



***Seafood
cooked the
"Old Mobile"
Way***

It all started with Fern Bridges.

Years of gumbo, fried shrimp, oysters, family and friends.

In 2000 our dream of opening a restaurant came true.

On June 12, 2000 we opened the doors to ED'S Seafood Shed.

**Using Fern's recipes and a few West Virginia recipes from Barbara's family,
ED'S came to be know for seafood cooked the "Old Mobile" way.**

**We thank all of our faithful customers who have made
ED'S their destination on the Causeway.**

We also thank our employees for a job well done.

**So here's a great big
THANKS TO ALL**

OPEN 11:00 AM DAILY

**ED'S SEAFOOD SHED
3382 Battleship Parkway
Spanish Fort, Alabama**

251-625-1947

ED'S CUSTOMER WI-FI AVAILABLE

STARTERS

SMOKED TUNA DIP	\$ 8.95
ED'S special seasoned smoked Tuna dip	
SEARED AHI TUNA	\$ 12.95
Served with ED'S own wasabi sauce and soy sauce	
SOFT SHELL CRAB	\$ 11.95
A local favorite - One jumbo crab lightly battered and deep fried to an airy crispness	
CUP OF CRAB BISQUE	\$ 4.95
ED'S own creamy bisque with fresh gulf lump crabmeat	
CALAMARI	\$ 8.95
1/2 Pound of calamari rings lightly battered and fried - served with Marinara	
FRIED GREEN TOMATOES	\$ 6.95
Sliced green tomatoes dusted with ED'S special mix, fried to a golden brown- covered in crawfish cream sauce	
FRIED OKRA	\$ 6.95
A southern favorite - lightly battered in ED'S seasoned cornmeal mix - deep fried to a golden brown - 1/2 pound	
ROYAL REDS	\$ 11.95
A local favorite - 3/4 pound peel and eat	
FRIED OR SAUTÉED CRAB CLAWS	MARKET PRICE
Fresh gulf crab claws in ED'S special breading - Fried to perfection - 1/4 pound or 1/2 pound	
BUFFALO SHRIMP	\$ 12.95
Fresh gulf shrimp fried and tossed in our spicy hot sauce - served with ranch dressing.	
PEEL AND EAT SHRIMP	\$ 15.95
1/2 pound of large gulf shrimp boiled in our secret seasoning	
VIDALIA ONION RINGS	\$ 6.95
An extra large portion of jumbo vidalia onion slices lightly battered	
CHEESE STICKS	\$ 6.95
Mozzarella cheese - served with marinara	
CUP OF ED'S FAMOUS CREOLE GUMBO	\$ 4.95
Creole style with shrimp, crabmeat, okra, and tomatoes- with and little kick	
OYSTERS ON THE HALF SHELL	MARKET PRICE
Fresh local oysters	

ED'S SPECIALTY PLATTERS

BAYWAY BOILER	\$ 34.95
A large platter with 3 of ED'S favorites. 1 pound of snow crab, 1/2 pound of peel and eat white shrimp and 1/2 pound of large Royal Reds-- with corn and potatoes	
NEW WHOLE BROILED FLOUNDER	\$ 18.95
An "Old Mobile" tradition. Whole dressed flounder, delicately seasoned and broiled with a hint of lemon- with seasoned rice and garlic bread	
SPECKLED TROUT ALMONDINE	\$ 17.95
Lightly dusted in flour, pan fried crispy, smothered in toasted almonds and brown butter menuiere- with green beans and rice pilaf.	
WHITE FISH ALMONDINE	\$ 15.95
Lightly dusted in flour, pan fried crispy, smothered in toasted almonds and brown butter menuiere- with green beans and rice pilaf.	
NEW MAHI MAHI	\$ 17.95
An 8 oz Mahi filet, lightly seasoned and grilled to perfection on our char grill	
SAUTÉED COMBO	\$ 20.95
A combo of jumbo gulf shrimp, scallops and crab claws sautéed in garlic butter, fresh lemon, scallions and ED'S secret spices-with seasoned rice and garlic bread	
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 char grilled chicken or fresh gulf shrimp sautéed in garlic butter and fresh lemon- tossed in alfredo sauce and fettuccine	
SAUTÉED SHRIMP	\$ 18.95
A dozen jumbo gulf shrimp sautéed in garlic butter, fresh lemon, scallions and ED'S secret spices- with seasoned rice and garlic bread	
CHICKEN PARMESAN	\$ 12.95
Fried boneless chicken breast smothered in marinara, finished with melted parmesan cheese- over linguine.	

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

FRIED PLATTERS

SERVED WITH ED'S TWIST FRIES AND HUSHPUPIES

- YO MAMA'S PLATTER** \$ 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)
- CAUSEWAY PLATTER** \$ 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
- SHRIMP PLATTER** \$ 18.95
 A dozen fresh jumbo shrimp lightly battered in ED'S special flour mix and fried to a golden brown
- PETITE SHRIMP PLATTER** \$ 16.95
 Same shrimp - 9 of 'em
- OYSTER PLATTER** \$ 18.95
 Fresh local oysters fried the "Old Mobile Way" in ED'S own cornmeal mix - served regular (soft juicy center) or crispy (firm center)
- SCALLOP PLATTER** \$ 17.95
 A dozen Scallops - deep fried in ED'S special breading
- WHITE FISH PLATTER** \$ 15.95
 Large boneless, skinless fish filet - lightly dusted in ED'S special cornmeal mix
- COMBO PLATTER** \$ 20.95
 Any two fried items: scallop, crabcake, oysters, shrimp, fish
- SOFT SHELL CRAB PLATTER** \$ 24.95
 A local delicacy - Two colossal crabs lightly battered and fried to an airy crispness
- CHICKEN PLATTER** \$ 15.95
 Fried fresh, breaded, boneless chicken breast - served with our special honey mustard dipping sauce
- CATFISH BASKET** \$ 13.95
 Alabama catfish filets fried to a golden brown in ED'S special cornmeal mix
- ALABAMA STYLE CRAB CAKES** \$ 16.95
 Two crab cakes - deep fried served with ED'S special sauce
- MULLET MONDAY 4:00 PM MONDAY** \$ 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

- SHRIMP** \$ 18.95
 A dozen fresh gulf shrimp seasoned with secret spices and garlic butter
- WHITE FISH** \$ 15.95
 An 10 oz white fish filet seasoned with secret spices and ED'S special sauce
- SCALLOP** \$ 17.95
 A dozen scallops seasoned with secret spices and garlic butter
- SHRIMP AND SCALLOP COMBO** \$ 20.95
 1/2 dozen jumbo gulf shrimp and 1/2 dozen scallops
- BROILED STUFFED FISH** \$ 17.95
 An 10 oz filet of fish stuffed with ED'S own crabmeat stuffing seasoned with secret spices and ED'S special sauce
- CHARGRILLED CARIBBEAN SHRIMP** \$ 18.95
 One dozen large gulf shrimp, dusted in Caribbean seasonings, drizzled with mango glaze and served with ED'S own mango sauce
- CHARBROILED CHICKEN BREAST** \$ 15.95
 Boneless, skinless chicken breast - seasoned with ED'S secret spices
- RIB EYE STEAK** \$ 23.95
 14 oz hand cut choice steak- chargrilled just the way you like it - served with baked potato and garlic bread
- CATCH OF THE DAY** MARKET

ED'S SOUTHERN SIDES

Red beans and rice, yo mama's turnip greens, ED'S twist fries, garlic cheese grits, green beans, rice pilaf and steamed veggies \$ 2.95

Baked potato \$ 3.95

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	
SHRIMP SANDWICH	\$ 9.95
Grilled bun overflowing with fresh gulf shrimp	
OYSTER SANDWICH	\$ 9.95
Grilled bun overflowing with fresh local oysters	
CRAB CAKE SANDWICH	\$ 9.95
Deep fried- served on a grilled bun	
CHARBROILED CHICKEN SANDWICH	\$ 8.95
Skinless, boneless breast of chicken charbroiled over an open flame- served on a grilled bun	
FRIED CHICKEN SANDWICH	\$ 8.95
Skinless, boneless breast of chicken fried to a golden brown- served on a grilled bun	

HAMBURGERS

1/2 POUND GROUND CHUCK PATTIE ON A SOURDOUGH BUN

ED'S BACON CHEESE BURGER	\$ 9.95
Chuck patty topped with crispy bacon and cheddar cheese- served with lettuce, tomato and onion.	
TORO BURGER	\$ 9.95
Topped with hickory bbq sauce, melted cheddar cheese and a crispy onion ring.	
BLUE CHEESE BACON BURGER	\$ 9.95
Topped with crispy bacon and Danish Blue Cheese- served with a side of A-I sauce	
SWAMP BURGER	\$ 9.95
Topped with swiss cheese, sautéed mushrooms and peppers- served with Honey mustard	
MUSHROOM SWISS BURGER	\$ 9.95
Piled high with sautéed mushrooms, Swiss cheese, crispy bacon and fresh red onion	
CLASSIC	\$ 8.95
Served with lettuce, tomato and onion	

SALADS

GARDEN SALAD	\$ 6.95
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	
AHI TUNA SALAD	\$ 14.95
A large portion of mixed greens, tomatoes, red onion, croutons and seared Ahi Tuna- served with our tangy wasabi dressing.	
SIDE SALAD	\$ 2.95
Mixed greens, tomatoes, red onion and croutons with the purchase of an entr'ee	

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

11:00 AM TO 4:00 PM DAILY

LUNCH FRIED PLATTERS

SERVED WITH ED'S FRIES AND HUSHPUPPIES

- SHRIMP PLATTER \$ 9.95
Fresh jumbo gulf shrimp lightly battered in ED'S special flour mix and fried to a golden brown
- OYSTER PLATTER \$ 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)
- WHITE FISH PLATTER \$ 8.95
Boneless skinless fish filets - lightly dusted in ED'S special cornmeal mix
- SCALLOP PLATTER \$ 8.95
Deep fried in ED'S special breading
- COMBO PLATTER \$ 11.95
Any two listed items. Oysters, shrimp, scallops or fish.
- CHICKEN PLATTER \$ 9.95
Fried chicken breast - Served with our special honey mustard sauce

LUNCH GRILLED PLATTERS

SERVED WITH SEASONED RICE AND GARLIC BREAD

- SHRIMP PLATTER \$ 9.95
Fresh jumbo gulf shrimp - seasoned with secret spices and garlic butter
- BROILED STUFFED WHITE FISH \$ 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
- WHITE FISH PLATTER \$ 8.95
Boneless, skinless fish filet - seasoned with secret spices and ED'S special sauce
- SCALLOP PLATTER \$ 8.95
Scallops seasoned with secret spices and garlic butter.
- COMBO PLATTER \$ 11.95
Any two of listed items, shrimp, fish, scallops.
- CHARBROILED CHICKEN PLATTER \$ 9.95
Two boneless chicken breasts seasoned with ED'S secret spices

LUNCH DAILY SPECIALS

MONDAY - FRIDAY

- WHITE FISH ALMONDINE \$ 7.95
Lightly dusted in flour fried crispy, smothered with toasted almonds and brown butter menuiere- with green beans and rice pilaf
- WHITE FISH BIENVILLE \$ 7.95
Grilled white fish, perfectly seasoned with delicate crawfish cream sauce- with rice pilaf
- RED BEANS AND RICE \$ 7.95
A heaping bowl of ED'S special recipe red beans, served with rice and your choice of fried chicken, catfish or grilled conecuh sausage

DESSERTS

- YO MAMA'S DESSERT** \$ 5.95
A generous portion of ED'S own devils food cake topped with hot fudge sauce, strawberry sauce, pecans, whipped cream and cherries
- KEY LIME PIE** \$ 5.95
Made with real key limes topped with whipped cream
- ED'S CHEESE CAKE** \$ 5.95
French whipped cheese cake topped with strawberry sauce and whipped cream
- COCONUT CREAM PIE** \$ 5.95
No sugar added
- SUNDAE** \$ 5.95
Strawberry or hot fudge - you decide
- BROWNIE SUNDAE** \$ 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

- 16 Oz Gumbo \$ 10.00
- 1 Qt Gumbo \$ 18.00
- 1 Gal Gumbo \$ 60.00
- 16 Oz Slaw \$ 3.95
- 1/2 Gal Slaw \$ 12.00
- 1 Gal Slaw \$ 24.00
- 5 Gal Slaw \$100.00
- 16 Oz Grits \$ 4.95
- 16 Oz Greens \$ 4.95
- 16 Oz Green Beans \$ 4.95

BEVERAGES

- FOUNTAIN DRINKS** \$ 2.25
Coke, Diet Coke, Sprite, Dr Pepper, Pink Lemonade, Iced Tea, Hot Tea, Coffee, Bottled Root Beer. (Hot Chocolate \$ 2.25)
- PREMIUM BEER** \$ 4.25
Dos Equis Amber, Heineken, Amstel Light, Samuel Adams, Killians Red, Corona, Southern Pecan, Blue Moon, Dos Equis Lager, Heineken Light, Abita, Angry Orchard, And Corona Light
- REGULAR BEER** \$ 3.25
Budweiser, Bud Light, Miller Lite, Michelob Ultra, Coors Light, Amberbock, Yuengling, and O'Douls
- HOUSE WINE BY THE GLASS** \$ 6.00
Copperidge Merlot, Chardonnay, White Zinfandel, Schmitt Sohne Riesling and Bella Sera Pinot Grigio
- PREFERRED BY THE GLASS** \$ 7.00
Blackstone Merlot, Blackstone Cabernet, Blackstone Pinot Noir, Blackstone Sauvignon Blanc, and Alice White Chardonnay
- MIXED DRINKS**
Well \$ 5.25 - Call \$ 6.25- Premium \$ 7.75 And Specialty Liquors \$ 8.95