



STARTERS

JALAPEÑO & CHEDDAR HUSH PUPPIES

REMOULADE SAUCE
8

LEMON PEPPER WET WINGS

1/2 DOZEN WINGS,
CELERY
13

PEEL N' EATS

POACHED GULF SHRIMP,
COCKTAIL SAUCE,
REMOULADE
16

Fried
CRAB CLAWS

GOLDEN BROWN AND
DELICIOUS! SERVED WITH
COCKTAIL SAUCE
MKT

SMOKED TUNA DIP

FRIED SALTINE CRACKERS
14

SEAFOOD CRUDO*

CUCUMBER, AVOCADO,
CITRUS VINAIGRETTE
18

BLACK EYED PEA HUMMUS

VEGETABLE CRUDITE
9

HANDHELDS

◆ ADD A SIDE FOR \$1

BHAMBURGER*

GROUND CHUCK, WHITE CHEDDAR
CHEESE, LETTUCE, TOMATO, ONION,
PICKLES, BURGER SAUCE ON
A HERO BRIOCHE BUN
14

FISH SANDWICH

GET IT FRIED OR BLACKENED,
LETTUCE, TOMATO, TARTAR SAUCE
ON A HERO BRIOCHE BUN
20

RUEBEN

PASTRAMI, SWISS CHEESE,
SAUERKRAUT, THOUSAND ISLAND,
RYE BREAD
13

MAGNOLIA PO'BOY

SERVED ON LEIDENHEIMER BREAD,
REMOULADE, LETTUCE, TOMATO,
PICKLES, RED WINE VINAIGRETTE
SHRIMP 16 | FRIED OYSTER 16
CATFISH 15 | HALF & HALF 17

SOUP ^A_N^D SALADS

SEAFOOD GUMBO

GULF SEAFOOD, RICE,
SAUSAGE
CUP 8 | BOWL 12

MAGNOLIA HOUSE SALAD

MIXED GREENS, BACON LARDONS,
CHERRY TOMATOES, CROUTONS,
FETA CHEESE, SPICED PECANS
12

GREEN GODDESS

ROMAINE HEARTS, AVOCADO,
CUCUMBERS, SOFT BOILED EGG,
GREEN PEPPER, PARMESAN CHEESE
12

SALAD ADD ONS:

FRIED OYSTERS **10** / SHRIMP **8** / CHICKEN **5**

PLATTERS & PLATES

SERVED WITH TWO SIDES & HUSHPUPPIES
CHOICE OF: FRIED / GRILLED / BLACKENED

SHRIMP 25 **GULF FISH 34** **FRIED OYSTERS 27**

ADD ROCK SHRIMP BUTTER SAUCE +8

COMBOS
SHRIMP WITH FRIED OYSTERS **35** | SHRIMP WITH GULF FISH **45**



SIDES

CUCUMBER + FETA **5** COLLARD GREENS **5** MAC & CHEESE **5**
COLE SLAW **5** BAKED POTATO **5** CHEESE GRITS **5**
STEWED OKRA & TOMATO **5** FRENCH FRIES **5**
SIDE SALAD **5** BLACK EYED PEA SALAD **5**

➔ BIG PLATES

SHRIMP SPAGHETTI

ROCK SHRIMP, BASIL,
CAPERS, TOMATOES
25

SHRIMP & GRITS

SOUTHERN CLASSIC, WITH BACON
AND BLISTERED TOMATOES
24

NY STRIP STEAK*

12OZ PRIME BEEF SERVED
WITH CHOICE OF TWO SIDES
45
ADD ROCK SHRIMP
BUTTER SAUCE +8

BLACKENED BBQ CHICKEN

1/2 BLACKENED CHICKEN
GLAZED WITH KATHY'S BBQ
SAUCE AND SERVED WITH
CHOICE OF TWO SIDES
20

HOMEMADE PIES

\$8 a slice
MADE DAILY

KEY LIME

KEY LIME CUSTARD,
NILLA WAFER CRUST,
WHIPPED CREAM

COCONUT CREAM

COCONUT CUSTARD,
FLAKY PASTRY CRUST,
WHIPPED CREAM

MAGNOLIA POINT.

WINE BY THE GLASS

SPARKLING

PROSECCO 8

TENUTA SANTOME, VENETO, ITALY, NV

GARNACHA 8

ISAAC FERNANDEZ, 'BIUTIFUL', CATALONIA, SPAIN, NV

ROSÉ

NERO D'AVOLA 11

PLANETA, SICILY, ITALY, 2021

WHITE

REISLING 9

PROST, MOSEL, GERMANY, 2022

PINOT GRIGIO 9

BANFI, 'LE RIME', TUSCANY, ITALY, 2018

CHARDONNAY 9

BOUCHARD AINE & FILS, LOIRE VALLEY, FRANCE 2022

RED

PINOT NOIR 9

SEAN MINOR, 'CALIFORNIA SERIES', CALIFORNIA, 2021

BARBERA 9

ERCOLE, PIEDMONT, ITALY, 2021

RED BLEND 9

MERCATO, 'CARNE', PUGLIA, ITALY, 2021

CAB SAUV BLEND 11

OCCAM'S RAZOR, WASHINGTON, 2022

COLD DRINKS SERVED DAILY

DRAFT BEER

\$7 each

UPROOT IPA

CAHABA SEASONAL

GOOD PEOPLE MUCHACHO

GOAT ISLAND BLOOD ORANGE BERLINER WEISSE

CAHABA BLONDE

BIRMINGHAM DISTRICT BREWING PILSNER

HI-WIRE LEISURE TIME LAGER

YELLOWHAMMER T-MINUS TANGERINE KOLSCH

BACK FORTY ROLLING IN THE HAZE

TRIM TAB 205

CAN BEER

GOOD PEOPLE PALE ALE

6

HUTTON & SMITH CHERRY LIME SOUR

6

YELLOWHAMMER MIDNIGHT SPECIAL

6

ATHLETIC BREWING N/A GOLDEN ALE

5

SIERRA NEVADA TRAIL PASS N/A IPA

5

MILLER LIGHT 16OZ

5

CORONA PREMIER

5

MICHELOB ULTRA

5

CORONA LIGHT

5

CLASSIC COCKTAILS

\$10 EACH

DARK & STORMY

SPICED RUM, GINGER BEER, LIME, ANGOSTURA

HEMINGWAY DAQUIRI

SILVER RUM, MARASCHINO, GRAPEFRUIT, LIME

AVIATION

GIN, MARASCHINO, CREME DE VIOLETTE, LEMON

HOUSE MARGARITA

REPOSADO TEQUILA, ORANGE LIQUEUR, LIME, SALT

PAPER PLANE

BOURBON, AMARO NONINO, SELECT APERTIF, LEMON

VIRGIN MAGNOLIA REFRESH 5

HOUSEMADE LEMONADE WITH YOUR
CHOICE OF STRAWBERRY, MANGO,
PIÑA COLADA, PEACH, OR PASSION FRUIT

House COCKTAILS

\$12 EACH

SEASCAPE

COCOUT RUM, SPICED RUM, MANGO,
PASSION FRUIT, PINEAPPLE

RUSTY'S DEMISE

BLENDED SCOTCH, DRAMBUIE,
HONEY, LEMON

MAGNOLIA'S POINT

BOURBON, MADEIRA,
DEMERARA, BITTERS

SOLE SURVIVOR

MEZCAL, SWEET VERMOUTH, PINEAPPLE
AND COFFEE BEAN INFUSED CAMPARI

POINT MARTINI

VODKA, MADEIRA, DRY VERMOUTH,
ORANGE OIL, ORANGE BITTERS

FROZEN COCKTAILS

REGULAR \$12 / VIRGIN \$9

Classics

REGULAR \$10 / VIRGIN \$7
MAY ALSO BE SERVED SHAKEN

Fishbowl \$35 SERVES 2-4

CLASSIC FROZEN

MARGARITA, DAIQUIRI OR GIMLET
YOUR CHOICE OF SPIRIT
CLASSICALLY PAIRED WITH LIME

FLAVORED CLASSIC

MARGARITA, DAIQUIRI OR GIMLET
YOUR CHOICE OF SPIRIT CLASSICALLY
PAIRED WITH LIME AND YOUR CHOICE
OF STRAWBERRY, MANGO, PIÑA COLADA,
PEACH OR PASSION FRUIT

MANGONADA

REPOSADO TEQUILA,
MANGO, CHAMOY, TAJIN

MAGNOLIA'S VICE

SILVER RUM, COCONUT,
STRAWBERRY, PINEAPPLE

STRAWBERRY CHILLER

VODKA, STRAWBERRY,
CUCUMBER, MINT,
LEMON

PIÑA COLADA

JAMAICAN RUM, COCONUT
RUM, DRY CURACAO,
COCONUT, PINEAPPLE,
ANGOSTURA

Fishbowl \$45

SERVES 2-4

WELL SPIRITS

CAT HEAD VODKA / BARTON'S GIN / DON Q SILVER RUM
APPLETON ESTATE DARK RUM / JIM BEAM BLACK LABEL BOURBON
JIM BEAM RYE / FAMOUS GROUSE SCOTCH
LUNAZUL SILVER TEQUILA / LUNAZUL REPOSADO TEQUILA