



251-405-0031 • www.squidinkeats.com

EVENING EATS

SNACKS

Fried Calamari - crispy fried calamari, lemon squid ink aioli, romesco. **\$9**

Spanish S.O.S. (Squid on a shingle) - calamari, garlic, chili flakes, lemon, parley, butter, toasted bread crumbs, over grilled bread. **\$11**

Street Cauliflower - oven roasted cauliflower, cotija, cilantro, chili lime seasoning, aioli. **\$8.50**

Paella Fritters - saffron rice, grilled chicken, manchego cheese, peas, chorizo, romesco. **\$9.50**

Fried Deviled Eggs - crunchy fried base, savory whipped egg filling, scallions. **\$6**

Smoked Oyster Tin - tin of oysters, crackers, house habanero hot sauce, horseradish butter. **\$6**

Sardine Tin - tin of sardines, crackers, house habanero hot sauce, horseradish butter. **\$5**

BBQ Pork Rinds - house fried rinds, BBQ spice with Viper Ranch dipping sauce. **\$5**

Avocado Toast - crushed avocado with lime juice, cilantro, cotija cheese, sliced radish, chili lime seasoning, on a grilled multigrain bread. Served with arugula, tomato salad. **\$9**

Tuna Nacho - seared tuna, tomato, onion, pickled daikon, avocado, cilantro, spicy aioli, wasabi aioli **\$9.50**

BBQ Shrimp - fried rice cake, spicy tomato broth, shrimp. **\$13**

ECLECTIC EATS

Seafood Pasta - shrimp, calamari, mussels, white wine, crushed tomato, garlic, basil, toasted bread crumbs, served over fettuccini. **\$16**

Shrimp Scampi - Shrimp, garlic, butter, lemon, white wine, parsley, over pasta **\$17.50**

Chicken Pasta - grilled chicken, garlic, shallots, creamy tomato broth, pecorino cheese, served over fettuccini. **\$16**

Steak and Frites - country fried steak tender, skinny fries, chimichurri aioli, steak sauce, pickled cucumber. **\$15**

Pressed Spicy Tuna Sushi - spicy tuna, sushi rice, spicy mayo, tuna sashimi, jalapeño, masago caviar, toasted sesame seeds. **\$15**

“London Calling” Fish n Chips - battered local fish, malt vinegar aioli, lemon wedge, served with skinny fries. **\$ Market Price**

Mussels Pernod - fresh sautéed mussels, garlic, shallots, fennel, tomato, pernod cream. **\$13.50**

Tuna Poke Bowl - Diced Tuna, soy sesame sriracha dressing, cucumbers, radish, red onion, scallions, sesame seeds and crunchy gyoza over sushi Rice. **\$10**

Tuna Poke Power Bowl - Diced Tuna, soy sesame sriracha dressing, over Lentils, Quinoa, Kale, charred cauliflower, sweet potato, cucumber, raisins, crunchy gyoza. **\$11**

KILLA' PO BOY'S, SANDWICHES, BURGERS

Served with Skinny Fries

Fresh Fish Sandwich - grilled fish, shredded lettuce, tomato, onion, pickle, remoulade, on a grilled potato bun. **\$ Market Price**

Shrimp Po Boy - shrimp, remoulade, shredded lettuce, tomato, onion, pickle, served on a grilled Po Boy roll. **\$10.50**

Mob Town Hot Chicken - crispy fried chicken thigh, hot spice baste, shredded lettuce, tomato, onion, pickle, aioli, on a grilled potato bun. **\$10**

Chronic Pork Chop Sandwich - fried pork cutlet, tomato, shredded lettuce, red onion, pickle, spicy mayo, yellow mustard, on a grilled potato bun. **\$10.25**

“Cadillac” Burger “Viva la France” - brie, shallot and bacon jam, shredded lettuce, tomato, onion, pickle, and our signature burger sauce, on a grilled potato bun. **\$12.50**

The “Britt” Burger - blue cheese spread, arugula, tomato, onion, pickle, and our signature burger sauce on a grilled potato bun. **\$12.50**

The Spaniard Burger - manchego cheese, Spanish olive salad, chorizo, shredded lettuce, tomato, onion, pickle, and our signature burger sauce on a grilled potato bun. **\$12.50**

Southern Viper Burger - bacon, grilled green tomatoes, viper sauce, Mozzarella cheese, lettuce, pickle, and our signature burger sauce on a grilled potato bun. **\$12.50**

American Burger - shredded lettuce, tomato, onion, pickle, and our signature burger sauce on a grilled potato bun. **\$9 Add Cheese \$1.50**

EAT YOUR GREENS

Simple Green Salad - salad greens, cucumber, carrot, radish, crispy chickpea, served with house ranch dressing. **\$9.00**
Add Chicken: \$3 Add Shrimp: \$4

Power Salad - lentils, quinoa, kale, charred cauliflower, sweet potato, cucumber, raisins, crispy chickpea, served with sweet soy vinaigrette. **\$11.50**
Add Chicken: \$3 Add Shrimp: \$4

Chicken Banh Mi Salad - salad greens, cucumber, pickled carrot, pickled daikon, jalapeño, cilantro, crispy chickpea, radish, tossed with chimichurri vinaigrette. Substitute shrimp. **\$12.50**
Substitute Shrimp: \$3.50

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please be advised food prepared here may contain milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, and shellfish.

DRINK MENU

HANDCRAFTED COCKTAILS

- Black Cadillac:** Champagne, Bombay Sapphire, squid ink. \$9
- Mobhatten:** ClydeMays85, bacon syrup, cherry juice, bitters. \$10
- Reboot-jito:** Cachaca, Orgeat, vermouth, lime, mint. \$9.50
- Pisco Flower:** Pisco, Orgeat, dry vermouth. \$10
- Pink Cadillac:** Vermouth, lemon juice, Chartreuse, Champagne. \$9.50
- Damn the Torpedoes:** Kraken rum, Khalua, squid ink, blueberry. \$9.50
- Strawberry Fields:** Botanist Gin, Strawberry, mint, lime, tonic. \$10.50
- Eight Arms, No Legs:** Tequila, cucumber, rosemary syrup, lime, squid ink. \$10.50

HISTORIC LIBATIONS

- Old Fashioned:** Clyde Mays, agave, bitters, orange. \$13
- Top Shelf Margarita:** Tequila, lemon and lime juice, agave, grand marnier. \$12
- Negroni:** Gin, campari, sweet vermouth. \$8
- Manhattan:** Whiskey, sweet vermouth, bitters. \$12
- Pimm's Cup:** Pimm, cucumber, agave, lemon juice, ginger ale. \$8
- Mojito:** Rum, mint, lime juice, simple syrup. \$8
- Sidecar:** Cognac, cointreau, lemon juice. \$15

WINE (\$ Glass/Bottle)

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| Chardonnay: Eve \$8/\$23 | Cabernet: Murphy Goode \$9/\$26 | Rosé: Yes Way Rosé \$9/\$26 |
| Chardonnay: B side \$11/\$32 | Cabernet: Three Finger Jack \$11/\$32 | Rosé: Fleur de Prairie \$12/\$35 |
| Pinot Grigio: Piccini \$8/\$23 | Pinot Noir: Diora \$12/\$35 | Moscato: Movendo \$8/\$23 |
| Pinot Grigio: Ruffino II Ducale \$11/\$32 | Merlot: The Velvet Devil \$8/\$23 | Sparkling: Ruffino \$9.50/\$27 |
| Sauvignon Blanc: Simi \$10.50/30 | Saki: Morimoto One Cup \$15/na | Sparkling: Freixinet \$7/\$21 |

BEER

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| Draft: | | | |
| Scofflaw Basement IPA \$7 | Yellowhammer Rebellion Lager \$7 | Goat Island Blood Orange \$7 | |
| Haint Blue IPA \$8 | Serda Hook Line & Lager Pils. \$7 | Chandeleur Lil Miss Sour \$7 | |
| Bottle: | | | |
| Budweiser \$3.50 | Stella Artois \$4.50 | Corona Light \$4.50 | Heineken 0.0 (N/A) \$4 |
| Bud Light \$3.50 | Stella Cidre \$4.50 | Yuengling \$3.50 | Coors Light \$3.50 |
| Michelob Ultra \$3.50 | Corona \$4.50 | Heineken \$4 | New Castle \$4 |
| Can: | | | |
| PBR \$3 | Catawba Evening Joe \$5 | Goat Island Richters Pilsner \$5 | |
| Miller Lite \$3.50 | Serda Tidewater Vienna \$5 | Southern Prohibition | |
| Old Black Bear Cave City Lager \$5 | Fairhope Causeway IPA \$5 | Devil's Harvest IPA \$5 | |
| Ciderboys First Press \$5 | Fairhope Amber \$5 | White Claw Black Cherry \$4.50 | |
| Pretoria Fields Shoalie IPA \$5 | Sierra Nevada Hazy Little Thing IPA \$5 | | |
| Chandeleur Freemason Golden \$5 | Sierra Nevada Otra Vez Gose \$5 | | |

Check out our Happy Hour Specials! Monday - Friday 3pm - 6pm

OUR RESTAURANT FAMILY



#SQUIDINKEATS
#INKHAPPENS