



Wolf Bay Lodge

Dinner Menu - Foley

Appetizers

Shrimp Cocktail \$13

Seasoned and peeled Gulf Shrimp served cocktail style

Cha Cha's Crab Dip \$12

Our signature Crab Dip with a sweet bourbon sauce served hot with fried pita points

Sampler Platter \$14

Smoked Tuna dip with pita chips, coconut Shrimp, Fish fingers, and fried Crab dressing

Mozzarella Sticks \$10

Italian mozzarella cheese sticks served with marinara sauce

Smoked "Fresh" Tuna Dip \$10

The best Tuna Dip on the Gulf Coast! Smoked locally. Served cold with fried pita points

Crab Claws \$Market Price

Hand-breaded fried blue Crab Claws

Coconut Shrimp \$10

Gulf Shrimp breaded with a mixture of sweet flour and toasted Coconut & served with our tropical marmalade

Popcorn Shrimp \$10

A generous portion of bite-sized Shrimp lightly hand-breaded and fried

Fried Green Tomatoes \$10

A twist on the traditional Southern favorite with a Mornay cheese sauce

Shrimp Nachos \$12

A generous portion of bite-sized Shrimp lightly breaded & fried

Lump Crab Cakes \$Market Price

Pan seared Creole style Lump Blue Crab cake served with rice pilaf and Wolf Bay remoulade sauce

Homemade Soups and Salads

Prepared Fresh Daily

Seafood Gumbo \$5 Cup

\$7 Bowl

Our famous Wolf Bay Gumbo! A dark Creole roux base with Shrimp, Crab meat, and Fish

Lobster Chowder \$5 Cup

\$7 Bowl

A house-made New England style cream based chowder with Lobster meat

Summer Salad \$16

Mixed greens with Mandarin Oranges, Toasted Almond Slices, Sliced Strawberries, bleu cheese crumbles, Cranraisins, Candied Pecans, Croutons and our Sesame Asian Dressing. Topped with your choice of grilled Shrimp, grilled Chicken breast, or seared Yellowfin Tuna

Salad Bar

One Trip \$6

All You Can Eat \$8

Salad To Go \$7 /lb.

Sandwiches

All Po-Boys are served on toasted New Orleans style French Bread with French fries or Fruit. Each seafood selection can be fried, grilled, or blackened.

Shrimp Po-Boy \$13

White Fish Po-Boy \$12

Catfish Po-Boy* \$13

Oyster Po-Boy \$13

Chicken Sandwich \$9

Fried or grilled chicken served on bun (add cheese or bacon \$1 each)

Wolf Bay Burger* \$12

A half pound of Certified Angus Beef® served on bun

Cheeseburger*\$10

A half pound of Certified Angus Beef® served on bun with American cheese

BBQ Cheddar Burger*\$12

Served on toasted brioche bun with smoky BBQ sauce, cheddar cheese, black pepper bacon topped with fried onion rings

Sides

Hushpuppies \$3

Fries \$3

Baked Potato, Rice Pilaf, Sweet Potato \$4

Sweet Potato Fries, Onion Rings \$5

Seasonal Sautéed Vegetables \$4

Seafood Dinners

Includes one trip to the salad bar, hushpuppies, and your choice of baked potato, sweet potato, rice pilaf, sautéed vegetables, French fries or (sweet potato fries \$1). Certain items can be broiled.

Captain's Platter \$28

A stuffed Crab, Fish, Sea Scallops, Gulf Shrimp, Lobster tail, broiled to perfection

Wolf Bay Seafood Platter \$24

A cup of our Famous Wolf Bay Gumbo, stuffed Crab, stuffed Shrimp, Fish, Gulf Shrimp & Oysters.

Snow Crab Legs \$Market Price

A pound of Atlantic Snow Crabs, seasoned and steamed

Fried Crab Claws \$Market Price

Hand-breaded Blue Crab claws

Shrimp Scampi \$20

Gulf Shrimp seasoned and broiled with our signature Scampi butter

Stuffed Shrimp \$14 - 3

\$20 - 5

Gulf Shrimp stuffed with our house-made seafood stuffing

Gulf Shrimp \$19

Butterflied Gulf Shrimp fried in our signature breading

Popcorn Shrimp \$18

Bite-sized Gulf Shrimp lightly hand-breaded and fried

Coconut Shrimp \$20

Gulf Shrimp breaded with a mixture of sweet flour and toasted coconut served with our signature tropical marmalade

Deep Royal Reds \$Market

Seasoned, steamed Royal Red Shrimp served with clarified butter

Gulf Oysters \$19

Fresh Gulf Oysters, hand-breaded and fried

Gulf Shrimp and Oysters \$21

A generous portion of Gulf Shrimp and Oysters, hand-breaded and fried

Sea Scallops and Gulf Oysters \$24

Tender Sea Scallops and Gulf Oysters, hand-breaded and fried

Sea Scallops and Gulf Shrimp \$22

Tender Sea Scallops and Gulf Shrimp, fried or broiled

Sea Scallop Dinner \$23

Tender Sea Scallops, fried or boiled

Shrimp Kabobs \$16

Three skewers served with rice pilaf & topped with our original Sweet Bourbon Glaze

Lump Crab Cakes \$Market

Creole-style Lump Blue Crab Cakes, pan seared and served with fresh vegetables, rice pilaf, and pepper aioli

Stuffed Crab \$14

A pair of our house made dressing-stuffed Crabs, breaded & fried

Lobster Dinner \$27

Two cold water Lobster tails, split and broiled with our seasoned Lemon butter

White Fish \$18

Always a good choice! Flaky and mild

Fresh Catch

Includes one trip to the salad bar, Hushpuppies, and your choice of baked potato, rice pilaf, sautéed vegetables, French fries or (sweet potato fries \$1). All fresh catch is subject to availability - depending on the season and what swims in our waters! Most fresh catch can be fried, grilled or blackened. Just ask your server!

Snapper \$22

A local favorite! A flaky fish, mild flavor, tender texture

Catfish \$18

A Southern favorite fried in a Cajun breading. USA farm-raised & grain-fed fish

Tuna* \$24

Yellowfin Tuna steak loin. (chef recommends not frying)

Grouper \$24

A lean, firm, white-fleshed fish with a buttery flavor

Whole Gulf Flounder \$Market Price

A Wolf Bay favorite! Very mild & light fish

Fish of the Day \$Market Price

For an additional \$6 you may choose to have your fish prepared:

Ono Style

Our tropical topping of peach, pineapple, cilantro & Lump Blue Crab meat with Roma tomatoes & shallots

Crab Stuffed

Our famous 42 year old traditional Crab meat stuffing recipe

Oscar

Crab meat & Hollandaise sauce

Land-Lover Dinners

Choice steaks & chicken. Includes one trip to the salad bar, your choice of baked potato, sweet potato, rice pilaf, sautéed vegetables, French fries (or sweet potato fries \$1) and a knot twist garlic roll. We proudly serve Certified Angus Beef known for its superior quality, tenderness and flavor.

Ribeye* \$24

12 oz of hand cut Certified Angus Beef - char grilled

New York Strip* \$22

10 oz of hand cut Certified Angus Beef - char grilled

Filet Mignon* \$26

8 oz of Certified Angus Beef - char grilled, wrapped in smoked black peppered bacon

Chicken Tender Dinner \$16

Hand-breaded white meat chicken tenderloins

1/2 Golden Fried Chicken \$16

Add to any entree

Gulf Fried Shrimp \$7

Cluster of Snow Crab \$Market Price

Fried Oysters \$7

Fried White Fish \$7

Pasta Dishes

Includes one trip to the salad bar and a knot twist garlic roll.

Chicken Alfredo \$16

Seared Chicken Breast on our signature Garlic Alfredo sauce on penne pasta

Shrimp Alfredo \$17

Sautéed Gulf Shrimp on our signature Garlic Alfredo sauce on penne pasta

Traditional Seafood Pasta \$19

A combination of tender Sea Scallops, Gulf Shrimp, and Cajun Tasso Ham in a creamy Cajun Alfredo sauce on penne pasta

Shrimp & Grits \$17

Smoked gouda grits deep fried and topped with a Mornay cheese sauce and sauteed Gulf Shrimp

Pizza

We'll make it any way you'd like!

Stone Baked Pizza (with cheese) \$7

Available toppings (\$1 each additional) - pepperoni / Italian sausage / onions / peppers / anchovies / black olives

Children's Menu

10 and Under Only Please Served with French Fries on a Wolf Bay Frisbee

Chicken Tenders \$7

Cheeseburger \$7

Fried Fish \$7

Popcorn Shrimp \$7

Cheese Pizza \$7

Desserts

Strawberry Cake \$7

Coconut Cake \$7

Dessert of the Day \$Ask your server

Chocolate Eclair Dessert \$7

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