



ED'S Seafood SHED

HOME of YO MAMA'S PLATTER
YO Mama said, "Don't eat this much in one sittin."

Welcome

ED'S seafood SHED is dedicated to serving the highest quality seafood available. Our customers have enjoyed the same high quality fish since ED'S opening in 2001. During that time our fish has been delivered with many different labels, including "Grouper" and other names. We are dedicated to preserving our local gulf seafood, including Red Snapper and Grouper. We order our delicious fish from a local distributor who shops for the best quality available. We hope you enjoy your meal and welcome any comments.

The Bridges family is here to serve you.

3382 Battleship Parkway
Spanish Fort, Alabama 36527
(251) 625-1947
www.edsshed.com



ED'S REGULAR MENU



STARTERS

- ❖ **PRETZARELLA CHEESE STICKS**
Mozzarella cheese rolled in crushed pretzels - served with marinara \$5.50
- ❖ **VIDALIA ONION RINGS**
An extra large portion of jumbo Vidalia onion slices lightly battered \$6.95
- ❖ **CALAMARI**
½ Pound of calamari rings lightly battered and fried - served with marinara \$6.95
- ❖ **JALAPENO CRABMEAT POPPERS**
Jalapenos stuffed with our own crabmeat stuffing - deep fried - served with ranch dressing \$7.95
- ❖ **FRIED CRAB CLAWS (In Season)**
*Fresh gulf crab claws in Ed's special breading - fried to perfection
¼ pound \$8.95 or ½ pound \$13.95*
- ❖ **SAUTÉED CRAB CLAWS (In Season)**
Fresh gulf crab claws sautéed with fresh lemon juice, garlic butter and Ed's secret spices ¼ pound \$8.95 or ½ pound \$13.95
- ❖ **FRIED OKRA**
A southern favorite – lightly battered in Ed's special seasoned cornmeal mix – deep fried to a golden brown ½ pound \$5.95
- ❖ **FRIED CRAWFISH**
Seasoned plump crawfish tails deep fried in Ed's special breading \$10.95
- ❖ **PEEL & EAT SHRIMP**
½ pound of large gulf shrimp boiled in our secret seasoning \$11.95
- ❖ **BUFFALO SHRIMP**
Fresh gulf shrimp fried and tossed in our spicy hot sauce - served with ranch dressing \$11.95
- ❖ **SOFT-SHELL CRAB**
A local favorite- One jumbo crab lightly battered and deep fried to an airy crispness - \$10.95
- ❖ **OYSTERS ON THE HALF SHELL – AVAILABLE AFTER 4 P.M.**
Fresh local oysters - ½ dozen \$5.95 or a dozen \$7.95
- ❖ **CUP OF ED'S FAMOUS CREOLE GUMBO**
It all starts with the roux! A cup of Creole style gumbo with shrimp, crabmeat, okra and tomatoes with a little kick \$3.50

FRIED PLATTERS

(all fried platters served with fries and hushpuppies)

- ❖ **MULLET MONDAY - 4 P.M. MONDAY**
A Mobile tradition - All you can eat fresh fried mullet fillets fried in Ed's special cornmeal mix – served with fries and garlic cheese grits \$10.95
- ❖ **SHRIMP PLATTER**
A dozen fresh jumbo gulf shrimp lightly battered in Ed's special flour mix and fried to a golden brown \$16.95
- ❖ **SOFT-SHELL CRAB**
A local delicacy – Two jumbo crabs lightly battered and fried to an airy crispness \$18.95
- ❖ **SCALLOP PLATTER**
A dozen Bay scallops – deep fried in Ed's special breading \$16.95
- ❖ **FISH PLATTER**
Two large boneless, skinless fish filets – lightly dusted in Ed's special cornmeal mix \$15.95
- ❖ **OYSTER PLATTER**
Fresh local oysters fried the old Mobile way in Ed's own corn meal mixture. NEVER fried in flour - Served regular (soft juicy center) or Crispy (firm center) \$16.95
- ❖ **CRAWFISH PLATTER**
Seasoned plump crawfish tails deep fried in Ed's special breading \$16.95
- ❖ **CHICKEN FINGER PLATTER**
Fried chicken tenderloins – served with our special honey mustard dipping sauce \$9.95
- ❖ **MARYLAND STYLE CRAB CAKES**
Three backfin lump crab cakes – deep fried – served with Ed's seasoned rice, special sauce, and garlic bread \$15.95
- ❖ **CATFISH BASKET**
Mississippi catfish fillets fried in Ed's special cornmeal mix – fried to a golden brown \$11.95
- ❖ **COMBO PLATTER**
Any two of the above listed items \$18.95

❖ **YO MAMA'S PLATTER**

You start with a cup of Ed's famous Creole 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 – a generous portion of devils food cake topped with hot fudge sauce, strawberry sauce, pecans, whipped cream and cherries - Served family style (No Substitutions Please) \$38.95

(Yo Mama said, "Don't eat this much in one sittin!")

❖ **Causeway Platter**

A combination of lightly battered jumbo gulf shrimp, fresh local oysters cooked the way you like them (regular or crispy) and a large boneless and skinless fish filet – served with fries and hushpuppies \$19.95

GRILLED PLATTERS

(all grilled items served with seasoned rice and garlic bread)

❖ **FISH**

An 11 oz. fish filet – seasoned with secret spices and Ed's special sauce \$16.95

❖ **SHRIMP**

A dozen fresh jumbo gulf shrimp – seasoned with secret spices and garlic butter \$16.95

❖ **SCALLOP**

A dozen Bay scallops - seasoned with secret spices and garlic butter \$16.95

❖ **SHRIMP AND SCALLOP COMBINATION**

½ dozen jumbo gulf shrimp and ½ dozen bay scallops – grilled to perfection \$ 16.95

❖ **CHARBROILED CHICKEN BREAST**

Two 8 oz. boneless, skinless breast of chicken - seasoned with Ed's secret spices \$14.95

❖ **RIB EYE STEAK**

Twelve ounces of hand cut choice steak grilled just the way you like it – served with baked potato and garlic bread \$19.95

❖ **BROILED STUFFED FISH**

An 8 oz. filet of fish stuffed with Ed's own large lump crabmeat stuffing - seasoned with secret spices and Ed's special sauce \$15.95

❖ **GRILLED TUNA STEAK**

An 8 oz steak char grilled over an open flame – delicately seasoned – served with a sweet mango sauce \$15.95

OTHER PLATTERS

❖ **Creole**

Traditional Louisiana Creole with a Mobile flare – served with SHRIMP or CRAWFISH \$9.95

❖ **SAUTÉED SHRIMP**

A dozen jumbo gulf shrimp sautéed in garlic butter, fresh lemon, scallions and Ed's secret spices – served with seasoned rice and garlic bread \$16.95

❖ **SAUTÉED COMBO**

A combo of jumbo fresh gulf shrimp, bay scallops and crab claws sautéed in garlic butter, fresh lemon, scallions and Ed's secret spices – served with seasoned rice and garlic bread \$17.95

❖ **Bowl of ED'S Famous Creole GUMBO**

It all starts with the roux! A generous portion of Creole style gumbo with shrimp, crabmeat, okra and tomatoes with a little kick \$7.95

ED'S SOUTHERN SIDES

❖ **CUP OF ED'S FAMOUS CREOLE GUMBO**

It all starts with the roux! A Creole style gumbo with shrimp, crabmeat, okra and tomatoes with a little kick \$3.50

❖ **GARLIC CHEESE GRITS**

We will never give away the secret! Creamy cheese grits with a hint of garlic \$1.75

❖ **YO MAMA'S TURNIP GREENS**

You will never have any better- slow cooked to perfection \$1.75

❖ **FRENCH FRIES**

Fried to a golden brown \$1.75

❖ **RED BEANS AND RICE**

Ed's own – A classic with a twist \$1.75

SANDWICHES

(all sandwiches served with lettuce, tomato, dill pickle spear and fries)

- ❖ **SHRIMP PO BOY**
Traditional Po Boy bread overflowing with fresh gulf shrimp \$9.95
- ❖ **OYSTER PO BOY**
Traditional Po Boy bread overflowing with fresh local oysters \$9.95
- ❖ **SHRIMP & OYSTER PO BOY**
Can't decide? Get the best of both \$9.95
- ❖ **Fish Po Boy**
Boneless, skinless fish filet deep fried in Ed's special flour mix \$9.95
- ❖ **Crawfish Po Boy**
Traditional Po Boy bread piled high with spicy crawfish tails \$9.95
- ❖ **SOFT-SHELL PO BOY**
Large soft shell crab fried crispy \$9.95
- ❖ **MOBILE CHEESE STEAK OR CHICKEN PO BOY**
A delightful blend of swiss cheese, sauteed onions, red and green bell peppers – served with Ed's own horseradish sauce \$7.95
- ❖ **1/2 POUND HAMBURGER**
A half pound quality beef – served on a grilled sesame seed bun \$7.95
- ❖ **FISH SANDWICH**
Boneless fish filet deep fried in Ed's seasoned flour mix - served on a grilled sesame seed bun \$7.95
- ❖ **CHICKEN TENDER SANDWICH**
Seasoned chicken tenders fried to a golden brown - served on a grilled sesame seed bun \$6.95
- ❖ **CHARBROILED CHICKEN SANDWICH**
An 8 oz. skinless, boneless breast of chicken charbroiled over an open flame - Lightly seasoned - served on a grilled sesame seed bun \$6.95
- ❖ **SHRIMP SANDWICH**
Grilled sesame seed bun overflowing with fresh gulf shrimp \$8.95
- ❖ **OYSTER SANDWICH**
Grilled sesame seed bun overflowing with fresh local oysters \$8.95
- ❖ **CRAB CAKE SANDWICH**
One huge back fin lump crab cake –deep fried - served on a grilled sesame seed bun with Ed's special sauce \$7.95

SALADS

(salad dressings : Italian, Blue Cheese, Balsamic Vinaigrette, Parmesan Peppercorn, Ranch, Thousand Island, Sweet Vidalia Onion & Caesar)

- ❖ **GARDEN SALAD**
A large portion of mixed greens, tomatoes, red onion and croutons – served with garlic bread \$4.95
- ❖ **SHRIMP 'N SALAD**
A large portion of mixed greens, tomatoes, red onion and croutons – served with garlic bread and your choice of fresh gulf shrimp fried or grilled \$7.95
- ❖ **CHICKEN 'N SALAD**
A large portion of mixed greens, tomatoes, red onion and croutons – served with garlic bread and your choice of a fried or char grilled chicken breast \$7.95
- ❖ **SHRIMP SALAD BOAT**
Fresh gulf shrimp boiled and tossed in a tangy sauce with fresh celery and chives on top of mixed greens and tomatoes – served with garlic bread \$7.95
- ❖ **SIDE SALAD**
A large portion of mixed greens, tomatoes, red onion and croutons \$1.95 with purchase of an entrée

BEVERAGE

- ❖ *Fountain drinks (Coke, Diet Coke, Sprite, Dr.Pepper, Pink Lemonade) Iced tea, Hot tea, Coffee, IBC Bottled Root Beer \$1.95. Hot chocolate \$2.25*

DESSERTS

- ❖ **YO MAMA'S DESSERT**
A generous portion of Ed's own devils food cake topped with hot fudge sauce, strawberry sauce, pecans, whipped cream and cherries \$5.75
- ❖ **KEY LIME PIE**
Made with real key limes topped with whipped cream \$4.75
- ❖ **ED'S CHEESE CAKE**
French whipped cheese cake topped with strawberry sauce and whipped cream \$4.25
- ❖ **BARBARA'S CHEESE CAKE**
New York style cheese cake topped with hot fudge and whipped cream \$4.50
- ❖ **VANILLA ICE CREAM**
Quality real cream ice cream \$3.95
- ❖ **STRAWBERRY SUNDAE**
Large portion of vanilla ice cream – drenched with strawberry sauce and topped with whipped cream \$4.95
- ❖ **CHOCOLATE SUNDAE**
Large portion of vanilla ice cream – covered in hot fudge sauce, whipped cream and pecans \$4.95
- ❖ **BROWNIE SUNDAE**
Ed's own homemade brownie drenched in hot fudge sauce – topped with vanilla ice cream – more hot fudge, whipped cream and pecans \$5.95
- ❖ **MANGO PIE**
Made with fresh Mangos topped with whipped cream \$5.95

BEER

- ❖ **REGULAR** – Budweiser, Bud Light, Miller High Life, Miller Light, Michelob Ultra, Coors, Coors Light, Amberbock, O'douls, and Yuengling \$3.00
- ❖ **PREMIUM** – Dos Equis, Heineken, Corona, Corona Light, Becks, Becks Dark, Amstel Light, Samuel Adams, Michelob, Michelob Light, Killians Red, Rolling Rock \$3.75

WINES

- ❖ **HOUSE WINES – BY THE GLASS**
Copperidge Merlot, Chardonnay, White Zinfandel and Pinot Grigio \$5.75
- ❖ **PREFERRED WINES – BY THE GLASS**
Blackstone Merlot, Blackstone Cabernet, Alice White Chardonnay and Columbia Winery Riesling \$6.75

MERLOT

Blackstone \$21.00

CABERNET

Blackstone \$21.00

De Loach \$21.00

SHIRAZ

Alice White \$17.00

OTHER WHITE WINES

Sutter Home White Zinfandel \$13.50

OTHER RED WINES

Rock Rabbit Syrah \$22.00

CHARDONNAY

Alice White \$15.00

Rodney Strong \$21.00

Alexander Valley \$28.50

RIESLING

Columbia Winery \$17.00

Kiona White \$17.00

Kiona Dry \$17.00

SAUVIGNON BLANC

Clos Du Bols \$19.00

LIQUOR

- ❖ **MIXED DRINKS** – Well \$5.25 - Call \$6.25 - Premium \$7.75 and Specialty liquors \$8.95
(all mixed drinks contain 1 ½ oz. of alcohol)