

STARTERS

<b>FRIED OR SAUTÉED CRAB CLAWS</b>	MARKET PRICE
Fresh gulf crab claws in ED'S special breading - Fried to perfection - 1/4 pound or 1/2 pound	
<b>NEW SMOKED TUNA DIP</b>	\$ 8.95
ED'S Special seasoned smoked Tuna dip	
<b>NEW SEARED AHI TUNA</b>	\$ 12.95
Served with ED'S own Wasabi sauce and Soy sauce	
<b>SOFT SHELL CRAB</b>	\$ 11.95
A local favorite - One jumbo crab lightly battered and deep fried to an airy crispness	
<b>CALAMARI</b>	\$ 8.95
1/2 Pound of calamari rings lightly battered and fried - served with Marinara	
<b>FRIED OKRA</b>	\$ 5.95
A southern favorite - lightly battered in ED'S seasoned cornmeal mix - deep fried to a golden brown - 1/2 pound	
<b>NEW FRIED GREEN TOMATOES</b>	\$ 6.95
Sliced green tomatoes dusted with ED'S special mix, fried to a golden brown and covered in crawfish cream sauce	
<b>CRAB STUFFED JALAPEÑOS</b>	\$ 8.95
Jalapenos stuffed with our own crabmeat stuffing - deep fried - served with ranch dressing	
<b>ROYAL REDS</b>	\$ 11.95
A local favorite - 3/4 pound peel and eat	
<b>PEEL AND EAT SHRIMP</b>	\$ 13.95
1/2 pound of large gulf shrimp boiled in our secret seasoning	
<b>VIDALIA ONION RINGS</b>	\$ 6.95
An extra large portion of jumbo Vidalia onion slices lightly battered	
<b>CHEESE STICKS</b>	\$ 6.95
Mozzarella cheese - served with marinara	
<b>CUP OF CRAB BISQUE</b>	\$ 4.95
ED'S own Creamy Bisque with fresh gulf lump crabmeat	
<b>CUP OF ED'S FAMOUS CREOLE GUMBO</b>	\$ 4.95
Creole style with shrimp, crabmeat, okra, tomatoes with and little kick	
<b>OYSTERS ON THE HALF SHELL</b>	\$ 10.95
Fresh local oysters	

ED'S SOUTHERN SIDES

<b>RED BEANS AND RICE</b>	\$ 1.95
ED'S own - a classic with a twist	
<b>BAKED POTATO</b>	\$ 1.95
Topped with butter and sour cream. ( loaded add \$ 1.00 )	
<b>YO MAMA'S TURNIP GREENS</b>	\$ 1.95
You will never have any better - slow cooked to perfection	
<b>STEAK FRIES</b>	\$ 1.95
Fried to a golden brown	
<b>GARLIC CHEESE GRITS</b>	\$ 1.95
We will never give away the secret! Creamy cheese grits with a hint of garlic	
<b>GREEN BEANS</b>	\$ 1.95
Southern Style - Slow cooked to perfection	

BEVERAGES

<b>FOUNTAIN DRINKS</b>	\$ 1.95
Coke, Diet Coke, Sprite, Dr Pepper, Pink Lemonade, Iced Tea, Hot Tea, Coffee, Bottled Root Beer. ( Hot Chocolate \$ 2.25 )	
<b>REGULAR BEER</b>	\$3.00
Budwiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Amberbock, Yuengling,Miller High Life and O'Douls	
<b>PREMIUM BEER</b>	\$ 3.75
Dos Equis Amber, Heineken, Becks, Becks Dark, Amstel Light, Samuel Adams, Killians Red, Rolling Rock, Corona,Southern Pecan, Blue Moon, Dos Equis Lager,Heineken Light And Corona Light	
<b>MIXED DRINKS</b>	
Well \$ 5.25 - Call \$ 6.25- Premium \$ 7.75 And Specialty Liquors \$ 8.95	
<b>HOUSE WINE BY THE GLASS</b>	\$ 5.75
Copperidge Merlot, Chardonnay, White Zinfandel, Schmitt Sohne Riesling and Bella Sera Pinot Grigio	
<b>PREFERRED BY THE GLASS</b>	\$ 6.75
Blackstone Merlot, Blackstone Cabernet, Blackstone Pinot Noir, Blackstone Sauvignon Blanc, and Alice White Chardonnay	

Consuming raw or under-cooked meat,poultry, seafood,shellfish or eggs may increase your risk of food borne illness. \*

FRIED PLATTERS

SERVED WITH STEAK FRIES AND HUSHPUPPIES

<b>YO MAMA'S PLATTER</b>	\$ 39.95
You start with a cup of ED'S famous Gumbo, a cup of Garlic Cheese Grits and a cup of Turnip Greens - Then we bring you a platter of Fish, Oysters, Shrimp, Scallops and Crab Claws ( In Season ) just when you thought you've had enough, we bring you the YO MAMA'S Dessert. Served Family Style ( No substitutions Please ) <b>Yo Mama said, "DON'T EAT THIS MUCH IN ONE SITTING!"</b>	
<b>CAUSEWAY PLATTER</b>	\$ 21.95
A combination of lightly battered jumbo gulf shrimp, fresh local oysters cooked the way you like them ( Regular or Crispy ) and a large boneless fish fillet	
<b>SHRIMP PLATTER</b>	\$ 17.95
A dozen fresh jumbo shrimp lightly battered in ED'S special flour mix and fried to a golden brown	
<b>PETITE SHRIMP PLATTER</b>	\$ 15.95
Same shrimp - 9 of 'em	
<b>OYSTER PLATTER</b>	\$ 17.95
Fresh local oysters fried the "Old Mobile Way" in ED'S own cornmeal mix - served regular ( soft juicy center ) or crispy ( firm center )	
<b>SCALLOP PLATTER</b>	\$ 16.95
A dozen Scallops - deep fried in ED'S special breading	
<b>WHITE FISH PLATTER</b>	\$ 16.95
Two large boneless, skinless fish filets - lightly dusted in ED'S special cornmeal mix	
<b>COMBO PLATTER</b>	\$ 20.95
Any two fried items: scallop, crabcake, oysters, shrimp, fish	
<b>SOFT SHELL CRAB PLATTER</b>	\$ 24.95
A local delicacy - Two colossal crabs lightly battered and fried to an airy crispness	
<b>CHICKEN PLATTER</b>	\$ 12.95
Fried fresh breaded boneless chicken breast - served with our special honey mustard dipping sauce	
<b>CATFISH BASKET</b>	\$ 13.95
Alabama catfish filets fried to a golden brown in ED'S special cornmeal mix	
<b>ALABAMA STYLE CRAB CAKES</b>	\$ 16.95
Two crab cakes - deep fried - served with ED'S seasoned rice, special sauce, and garlic bread	
<b>MULLET MONDAY 4:00 PM MONDAY</b>	\$ 10.95
A Mobile tradition - All you can eat fresh mullet fillets fried in ED'S special cornmeal mix - Served with fries and garlic cheese grits	

GRILLED PLATTERS

SERVED WITH SEASONED RICE AND GARLIC BREAD

<b>SHRIMP *</b>	\$ 17.95
A dozen fresh gulf shrimp seasoned with secret spices and garlic butter	
<b>FISH *</b>	\$ 15.95
An 10 oz white fish filet seasoned with secret spices and ED'S special sauce	
<b>SCALLOP *</b>	\$ 17.95
A dozen scallops seasoned with secret spices and garlic butter	
<b>SHRIMP AND SCALLOP COMBINATION *</b>	\$ 18.95
1/2 dozen jumbo gulf shrimp and 1/2 dozen scallops	
<b>BROILED STUFFED FISH *</b>	\$ 17.95
An 10 oz filet of fish stuffed with ED'S own crabmeat stuffing seasoned with secret spices and ED'S special sauce	
<b>CHARGRILLED CARIBBEAN SHRIMP *</b>	\$ 18.95
One dozen large gulf shrimp, dusted in Caribbean seasonings, drizzled with mango glaze and served with ED'S own Mango sauce	
<b>CHARBROILED CHICKEN BREAST *</b>	\$ 15.95
Boneless, skinless chicken breast seasoned with ED'S secret spices	
<b>RIB EYE STEAK *</b>	\$ 23.95
14 oz hand cut choice steak chargrilled just the way you like it - served with baked potato and garlic bread	
<b>CATCH OF THE DAY</b>	MARKET

OTHER PLATTERS

SAUTÉED SHRIMP	\$ 18.95
A dozen jumbo gulf shrimp saut'eed garlic butter, fresh lemon, scallions and ED'S secret spices. served with seasoned rice and garlic bread	
SAUTÉED COMBO	\$ 20.95
A combo of jumbo gulf shrimp, scallops and crab claws saut'eed in garlic butter, fresh lemon, scallions and ED'S secret spices. Served with seasoned rice and garlic bread	
NEW SPICY SOUTH ALABAMA FISH OR SHRIMP TACOS	\$ 8.95
Two warm flour tortillas - blackened white fish served on a bed of crisp shredded cabbage - topped with tomatos and cheddar cheese. Add ED'S own tomato salsa & guacamole. Shrimp tacos served with ED.S sweet mango salsa and red beans	
CREOLE	\$ 10.95
Traditional Louisiana Shrimp Creole with a Mobile flare	
BOWL OF ED'S FAMOUS CREOLE GUMBO	\$ 8.95
A generous portion of creole style gumbo with shrimp, crabmeat, okra and tomatoes with a little kick	
PASTA ALFREDO	\$ 15.95
Your choice of fresh gulf shrimp or lump crabmeat saut'eed in garlic butter, fresh lemon and tossed in alfredo sauce and fettuccine	

SANDWICHES

ALL SANDWICHES SERVED WITH LETTUCE, TOMATO, DILL PICKLE SPEAR AND FRIES

SHRIMP PO BOY	\$ 11.95
Traditional Po Boy bread overflowing with fresh gulf shrimp. Grilled or fried	
OYSTER PO BOY	\$ 11.95
Traditional Po Boy bread overflowing with fresh fried local oysters	
SHRIMP AND OYSTER PO BOY	\$ 12.95
Can't decide? Get the best of both.	
FISH PO BOY	\$ 11.95
Boneless, skinless filet fried or grilled	
SOFT - SHELL PO BOY	\$ 12.95
Traditional Po Boy bread with a large soft shell crab fried crispy	
MOBILE CHEESE STEAK	\$ 11.95
A delightful blend of steak, swiss cheese, saut'eed onions, red and green peppers - served with ED'S own horseradish sauce	
CHICKEN PHILLY PO BOY	\$ 11.95
Chicken with a twist - a delightful blend of swiss cheese, sautéed onion, red and green peppers - served with ED'S own horseradish sauce	
SHRIMP SANDWICH	\$ 8.95
Grilled bun overflowing with fresh gulf shrimp	
OYSTER SANDWICH	\$ 8.95
Grilled bun overflowing with fresh local oysters	
CRAB CAKE SANDWICH	\$ 8.95
Crab cake, deep fried served on a grilled bun	
CHARBROILED CHICKEN SANDWICH	\$ 7.95
Skinless, boneless breast of chicken charbrolled over an open flame, served on a grilled bun	
CHICKEN TENDER SANDWICH	\$ 7.95
Skinless, boneless breast of chicken fried to a golden brown and served on a grilled bun	
1/2 POUND HAMBURGER	\$ 7.95
A half pound quality beef - served on a grilled bun ( add cheese \$ .50 )	

SALADS

SALAD DRESSINGS ITALIAN, BLUE CHEESE, BALSAMIC VINAIGRETTE,PARMESAN PEPPERCORN RANCH, THOUSAND ISLAND AND JALAPENO RANCH

GARDEN SALAD	\$ 4.95
A large portion of mixed greens, tomatoes, red onion, cheese, bacon and croutons - served with garlic bread	
SHRIMP 'N SALAD	\$ 9.95
A large portion of mixed greens, tomatoes, red onion, and croutons. Served with fresh gulf shrimp grilled or fried	
CHICKEN N' SALAD	\$ 9.95
A large portion of mixed greens, tomatoes, red onion and croutons - served with garlic bread and your choice of fried or grilled chicken breast	
SIDE SALAD	\$ 1.95
Mixed greens, tomatoes, red onion and croutons with the purchase of an entr'ee	

11:00 AM TO 4:00 PM DAILY

LUNCH FRIED PLATTERS

SERVED WITH STEAK FRIES AND HUSHPUPPIES

<b>SHRIMP PLATTER</b> .....	\$ 9.95
Fresh jumbo gulf shrimp lightly battered in ED'S special flour mix and fried to a golden brown	
<b>OYSTER PLATTER</b> .....	\$ 9.95
Fresh local oysters fried the "Old Mobile Way" in ED'S own cornmeal mix Served Regular ( soft juicy center ) or crispy ( firm center )	
<b>WHITE FISH PLATTER</b> .....	\$ 8.95
Boneless skinless fish filets - lightly dusted in ED'S special cornmeal mix	
<b>SCALLOP PLATTER</b> .....	\$ 8.95
Deep fried in ED'S special breading	
<b>COMBO PLATTER</b> .....	\$ 11.95
Any two listed items	
<b>CHICKEN PLATTER</b> .....	\$ 9.95
Fried chicken breast - Served with our special honey mustard sauce	

LUNCH GRILLED PLATTERS

SERVED WITH SEASONED RICE AND GARLIC BREAD

<b>SHRIMP PLATTER *</b> .....	\$ 9.95
Fresh jumbo gulf shrimp - seasoned with secret spices and garlic butter	
<b>BROILED STUFFED WHITE FISH *</b> .....	\$ 10.95
A 6 oz filet of fish stuffed with ED'S own crabmeat stuffing - seasoned with ED'S secret spices and ED'S special sauce	
<b>WHITE FISH PLATTER *</b> .....	\$ 8.95
Boneless, skinless fish filet - seasoned with secret spices and ED'S special sauce	
<b>SCALLOP PLATTER *</b> .....	\$ 8.95
Scallops seasoned with secret spices and garlic butter.	
<b>COMBO PLATTER *</b> .....	\$ 11.95
Any two of listed items, shrimp, fish, scallops	
<b>CHARBROILED CHICKEN PLATTER *</b> .....	\$ 9.95
Two boneless chicken breasts seasoned with ED'S secret spices	

LUNCH DAILY SPECIALS

<b>MONDAY: CHICKEN PARMESAN</b> .....	\$ 7.95
Fried chicken breast smothered in marinara, finished with melted cheese served over linguine	
<b>TUESDAY: WHITE FISH BIENVILLE</b> .....	\$ 7.95
Grilled white fish, perfectly seasoned with delicate crawfish cream sauce, served with rice pilaf	
<b>WEDNESDAY: RED BEANS AND RICE</b> .....	\$ 7.95
A heaping bowl ED'S special recipe red beans, served with rice and your choice of fried chicken, catfish or grilled conecuh sausage	
<b>THURSDAY: JAMBALYA</b> .....	\$ 7.95
A hearty blend of shrimp, chicken and conecuh sausage	
<b>FRIDAY: WHITE FISH ALMONDINE</b> .....	\$ 7.95
Lightly dusted in flour fried crispy, smothered with toasted almonds and brown butter menuiere, served with green beans and rice pilaf	

BOTTLE WINES

<b>Alice White Chardonnay</b> .....	\$ 17.00	<b>Blackstone Merlot</b> .....	\$ 22.00
<b>Blackstone Sauvignon Blanc</b> .....	\$ 22.00	<b>CSM Riesling</b> .....	\$ 31.00
<b>Kendall Jackson Reserve Chardonnay</b> ...	\$ 31.00	<b>ECCO Merlot</b> .....	\$ 28.00
<b>Louis Martini Cabernet</b> .....	\$ 28.00	<b>Kendall Jackson Sauvignon Blanc</b> .....	\$ 24.00
<b>Schmitt Riesling</b> .....	\$ 18.00	<b>Rosemount Shiraz</b> .....	\$ 22.00
<b>Sutter Home White Zinfandel</b> .....	\$ 14.00	<b>Sin Zin</b> .....	\$ 33.00
<b>ECCO Grigio</b> .....	\$ 28.00	<b>Blackstone Cabernet</b> .....	\$ 22.00
		<b>CSM Cabernet</b> .....	\$ 31.00



DESSERTS

<b>YO MAMA'S DESSERT</b>	\$ 5.95
A generous portion of ED'S own devils food cake topped with hot fudge sauce, strawberry sauce, pecans, whipped cream and cherries	
<b>KEY LIME PIE</b>	\$ 5.95
Made with real key limes topped with whipped cream	
<b>ED'S CHEESE CAKE</b>	\$ 5.95
French whipped cheese cake topped with strawberry sauce and whipped cream	
<b>BARBARA'S CHEESE CAKE</b>	\$ 5.95
New York style cheese cake topped with hot fudge and whipped cream	
<b>COCONUT CREAM PIE</b>	\$ 5.95
No sugar added	
<b>VANILLA ICE CREAM</b>	\$ 5.95
Quality real cream ice cream	
<b>SUNDAE</b>	\$ 5.95
Strawberry or hot fudge - you decide	
<b>MANGO PIE</b>	\$ 5.95
Made with fresh mangos topped with whipped cream	
<b>BROWNIE SUNDAE</b>	\$ 5.95
ED'S own homemade brownie drenched in hot fudge sauce, topped with vanilla ice cream, more hot fudge, whipped cream and pecans	

TO GO

<b>16 Oz Gumbo</b>	\$ 10.00
<b>1 Qt Gumbo</b>	\$ 18.00
<b>1 Gal Gumbo</b>	\$ 60.00
<b>16 Oz Slaw</b>	\$ 3.95
<b>1/2 Gal Slaw</b>	\$ 12.00
<b>1 Gal Slaw</b>	\$ 24.00
<b>5 Gal Slaw</b>	\$100.00
<b>16 Oz Grits</b>	\$ 3.50
<b>16 Oz Greens</b>	\$ 3.50
<b>16 Oz Green Beans</b>	\$ 3.50

***It all started with Fern Bridges ---- Years of Gumbo. fried shrimp, oysters, family and friends. Then in 2000 our dream came true. On June 12, 2000 we opened the doors to ED'S Seafood Shed. Using Ferns recipes and a few West Virginia recipes from Barbars family, ED's came to be known for seafood cooked the "OLD MOBILE " way. We thank all of our faithful customers who have made ED's the destination on the causeway. We also thank our employees for a job well done. So heres a great big Thanks to All.***

