LOCAL TRADITION SINCE 1973

ORANGE BEACH WOLF BAY

SEAFOOD + STEAK

CATERING WOLF BAY BLACK TIE TO SHRIMP FRIED

WE CATER!

251·987·5129
info@wolfbaylodge.com
WOLFBAYLODGE.COM

appetizers

CHA CHA'S CRAB DIP
A signature crab dip with sweet bourbon sauce, bacon & fried pita points 14

MOZZARELLA STICKS
Fried Italian mozzarella cheese served with marinara sauce 11

SMOKED "FRESH" TUNA DIP
Best Tuna dip on the Gulf Coast! Smoked locally, served cold with fried pita points 12

FRIED CRAB CLAWS
A generous portion of blue crab claws lightly breaded and fried MP*

COCONUT SHRIMP
Gulf shrimp breaded with a mixture of sweet flour and toasted coconut & served with our tropical marmalade 10

CAJUN POPCORN SHRIMP
A generous portion of bite-sized shrimp lightly breaded & fried with cajun seasonings 10

FRIED GREEN TOMATOES
Twist on a southern traditional favorite, topped with three cheese Mornay sauce, scallions & diced tomatoes 10

CRAB STUFFED MUSHROOMS
Broiled portobello mushrooms loaded with crabmeat stuffing, topped with parmesan, wilted spinach and a roasted red pepper coulis 13

BBQ SHRIMP
Worcestershire sauce, lager, fresh garlic, rosemary, BBQ butter, toasted french bread 12

SHRIMP NACHOS
Grilled shrimp covered in our Wolf Bay three cheese Mornay sauce topped with scallions & diced tomatoes. Served with fried pita points 13

PEEL N EAT SHRIMP
Gulf shrimp boiled to perfection in our special seasonings. Served hot or cold, you peel them 12

BACON-WRAPPED JALAPENOS
Six jalapeno halves stuffed with seasoned cream cheese, wrapped in bacon 13

LUMP CRAB CAKE
Pan-seared lump blue crab cake served with Wolf Bay Remoulade sauce & scallions MP* *(when available)*

oysters

OYSTERS ON THE HALF SHELL*
Ice-cold raw oysters shucked to order,served with horseradish, cocktail and saltines.
Half dozen or dozen MP*

ROCKEFELLER
Baked oysters with creamy sautéed spinach with bacon and onions. Half dozen or dozen MP*

PARMESAN GARLIC OYSTERS
Baked oysters seasoned with garlic and lemon butter, topped with parmesan. Half dozen or dozen MP*

CAJUN OYSTERS
Baked Oysters seasoned with a cajun cream sauce and Tasso ham. Garnished with mozzarella & red peppers. Half dozen or full dozen MP*

WOLF BAY OYSTERS*
Award Winning
Ice-cold raw oysters, shucked to order, served with cucumber & shallot mignonette, pomegranate arils, fresh dill. (when available)
Half dozen or dozen MP*

soups

SEAFOOD GUMBO
Our famous gumbo, same recipe since 1973! A dark Creole roux based with shrimp, crab meat and fish.
CUP 8 / BOWL 10

LOBSTER CHOWDER
A delicious creamy soup with chunks of lobster meat. CUP 7 / BOWL 9

salads

ADD ON TO ANY SALAD GRILLED OR BLACKENED.
SHRIMP 7 / CHICKEN 4 / TUNA 9

SUMMER SALAD
Mixed greens with Mandarin oranges, toasted almonds slices, sliced strawberries, blue cheese crumbles, craisins, candied pecans, croutons and sesame Asian dressing 14

ICEBERG WEDGE
Fresh iceberg lettuce, blue cheese crumbles, bacon, cherry tomatoes and our house Bayou bleu cheese dressing 12

CLASSIC CAESAR
Fresh romaine hearts tossed with a creamy Caesar dressing topped with shredded parmesan & fresh ground pepper 12

GRILLED GREEK SALAD
Char-grilled hearts of romaine, pickled red onion, kalamata olives, sun-dried tomatoes, feta, parmesan, cucumbers in a Greek vinaigrette and a balsamic drizzle 14

Salad Bar

LUNCH
Monday - Saturday 11am to 3pm
A full assortment of Wolf Bay signature salads along with the traditional garden fresh salad bar with a variety of house made dressings.

ONE TRIP 10
ALL YOU CAN EAT 12
TO GO 8 PER POUND

DINNER
Monday - Saturday After 3pm and ALL Day on Sunday
Enjoy our traditional garden fresh salad bar with a variety of toppings and house made dressings.

ONE TRIP 7
ALL YOU CAN EAT 9
TO GO 6 PER POUND

MP* - Market Price
WOLF BAY SIGNATURE

TABLES OF EIGHT OR MORE WILL HAVE A 20% GRATUITY ADDED ALL MENU PRICES REPRESENT CASH DISCOUNT OF 3.5%

*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. Please notify server of any dietary restrictions or food allergies

sandwiches

All sandwiches served with your choice of fries or fruit. Each seafood selection can be fried, grilled or blackened.

GRILLED MAHI SANDWICH
6 oz. Mahi on a toasted brioche bun with pickled red onions and Wolf Bay remoulade 16

PO-BOY
SHRIMP/WHITEFISH/CATFISH/OYSTER
Choice of protein with shredded lettuce on hoagie roll 16 *(Upgrade to Grouper 18)*

WOLF BAY BURGER*
Fresh Angus steak patty served on a potato bun with American cheese, caramelized onions & bacon 14

BACON BRIE BURGER*
Fresh Angus steak patty served on a potato bun with bacon, brie cheese & chipotle aioli 14

GROUPER REUBEN
Grilled grouper on rye bread, topped with coleslaw, 1000 Island dressing and Swiss cheese 18

BBQ CHEDDAR BURGER*
Fresh Angus steak patty served on a potato bun with smoky BBQ sauce, cheddar cheese & fried onion straws 14

GRILLED RIBEYE SANDWICH
6 oz. ribeye on a toasted hoagie roll with roasted onions, peppers & mushrooms with a garlic aioli and melted provolone cheese 18

land-lovers

Comes with choice of side & a garlic knot. Add on One Trip to the Salad Bar 4

RIBEYE*
14 oz. hand cut Black Angus ribeye seasoned with our house steak seasoning, grilled to your liking 33

BACON WRAPPED FILET MIGNON*
Our most tender 8 oz. Black Angus beef tenderloin, seasoned with our house steak seasoning and grilled to your liking. 35

CHICKEN TENDER DINNER
Fried or Grilled chicken tender breast strips 16

BALSAMIC CHICKEN
Two marinated & roasted chicken breasts topped with sun dried tomatoes and scallions 16

Try On Your Entree:
OSCAR · 12
Hollandaise sauce, fresh lump crab meat & green onions
SAUTÉED MUSHROOMS AND ONIONS · 6

kids

10 years old and Under Only Please
Served with fries or fruit on a Wolf Bay Frisbee!

CHICKEN TENDERS · 8
CHEESE PIZZA · 8
FRIED FISH · 8
POPCORN SHRIMP · 8
ALFREDO PASTA · 8
Add grilled chicken 4
CHEESEBURGER* · 8
Cooked well-done
ADD SALAD BAR TRIP · 4
KIDS SMOOTHIES · 5
Peach, Strawberry, Banana, Pina Colada, Mango. Served with or without whipped cream.

Drinks are not included in the price of the meals
Add Salad Bar Trip 4

Kids Souvenir Cup
ALLIGATOR / SHARK / TURTLE
SOFT DRINK · 9.95
SMOOTHIE · 12.95
(drink included)

KIDS SOFT DRINK · 1.59

Pasta & Specialties

Comes with garlic knot. Add on One Trip to the Salad Bar 4

PASTA ALFREDO
Our signature house made alfredo sauce tossed with penne pasta and topped with parmesan cheese & parsley. 13
Add Grilled or Blackened: Chicken 4, Shrimp 7

TRADITIONAL SEAFOOD PASTA
Combination of tender sea scallops, shrimp, cajun tasso ham in creamy cajun alfredo sauce over penne pasta 22

SIGNATURE SHRIMP AND GRITS
Smoked Gouda grits with Wolf Bay three cheese Mornay sauce, sautéed shrimp, scallions & diced tomatoes 20

SHRIMP SCAMPI
Gulf shrimp sautéed with lemon garlic butter, fresh herbs, tomatoes, green onions and tossed with angel hair pasta. Topped with parmesan cheese & parsley 20

desserts

BREAD PUDDING · 7
CHEESECAKE OF THE DAY · 9
KEY LIME PIE · 7
STRAWBERRY CAKE · 8
COCONUT CAKE · 8

lunch menu

Served Monday - Saturday 11am to 3pm
Add one trip to the Salad Bar 4

SMALL SHRIMP
Gulf Shrimp lightly breaded and fried served with hushpuppies, coleslaw and a side choice 13

SMALL MIX
Gulf Shrimp and Oysters lightly breaded and fried served with hushpuppies, coleslaw and a side choice 13

CAJUN WHITEFISH
Grilled whitefish served over rice pilaf and topped with a cajun cream sauce and served with hushpuppies, coleslaw and a side choice 13

SHRIMP KABOBS
Two skewers of Gulf shrimp over rice pilaf & topped with our sweet bourbon glaze and served with hushpuppies, coleslaw and a side choice 13

CHICKEN TENDERS
Chicken tender breast strips fried to perfection and served with a garlic knot, coleslaw and a side choice 13

SHRIMP & GRITS
Smoked Gouda grits with Wolf Bay three cheese Mornay sauce, 5 sautéed shrimp, scallions & diced tomatoes. Served with a garlic knot 13

CHICKEN PARMESAN
Panko breaded chicken fried, topped with marinara, mozzarella, & parmesan cheese over angel hair pasta & served with a garlic knot 13

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"Thank you for choosing Wolf Bay. I know you have a lot of dining choices. I am honored you chose to dine with us. Because of you, I'm able to carry on the legacy my parents started. They believed that great food requires hard work and attention to detail. As always your seafood is hand battered and cooked to order. Our recipes are from scratch. We hope you enjoy your meal and come back again to be part of the Wolf Bay tradition." —Char Haber

seafood dinners

Comes with choice of side & hushpuppies. Add on One Trip to the Salad Bar 4

ADD: GULF SHRIMP • 7 / SNOW CRAB CLUSTER • MP* / LOBSTER TAIL • MP* / FRIED OYSTERS • 7
STUFFED CRAB • 7 / SCALLOPS • 8 / CHOICE OF FISH• MP*

CAPTAIN'S PLATTER
A stuffed crab, grouper, scallops, Gulf shrimp & lobster tail broiled perfectly 38

WOLF BAY PLATTER
A cup of our famous Wolf Bay Seafood Gumbo, stuffed crab, stuffed shrimp, grouper, Gulf Shrimp & oysters fried to perfection 30

SNOW CRAB LEGS
Pound of Atlantic snow crab legs, seasoned and steamed MP*

COCONUT SHRIMP
Gulf Shrimp breaded with a mixture of sweet flour and toasted coconut served with our signature tropical marmalade 20

STUFFED SHRIMP
Gulf shrimp stuffed with our house made seafood stuffing, fried or broiled.
Three 18, Five 24

PEEL N EAT SHRIMP
Gulf shrimp boiled to perfection in our special seasonings. Served Cold or Hot, you peel them 25

You Hook 'Em We Cook 'Em!
You catch it, we'll cook it.
Have it fried, grilled, blackened or broiled.
Includes hushpuppies, fries and coleslaw.
Served Family Style 16.99
(Fish Must Be Cleaned Fillets & a Waiver Signed)

Create Your Own Platter
CHOICE OF TWO • 24 / CHOICE OF THREE • 30
Prepared Fried, Grilled, Broiled or Blackened:

GULF SHRIMP SCALLOPS
FRESH OYSTERS POPCORN SHRIMP
WHITE FISH

Comes with choice of one side & two hushpuppies. Add on One Trip to the Salad Bar $4

LOBSTER DINNER
Two cold water lobster tails, split & broiled MP*

WHOLE GULF FLOUNDER
A Wolf Bay favorite! Very mild and light fish. Best fried, can be broiled *(when available)* MP*

TUNA
Yellowfin Tuna served Grilled or Blackened 24

SEAFOOD AU GRATIN
Shrimp, scallops, and fish in a herbed cream sauce, topped with parmesan bread crumbs and baked 22

Try On Your Fish

OSCAR • 12
Hollandaise sauce, fresh lump crab meat & green onions

CRAB STUFFED • 10
Our famous traditional recipe cornbread, crab, cod, onion, peppers & egg

SNAPPER
A local favorite! A flaky fish, tender mild sweet flavor 26

GROUPER
Lean, firm, white and flaky with a buttery flavor 26

MAHI MAHI
Lean, firm and flaky fish with a sweet flavor 24

LUMP CRAB CAKE DINNER
Pan seared lump blue crab cakes served over rice pilaf & topped with Wolf Bay Remoulade sauce. MP* *(when available)*

CATFISH
Southern favorite fried in cajun breading, USA farm raised and grain fed fish 20

Sides

HUSHPUPPIES • 4
FRENCH FRIES • 4
BAKED POTATO • 4
RICE PILAF • 4
SMOKED GOUDA CHEESE GRITS • 4
LOCAL SAUTÉED VEGETABLES • 4
GARLIC MASHED POTATOES • 4
SWEET & SALTY
SWEET POTATO FRIES • 5

Our Story

Wolf Bay is a family-owned Gulf Coast tradition known for its high quality fresh seafood and local ambiance. Its rich history began as a bait shop nestled in the trees along the beautiful waters of Wolf Bay in Elberta, Alabama in the 1940's. Charlie and Sandra Wrape purchased it in 1973. Through their hard work and determination, they began serving a full menu of delicious seafood recipes – many of which were created by ladies that worked there or lived nearby.

Although the restaurant was "off the beaten path," it soon became a favorite among the locals and area visitors alike. On December 7, 2008 the original lodge was completely destroyed by fire. It has since reopened in two locations – Foley, Alabama and Orange Beach, Alabama, where it continues to be family owned and operated by Charlie and Sandy's daughter, Char Haber. Wolf Bay is known for being a local seafood tradition, and prides itself in serving high quality, fresh meals in a family-friendly atmosphere. Furthermore, many of the dishes enjoyed today are recipes from the Wrapes' original menu including the seafood gumbo, crab stuffing, stuffed shrimp, stuffed whole flounder and many of our salad dressings.

...Making memories one meal at a time

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