

APPETIZERS

CRAB CLAWS

1/2lb or 1lb of fried blue crab claws Market Price

CRAB CAKES

2 very lumpy blue crab cakes Maryland style,
served with remoulade sauce Market Price

FLIPPERS NACHOS

HUGE! Shrimp, Scallops, and Fish sautéed with
red and green peppers, onions, lettuce, tomato,
cheese, jalapenos, salsa and sour cream \$12
Chicken \$10

BBQ BAYOU SHRIMP

Sop it up! 10 large gulf shrimp tossed
in a spicy New Orleans BBQ Sauce \$11

GRILLED SHRIMP SKEWERS

10 skewered gulf shrimp grilled over open
flame with tiger butter dipping sauce \$10

SMOKED TUNA DIP

Smoked yellow fin tuna blended with cream
cheese and green onion served with crostinis. \$10

COCONUT FRIED SHRIMP

Served with a tropical mango dipping sauce \$9

WINGS

A dozen chicken wings served hot
or mild with celery sticks \$8

*1/2 Dozen OYSTERS on the Half Shell Market Price

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FRIED PICKLES \$6

SIDE ITEMS

Choices of Potato Includes:

Flipper Potato Fries \$2

Baked Idaho Potato \$2

Loaded Baked Idaho Potato \$3

Vegetable of the Day \$2

Sweet Onion Hushpuppies

Sweet onions tossed in corn meal and fried \$2

Basket of Yeast Rolls \$2

SANDWICHES

All served with lettuce, tomato, onion, pickles and fries

*FLIPPER BURGER

1/2lb of hand pattied ground chuck grilled to your liking.

Served on a Kaiser roll. \$8

Add Swiss, Cheddar, Jack, bacon or jalapenos 50¢ each

CHICKEN SANDWICH

Grilled, Blackened or Fried.

It fills the bun (and your stomach)! \$9

Add Swiss, Cheddar, Jack, bacon or jalapenos 50¢ each

FISH SANDWICH

Grilled, Blackened or Fried. Cole Slaw
recommended dumped right on top! \$9

FLIPPER'S PHILLY

Thinly sliced roast beef sautéed with peppers and
onions on a hoagie with melted cheese and au jus \$9

RUEBEN

Shredded brisket with sauerkraut and thousand island
flat grilled together on rye. An Island Favorite! \$9

SMOKED TUNA DIP SANDWICH

Smoked Tuna Dip on fresh grilled deli wheat bread \$9

POBOY

Fried Seafood on a hoagie. Choose shrimp, oysters, fish
or crawfish. Served with remoulade and slaw \$10

DESSERTS

KEY LIME PIE

Made fresh daily in our kitchen topped with
whipped cream and a lime wheel \$4

NEW YORK STYLE CHEESECAKE

Atop with strawberry or raspberry puree \$5

TRIPLE CHOCOLATE CAKE

Layers of chocolate cake, chocolate
mousse and chocolate frosting \$5

FLIPPER'S FAVORITE

White chocolate bread pudding topped with vanilla
rum sauce, whipped cream & chocolate syrup.

Voted "MOST SOUGHT AFTER RECIPE
IN THE SOUTHEAST" \$5

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



LUNCH & DINNER MENU

(251) 981-FLIP

www.flippersrestaurant.com

5749 Bay La Launch Avenue
Orange Beach, AL 36561

SOUPS & SALADS

Add grilled chicken or shrimp to any salad \$4

Add steak or yellowfin tuna \$6

GUMBO

Chef's homemade gumbo loaded with crabmeat,
Shrimp and sausage with rice and crackers
Cup \$4 Bowl \$6

HOUSE SALAD

Fresh green leaf lettuce, cucumbers, tomatoes
carrots, red onions and croutons \$3

GREEK SALAD

Crisp green lettuce tossed in Chef's Special
Greek dressing and topped with kalamati olives
feta cheese and croutons \$8

BUFFALO SHRIMP SALAD

Crisp green lettuce topped with cucumbers
tomatoes, carrots, Red onion, blue cheese crumbles
and buffalo shrimp \$10

CAESAR SALAD

Fresh romaine lettuce, parmesan cheese,
croutons tossed in creamy dressing \$7

PASTAS

Served with bread and small side salad

FLIPPER'S SEAFOOD JUBILEE

Shrimps, scallops, blue crab sautéed with sweet red
and green peppers, mushrooms tossed with crawfish
Bienville sauce over penne pasta Lunch \$10 Dinner \$19

CHICKEN ALFREDO

Same as the shrimp except we kicked the shrimp out!
Lunch \$8 Dinner \$16

SHRIMP ALFREDO

Alabama Wild Shrimp with garlic, white wine,
parmesan cheese and sweet cream tossed in fettuccini
Lunch \$9 Dinner \$17

CAJUN THROWDOWN

Chef's creation includes chicken, andouille sausage,
bell pepper and onion in a spicy
New Orleans BBQ cream tossed with bowtie pasta
Lunch \$10 Dinner \$18

FRIED SEAFOOD BASKETS

Comes with fries and slaw

SHRIMP, OYSTERS FISH or SCALLOPS Lunch \$9

STEAMERS

Comes with red potatoes and corn

ROYAL REDS

1/2lb or 1lb Market Price

GULF SHRIMP

1/2lb or 1lb Market Price

VEGETABLE PLATTER Lunch \$8 Dinner \$10

*STEAKS

All steaks are choice grade or higher, aged and
hand cut by Chef Mike Myers himself!

All steaks selections are served with choice of two sides:

Baked Potato • Garlic Mashed Potatoes

Smoked Gouda Cheese Grits • Rice Pilaf • Flippers Fries

Sautéed Vegetable Medley • Side Salad

*THE STEERBUTT

Chef's Favorite Steak

A 14-16 oz end cut of the tenderloin. Huge! Dinner \$29

*CAJUN RIB EYE

14oz blackened and topped with shrimp, crabmeat,
andouille sausage, mushrooms and tiger butter Dinner \$26

*NEW YORK STRIP

14oz cut treated just like the classic rib eye Dinner \$23

*CLASSIC RIB EYE

14oz grilled, basted and charbroiled.

Awesome with Flippers Fries! Dinner \$22

*BACON WRAPPED FILET

6oz tenderloin cut grilled to perfection Dinner \$22

8oz Dinner \$24

Add fried shrimp, oysters or sautéed lump crab meat
Dinner \$5

FRIED SEAFOOD

Comes with fries, coleslaw and hushpuppies

SEAFOOD PLATTER

Shrimp, oysters, fish, scallops, a crab cake
and a cup of gumbo. It's a belly full! Dinner \$23

CATFISH DINNER \$16

SEAFOOD DINNER

Your choice of shrimp, oysters, crab claws or scallops
Dinner \$19

(order a half & half as you like Dinner \$20)

CRAB CLAW DINNER

1 pound of hand battered blue crab claws
Dinner Market Price

SEAFOOD SPECIALTIES

HERB CRUSTED YELLOWFIN TUNA

Pan seared to your liking and topped with Chef's seafood tasso
cream sauce. Served with gouda grits and sautéed vegetable
medley. Dinner \$24

CHEF'S FRESH CATCH

Grilled, blackened or fried served with rice
or gouda grits and vegetable medley Dinner \$23

GREEK GROUPE

Grilled and topped with a blend of Greek seasonings,
olive oil, lemon, onion, tomato, mushrooms,
Kalamata olives and feta cheese. Served with
rice pilaf and sautéed vegetable medley Dinner \$22

BLACKENED BIENVILLE GROUPE

Fresh gulf grouper topped with crawfish and
mushroom cream sauce. Served with rice pilaf
and sautéed vegetable medley Dinner \$22

PECAN ENCRUSTED GROUPE

Fresh grouper filet in our pecan breading, paneed
and topped with tasso cream sauce. Served with
rice pilaf and sautéed vegetable medley Dinner \$22

BROILED GULF PLATTER

Gulf grouper filet with shrimp, scallops and crab
cake, broiled in our seasoned lemon butter.
Served with sautéed vegetable medley Dinner \$22

ALABAMA WILD SHRIMP

No farms for our shrimp! Grilled, broiled or
blackened with tiger butter. Served over rice pilaf with
sautéed vegetable medley. Very Nice Dinner! Dinner \$19

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