

## DRINKS

### “Shipp Faced”

Severed In Our Take-Home “Shipp Faced” Mug

A Secret Blend of Spirits and Tropical Flavors

Known to Impair One’s Judgment. – 8.00

\$5.00 Refill Day of Purchase

## BOAT DRINKS

### Harbour Punch 8.00

Our Signature Punch Mixes  
Dark Rum, Light Rum and  
Fresh Fruit Juices

### Shipp’s Bloody Mary 8.00

Vodka, Our Signature Bloody Mary  
Mix, Olives, Green Bean, Celery

### Pleasure Island

#### Iced Tea 8.00

Gin, Rum, Vodka, Tequila,  
Sour Mix, Coke

### Hurricane 8.00

Capt. Morgan, Myers Rum,  
Fruit Juices

### Beachcomber 8.00

Absolut, Malibu, Pineapple,  
OJ, Cranberry, Grenadine

### Red Snapper 8.00

Crown Royal, Amaretto, Cranberry

### Love Potion #9 8.00

Malibu, Bacardi, Peach Schnapps,  
Cranberry, Pineapple

### Electric Lollipop 8.00

Midori, Blue Curacao,  
Lemon Lime Syrup

### Top Shelf

### Margarita 8.00

Cuervo Gold, Triple Sec, Lime,  
Sour Mix, Grand Marnier

## MARTINIS

### Harbour Cosmo 8.00

Absolut, Grand Gala,  
Cranberry, Lime

### Champagne Cosmo 8.00

Grand Gala, Cranberry, Lime,  
Champagne

### Lemon Drop 8.00

Absolut Citron,  
Lemon Juice, Simple Syrup

### Sour Apple 8.00

Absolut, Apple Pucker

### Paradise Martini 8.00

Absolut, Malibu, Peach Schnapps,  
Cranberry, Pineapple

### Chocolatini 8.00

Vanilla, Bailey’s, Godiva,  
Chocolate

### Perfect Martini 8.00

Grey Goose, Olive Juice, Blue  
Cheese Stuffed Olives

### Cowboy Martini 8.00

Grey Goose, Lemon, Sugar, Mint

### Bikini Martini 8.00

Coconut Rum, Vodka, Pineapple,  
Grenadine

### Tequini 10.00

Patrón, Lime, Sour Mix

## FROZEN DRINKS

Pina Colada 7.00

Margarita 7.00

Bushwacker 8.00

Brandy Alexander 8.00

Banana Daiquiri 8.00

Peach Daiquiri 7.00

Orange Cream Daiquiri 7.00

Raspberry Daiquiri 7.00

Mango Margarita 7.00

Strawberry Daiquiri 7.00

## IMPORTS & SPECIALTIES

Abita Amber 4.00

Amstel Light 4.00

Blue Moon 4.00

Corona 4.00

Corona Light 4.00

Heineken 4.00

Sapporo 4.00

Sierra Nevada 4.00

## DOMESTICS

Budweiser 3.25

Bud Light 3.25

Bud Lime 3.25

Coors Light 3.25

Miller Light 3.25

Miller 64 3.25

O’Doul’s 3.25

Ultra 3.25

## DRAFT

Andygator 8% 5.00

Sweet Water 420 4.50

Eye Patch Ale 4.50

Good People Brown Ale 4.50

Riptide 4.50

Yuengling 4.25

## CLASSIC COCKTAILS

### Man Overboard 8.00

Red Berry Vodka, Sailor Jerry,  
Hendricks, Grand Mariner,  
Sprite Finish

### Basil Gimlet 8.00

Hendricks, Sugar, Lime, Basil

### Bean & Barrel 8.00

Maker’s Mark, Brown Sugar,  
Vanilla, Bitters

### Manhattan 8.00

Basil Hayden’s, Sweet  
Vermouth, Cherry

### Old Fashion 8.00

Knob Creek, Bitters, Orange,  
Cherry, Sugar

## MOJITOS

### The “REAL” Mojito 8.00

Light Rum, Soda, Sugar, Lime, Mint

### Strawberry Mojito 8.00

Fresh Strawberries, Light Rum, Soda, Sugar, Lime, Mint

### Pineapple Mojito 8.00

Fresh Pineapple, Light Rum, Soda, Sugar, Lime, Mint

## PREMIUM SPIRITS

### BOURBON

Basil Hayden’s 9.00

Knob Creek 8.50

Woodford Reserve 8.50

### SCOTCH

Glenfiddich 10.00

Glenlivet 10.50

Glenmorangie 10.00

## WINE BY THE GLASS

### House Wines

White Zinfandel 6.50

Moscato 6.50

Pinot Grigio 6.50

Sauvignon Blanc 6.50

Chardonnay 6.50

Pinot Noir 6.50

Cabernet 6.50

Merlot 6.50

### Premium Wines

Orsino Pinot Grigio, Italy 8.00

Rodney Strong Chardonnay,

California 8.00

Chalone Chardonnay, California 8.00

Mohua Sauvignon Blanc, New Zealand 8.00

Liberty School Cabernet, California 9.00

Meiomi Pinot Noir, California 9.00

### Sake

Hakutsuru Junmai Nigoro (cold) 12.00

## WHITE WINES

51	Frexinet Brut, Spain	24
52	Mumm, Napa	40
54	Roederer Estate Brut, Ca	75
55	Perrier joust Grand Brut, Fr	75
57	Coppola Sofia Blanc de Blanc, Ca	38
58	Dellamotte blanc de blanc	70
109	Blue Moon Riesling, Or	28
123	Villa Cornaro Pinot Grigio, It	28
124	Santa Margherita Pinot Grigio, It	46
125	Orsino Pinot Grigio, It	26
126	Stellina id Notte Pinot Grigio, It	26
127	Seghesio Pinto Grigio, Russian River	35
128	Cote du Rhone Reserve, France	22
130	Geysler Peak Sauv. Blanc, Ca	25
131	Charles Krug Sauvignon Blanc, Napa	30
132	Mohua Sauv. Blanc, New Zealand	30
133	Honig Sauv. Blanc, Napa	27
134	Sterling Sauv. Blanc, Ca	26
137	Rodney Strong Chard. Sonoma	38
138	Chalone Chardonnay, Monterey	28
139	Waterstone Chardonnay, Napa	30
140	Hess Chardonnay, Napa	32
141	Crème dy Lys Chardonnay, Ca	28
143	Liberty School Chardonnay, Ca	30
150	Ferrari-Carano Chardonnay, Ca	40
151	Cakebread Chardonnay, Napa	68
152	Rombauer Chardonnay, Carnerous	68

## RED WINES

210	Perrin Cotes du Rhone, Fr	22
211	Castle Rock Pinot Noir, Sonoma	28
213	Coppola Votre Sante Pinot Noir, Ca	30
215	King Estate Pinot Noir, Or	48
217	Caymus Meomi Pinot Noir, Ca	36
218	Waterstone Pinot Noir, Napa	40
219	Ramsay Pinot Noir, Ca	26
221	Kent Rasmussen Pinot Noir, Ca	52
231	181 Merlot, Ca	24
233	Waterstone Merlot, Ca	35
234	Campus Oaks Merlot, Ca	24
236	Steele Merlot, Ca	32
250	337 Cabernet, Ca	26
251	Hess Select Cabernet, Ca	35
254	Liberty School Cabernet, Ca	32
256	Uppercut Cabernet, Napa	34
257	Honig Cabernet, Napa	62
258	Sequoia Grove Cabernet, Napa	67
259	Silver Oak Cabernet, Alex Valley	105
260	Cakebread Cabernet, Napa	110
261	NxNw Cabernet, Or	48
272	4 Vines Zinfandel, Ca	28
274	Tarrica Zinfandel, Ca	30
275	Z-52 Zinfandel, Ca	28
276	Seghesio Zinfandel, Sonoma	38
278	Rosenblum Zinfandel, Paso	28
279	Tinto Negro Malbec, Ar	20
289	The Guilty Shiraz, Aust	35
290	Yalumba Shiraz, Aust	28
291	Rosenblum Syrah, Ca	28
292	Alberti Malbec, Ar.	28



## SHIPP'S HARBOUR GRILL

ORANGE BEACH, ALABAMA

### LOCAL SEAFOOD & ISLAND FARE

Welcome To Shipp's And The Little Slice Of Paradise  
Know As Orange Beach, Alabama.

At Shipp's Harbour Grill We Take Pride In Serving  
Only Fresh, Local Seafood; Fresh, Local Produce And  
Certified Angus Beef. Chef Matt Shipp Has Prepared  
A Menu Featuring Traditional Gulf Coast Cuisine,  
Reinvented, Using Flavors Of The  
Coastal Region.

Born And Raised In Coastal Alabama, Matt And  
Regina Shipp Have Taken The Best Of Their Seven  
Previous Restaurants And Created A Culinary  
Masterpiece Here In Orange Beach. Whether You Are  
Looking For The Freshest Seafood On The Gulf  
Coast, Traditional Southern Favorites, Sushi, Or A  
Good Ole Steak, Shipp's Has Something For  
Everyone.

Starting In The Kitchen At The Age Of Twelve, Matt  
Shipp Is A Graduate Of The Culinary Institute Of  
America. He And Regina Have A Love For Great  
Food, Wine & The Coastal Lifestyle Of Southern  
Alabama.

Shipp's Harbour Grill Is Casual, Beach – Shabby Chic,  
Offering Inside And Outside Dining With A Birds Eye  
View Of The Harbour And Perdido Pass.  
Jump Off Your Boat And Come On In.

ONCE YOU TRY SHIPP'S, YOU'LL BE HOOKED!