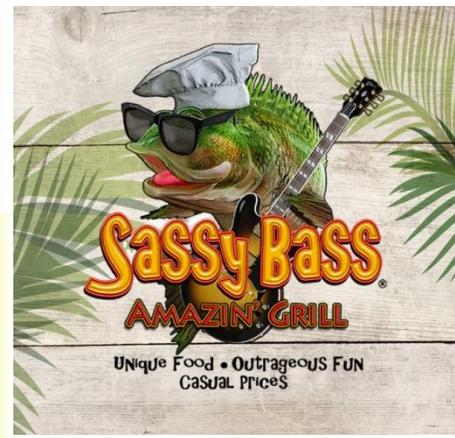


SUNRISE BREAKFAST

Served 8 till 11 am



BREAKFAST BUFFET

The past 5 years selected
as the "Top 13 Best
Buffets in Alabama"

Served every day in
Spring, Summer & Fall

Adults 9.99

Kids ages 4-10 5.29

Under age 4 Free

Add extras to your buffet:

eggs over light 1.79

skirt steak 4.99

grilled shrimp 3.99

SUNRISE SKILLETS



Savory Porridge

3 Eggs scrambled in our
grilled beef pork n' oatmeal
porridge & home fries, with
toast, butter and jelly 8.99

Country Scramble

3 Eggs scrambled in home
fries, diced ham, mushroom,
tomato, onion, green pepper,
toast, butter, and jelly 8.29

Shrimp n'

Gouda Cheese Grits

Succulent shrimp sautéed
over Gouda cheese grits
covered with creamy bacon,
mushroom gravy 9.99

Biscuits n' Gravy

2 biscuits smothered with
our famous homemade
sausage gravy 8.99

Two Eggs n' Home Fries

Cooked to order with
toast, butter and jelly 2.99

Two Eggs n' Grits

Cooked to order with toast, butter and jelly 3.49
add bacon, ham or sausage for 2.79



Plantain French Toast

Topped with our own homemade plantain syrup, butter and 3
sausage links 9.99
with no plantains 8.99 add blueberry compote 1.99

Three Buttermilk Pancakes n' Bacon

Cooked to order with 3 strips of bacon, homemade syrup and
whipped butter 9.99 short stack 7.99 add blueberry
compote 1.99 extra

* Steak n' Eggs *

5 oz. skirt steak and two eggs cooked to order with home fries,
toast, butter and jelly 11.99 with a 10 oz. steak 17.99

add cheese to any omelet only .99

Cheese Omelet

Three eggs prepared with cheddar cheese, served with home
fries, toast, butter and jelly 8.99 with ham add .99



Shrimp Omelet

With grilled shrimp, home fries, toast, butter and jelly 9.99

Western Omelet

Prepared with cured diced ham, onion, green pepper with
home fries, toast, butter and jelly 9.99

Veggie Omelet

Prepared with mushroom, tomato, onion, green pepper with
home fries, toast, butter and jelly 8.99



Savory Porridge with Eggs

3 eggs cooked to order with our famous grilled beef, pork n'
oatmeal porridge and home fries, toast, butter, jelly 7.99

SIDES

Savory Porridge 3.29

Cheese Grits 2.29

Toast 1.79

Biscuit 1.59

Home Fries 1.99

Beignet 3 for 2.49 doz 6.99

Sausage Gravy 3.79

Bacon 3 slices 2.99

Sausage Links (3) 2.99

Cured Ham 2.99

Skirt Steak 5 oz 7.89

Plantains 2.49

Small upcharge for substitutions TAKE OUT AVAILABLE EXCEPT WHEN WE'RE ON A SEATING WAIT
Catering, Banquets & Private Events Gift Cards Available

5160 Highway 180
Gulf Shores, AL 36542
251-975-1010

www. **Sassy Bass** .com

101 J South OWA Blvd
Foley, AL 36535
251-378-2829

APPETIZERS

Navy Cove Oysters Fresh harvested directly from our farm in Navy Cove Bay, consistently plump, superior texture and full body palette of flavors ... topless raw in the half shell dozen or 1/2 dozen *market*

NEW! Mahi Mahi Bites Classic corn breaded, fresh cut chunks of firm texture fish fried paired with our own tartar sauce 10.99

 **Crab Crostini** Jumbo lump crabmeat sautéed in a brown butter n' garlic sauce, flavored with capers, lemon & sage over crunchy crostini rounds *market*

Peel n' Eat em Shrimp Locally caught gulf shrimp chilled and bursting with flavor half-lb 9.99 lb 18.99

 **Porridge Balls** Rich meaty beef, pork n' steal cut oatmeal balls deep fried with dipping sauce...sinfully delicious 6.99

NEW! Spicy Candied Bacon Thick slabs of smoked bacon strips slow cooked with a spicy n' sweet glaze...utterly addictive 5.99

Jalapeno Hush Puppies Dozen spicy pups with our homemade syrup and shebang sauce 7.99

Cheezy Fries Fresh cut fries topped with melted cheese bacon bits served with our homemade ranch dressing 10.99

Crab Claws Succulent tender meat, select sautéed or fried lb or 1/2 lb *market*

 **Gouda Cheese Balls** "Our Famous" Smoked gouda cheese hand cut, fried and paired with roasted red pepper sauce 10.99

SOUP & SALADS

Crab Bisque Heavenly creamy full of crab so delicious! cup 6.99 bowl 9.99
add grilled shrimp 1.99

Caesar Salad Chopped romaine hearts topped with croutons and fresh shredded parmesan 9.99
add spicy candied bacon bits 1.99

Dinner Salad 8.99

House Salad 3.89

Add to your salad:

grilled shrimp 6.99
grilled mahi mahi 5.99
sushi-grade fresh tuna 8.99
shredded cheese blend .99
char-grilled chicken 5.99
char-grilled skirt steak 6.99
spicy candied bacon bits 1.99

Dressings Lite Italian, Caesar, Balsamic Vinaigrette, Ranch Bleu Cheese, Bacon Honey Mustard, 1000 Island

SANDWICHES

Served on bun with lettuce, tomatoes, pickles, onion, cole slaw and fresh cut fries



The Bird Fried or grilled chicken breast, topped with melted cheddar cheese and strips of bacon 11.99

Po'Boys

Served with lettuce, tomatoes, pickles, onion, cole slaw and fresh cut fries

Crab Cake *two cakes* 13.99
NEW! Mahi Mahi Bites 10.99

Shrimp 11.99
Oyster 13.99

Steak Burgers

Served with lettuce, tomatoes, pickles, onion, cole slaw and fresh cut fries

Bacon Cheese Burger 11.99
Twin Bacon Cheese 14.99

Steak Burger 9.99
Cheese Burger 10.99

SIDES

Fried Plantains 2.49

Fried Street Corn 2.49

Jalapeno Hush Puppies 2.99

Gouda Cheese Grits 3.29

Scalloped Potatoes 2.99

Yellow Rice 1.99

Fresh Hand Cut Fries 2.89

Cole Slaw 1.99

Grilled Veggies 2.99

Garlic Bread 1.99

Collard Greens 3.79

Bacon Mushroom Gravy 1.99

Small upcharge for substitutions

Ask us about Catering, Banquets, Private Events & Event Locations

Today's Fish Our chef has selected the best gulf fish available for today's menu depending on freshness, availability and local catch...ask us about today's choices

SPECIALTIES

add a House Salad to any meal for only 2.69

 **Chilean Sea Bass** "Our Specialty" lightly dusted, sautéed with creamy scalloped potatoes, grilled vegetables & side of citrus beurre blanc 28.99

Fresh Catch Our # 1 selling entrée grilled fish filet, over yellow rice topped with 4 grilled gulf shrimp n' delicious creamy crab sauce with vegetables of the day 21.99
upcharge for fish selected...sea bass grouper, snapper, tuna, mahi mahi

Bronzed Grouper Dusted, sautéed in a creamy brown butter garlic caper sauce with scalloped potatoes and grilled veggies *market price*

Vegetarian Platter Grilled squash zucchini, onions, mushrooms, street corn, scalloped potatoes & cheese quesadilla 14.69

Snapper Grill Gulf caught snapper filet sautéed in lime butter and topped with our sweet chili sauce served with fried street corn and creamy scalloped potatoes 19.99

"Amazin' Tuna" Sushi grade marinated, encrusted in pistachio nuts and sesame seeds, seared medium-rare drizzled with our ginger wasabi soy sauce, yellow rice and fresh vegetables 24.99

Fish Fry Platter Mild white fish strips dusted in breading, fried plated over a mound of fries, hush puppies with cole slaw 14.99
NEW! Sub mahi mahi *add 2.99*

Crab Cakes Dinner Dockside recipe, grilled and served over yellow rice with our creamy crab sauce and fried street corn 19.99

Sizzling Carne Asada Strips of skirt steak stir-fry with onions tomato, jalapenos, fries, cilantro side of lime sour cream 18.99
add grilled shrimp 3.99

Cook Your Catch! Blackened grilled or fried with fries, slaw & hush puppies 14.99

Shrimp Fest Award Winner



Shrimp n' Grits

Succulent shrimp over smoked gouda cheese grits topped with our sauté of bacon, shallots n' garlic mushroom duxelle & side of grilled vegetables 19.99
add andouille sausage 2.99

Fishin' Grits Grilled mahi mahi filet over smoked gouda cheese grits with portobello mushrooms spinach, shallots, garlic n' bacon sauté and a side of collard greens 19.99

Smokin' Bass Bowl Drinks

served in a fish bowl
16 oz. logo cup or monkey coconut head
each drink contains 2-3 oz alcohol

Coconut Margarita

toasted coconut, jose cuervo tequila, cointreau, lime juice & crème de coconut

Caribbean Screw

coconut rum, crème de banana, peach schnapps, oj pineapple and cream

Banana Nasty Banana

baileys, banana, bacardi rum, ice cream & all spice

Jamaican Me Crazy

captain morgan rum, blue curaco, oj, pineapple, lime and coconut juice

Whiskey Mule

blend of whiskey, bourbon peach liqueur & ginger beer



Painkiller

151 rum, crème de coconut pineapple, oj & nutmeg

SHRIMP

Gulf Shrimp Seasoned, grilled and served with veggies over yellow rice and a side of sweet chili sauce 18.99 *add andouille sausage 2.99*

Fried Shrimp Succulent size coated with our classic corn meal mix, fried over a mound of hand cut french fries, hush puppies and cole slaw 18.99

STEAK & CHICKEN



Grilled Skirt Steak This elegant hand cut steak is prized for its rich beefy flavor grilled to order then served with creamy scalloped potatoes fried street corn and roasted garlic bread 19.99

Crabby Chicken Generous portion of chicken breast, grilled under a brick topped with hearty crab sauce, served with scalloped potatoes and grilled veggies 16.99 *add spicy candied bacon bits 1.99*

NEW! Super Rooster Fried breast of chicken on top a pile of fresh fries drizzled with our special mushroom shallots n' garlic sauce, covered with shredded cheese n' bacon bits toasted to perfection with garlic bread 18.99

Small upcharge for substitutions

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



Kids Specials

under age 10

Served with our hand cut fries on a FRISBEE to keep!



Chicken Fingers 6.49

Fried Shrimp 6.39

Grilled Cheezee 5.29

Fried Fish Fingers 4.99

Cheese Burger 6.99

Cheese Quesadillas 5.99

BRAINFREEZE frozen beverage with a cherry on top... Try Cherry Lemonade, Lemonade or Strawberry Lemonade 3.99

LUNCH

Served from 11 to 3

add a side of fresh cut fries to your lunch

Egg n' Cheese Biscuit 3.59

Bacon, Egg n' Cheese Biscuit 4.69

Fish Taco Fried, grilled or blackened 8.99

Chicken Wrap 5.99

BURRITOS



Grilled Shrimp Lettuce, tomato shredded cheese and creamy crab sauce 8.99

Fajita Steak Grilled steak, jalapeno slices, red onions, green peppers and cilantro 9.99

TAKE HOME

THESE DELICIOUS SASSY BASS HOUSE MADE PRODUCTS

**Homemade Syrup, Crab Bisque, Cocktail Sauce
Spicy Bloody Mary Drink Mixer, Jams & Jellies**

Limit 3 separate checks per parties of 6 or more – gratuity of 18% may apply

Please visit Sassy Bass Market... featuring our famous Navy Cove Oysters, hand-cut certified angus beef steaks, fresh gulf seafood, roasted nuts, take-out pizza & deli, salads, craft beers, liquor store, wine, fishing supplies, beach towels, toys and gift shop. *2021 menu*

Please visit our other unique concepts



5160 Highway 180
Gulf Shores, AL 36542
251-975-1010



375 Plantation Road
Gulf Shores, AL 36542
251-923-3122



5160 Highway 180
Gulf Shores, AL 36542
251-975-1010



101 J South OWA Blvd
Foley, AL 36535
251-378-2829



251-500-1788 p
251-975-1020 fax

BEVERAGES JUICES

Free Refills

C D Coffee	Pepsi
Iced Tea	Diet Pepsi
Hot Tea	Classic Root
Sierra Mist	Beer
Dr. Pepper	Dr. Pepper
Lemonade	Mountain Dew

By the Glass

Orange Juice	Milk
Apple Juice	Chocolate Milk
Grapefruit Juice	Hot Chocolate
Tomato Juice	Cranberry Juice

At Sassy Bass Amazin' Grill it's unfussy, adventurous and all about the food, the fun & the experience.

Our commitment to quality includes a variety of tasty, made-from-scratch recipes.

When the ship bell rings hollerin' is expected. Trade jokes with our staff... there's no extra charge for havin' fun.

We invite you to entertain us. Bring your own instrument or use ours, or just sing & tell a joke...we be Jammin'.

At the end of the day, nothin' beats a friendly smile, good music and great, affordable food.

We welcome your comments and appreciate your business!