pretoria Fields Collective</td>
<td>Flowing Well Gose</td>
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<td>Skywater Golden Ale</td>
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<td>Walker's Station Stout</td>
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<td>Props Craft Brewery</td>
<td>Dos Pilotos Cerveza</td>
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<td>Sweetwater Brewing Company</td>
<td>Sweetwater 420 Extra Pale Ale</td>
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<td>5.5</td>
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<tr>
<td>Terrapin Beer Company</td>
<td>Luau Krunkles POG IPA</td>
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<tr>
<td>Yellowhammer Brewing</td>
<td>Yellowhammer Belgian White</td>
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