



TheHangout.com

Hangout APPETIZERS

FRIED CALAMARI

Lightly breaded and gently fried fresh calamari. Served with lemon and our signature home-made Shaka sauce.

CAJUN CRAB DIP

A smooth, creamy Cajun crab dip served chilled with crispy corn tortilla chips.

HOUSE-MADE SPINACH & ARTICHOKE DIP

Rich and creamy spinach and artichoke dip, served warm with crispy corn tortilla chips.

FRIED PICKLES

Dill pickles battered to perfection served with LOTS of ranch dressing. Best fried pickles on the island!

QUESO, CHIPS AND SALSA

Crispy corn tortilla chips served with fresh house-made salsa and warm queso cheese.

• Add guacamole

CHICKEN NACHOS

Crispy corn tortilla chips covered with shredded chicken, warm queso, shredded cheddar jack cheese blend, black beans, and lime crema.

• Add guacamole

PEEL AND EAT SHRIMP

Delicious, fresh large Gulf shrimp prepared hot with Old Bay butter or served chilled with lemon and cocktail sauce. ½ lb - or - 1 lb

HANGOUT WINGS

A full pound of our award-winning, XL wings served with celery and your choice of BBQ sauce, buffalo sauce, or dry rub.

PO'BOYS & SANDWICHES

Add queso to your fries

SNAPPER PO'BOY

Our golden fried snapper on a hoagie roll with lettuce, sliced tomatoes, red onions, and drizzled with chipotle aioli. Served with fries.

SHRIMP PO'BOY

Golden fried Gulf shrimp on a hoagie roll, sliced tomatoes, pickles, and shredded lettuce. Served with fries and cocktail sauce on the side.

CRISPY CHICKEN SANDWICH

Golden-fried crispy chicken served on a brioche bun with lettuce, tomato, onion, pickles, and house-made Shaka sauce. Served with fries.

FAN FAVORITE GLUTEN-FREE VEGETARIAN

Gulf Coast FAVORITES

SUPER SHRIMP BOIL

A full pound of large, wild-caught shrimp, sweet corn, red potatoes, and Conecuh sausage. Finished with Old Bay garlic butter.

SNOW CRAB ENTRÉE

A full pound of juicy snow crab clusters poached in a low boil, served with sweet corn and red potatoes. Finished with Old Bay garlic butter. • Make it 2lbs

GULF OF AMERICA SHRIMP PLATE

Fresh wild-caught Gulf shrimp golden fried and served with cocktail sauce, Shaka sauce, and fries - shrimp doesn't get fresher than this!

SHRIMP AND GRITS

Blackened southern Gulf shrimp with gouda grits cooked to perfection, topped with sausage tasso cream sauce.

SNAPPER PLATTER

Our golden fried snapper finished with a kick of chipotle aioli and served with fries.

GULF OF AMERICA FRESH FISH SPECIAL*

Chef's choice. Ask your server for details.

Beachside BURGERS*

Add queso to your fries \$3 | 3.09

Our burgers are made with our special blend of fresh (never frozen) ½ pound American beef served on a brioche bun and served with fries.

THE LIFEGUARD

Two of our ½ lb patties stacked with cheddar and pepper jack cheese, fried onion straws, fried egg, thick sliced bacon, and our famous fried pickles. You'll be a hero! We'll supply the whistle!

• Add a Bushwacker

ALABAMA WAGYU BURGER

Hangout Exclusive - Alabama Wagyu, our herd is a direct descendent of the world renowned "Red Emperor" from Kobe, Japan and is locally and sustainably farmed right here in Gulf Shores, AL. Our cattle are raised in an all-natural, stress free, hormone, and antibiotic free environment. This results in superior signature marbling that has won many awards! Topped with lettuce, tomato, onions, and pickles. Served with fries. To unveil its delicacy, the chef recommends keepin' it pink.

SALADS

ALABAMA COBB SALAD

This is a BIG salad! Fresh local greens, grilled chicken, bacon, egg, avocado, tomato, cucumber, bleu cheese crumbles, and tossed in ranch dressing!

CAESAR SALAD

Romaine hearts, parmesan cheese, croutons, and tossed in Caesar dressing.

• Add protein: • chicken • shrimp

• snapper • salmon

• fried calamari

HANGOUT HOUSE SALAD

Fresh local greens with grape tomatoes, julienne red onions, and sliced cucumbers. Served with your choice of dressing.

• Add protein: • chicken • shrimp

• snapper • salmon

• fried calamari

ULTIMATE SEAFOOD BOIL

This is it! Snow crab, mussels, fresh Gulf shrimp, sweet corn, red potatoes, and Conecuh sausage all poached to perfection in a low boil and finished with Old Bay garlic butter.

SMOTHERED SNAPPER

Blackened snapper topped with wild-caught Gulf shrimp and sausage tasso cream sauce served over jasmine rice and seasonal veggies on the side.

CAJUN PASTA

Pasta tossed in a creamy Cajun sauce, topped with Parmesan cheese and fresh chives.

• Blackened Chicken • Blackened Shrimp

ASIAN GLAZED SALMON*

Asian glazed salmon filet served with jasmine rice and seasonal veggies.

CHICKEN TENDER PLATTER

Marinated and brined chicken tenders. Hand-battered, fried and served on top of a heap of fries.

HANG 10

Our signature burger topped with American cheese, lettuce, tomato, onions, and pickles.

• Add bacon

SWEET AND SPICY COWBOY BURGER

The perfect combination of heat and sweet with pickled jalapeños, smokey bacon, cream cheese and pepper jelly on our signature ½ lb beef patty.

THE CAJUN SURF AND TURF BURGER

A southern twist on surf and turf. Our signature ½ lb beef patty is topped with blackened shrimp, pepper jack cheese, fried onion rings, and a creamy tasso sauce.

Hangout KIDS

For Kids 12 and Under

With french fries, applesauce, or veggie of the day.

Popcorn Shrimp.....
Hamburger.....
Chicken Tenders.....
Mac and Cheese.....

SMALL KIDS.
BIG FUN

50'S FUN SHAKE

Classic vanilla milkshake drizzled with chocolate sauce or a virgin strawberry daiquiri. Served in a souvenir Hangout Whirly cup!

• Available in: • Piña Colada • Blue Lemonade

SHARK BITE

The kid-friendly version of our world-famous Shark Attack - Served in a Hangout Whirly cup with a souvenir shark to take home!

TASTY SIDES EACH

- OLD BAY BUTTER POTATOES
- HOUSE-MADE COLESLAW
- FRENCH FRIES
- MAC AND CHEESE
- SIDE CAESAR SALAD
- JASMINE RICE
- SEASONAL VEGGIES
- GOUDA GRITS
- CORN ON THE COB
- SIDE SALAD

VISIT OUR FAMILY OF RESTAURANTS



At The Hangout, we're all about fresh, local, and thoughtful dining. Whenever possible, we source ingredients from local farms, fisheries, and purveyors to support our community and serve you the freshest food available. Please note: we are unable to accommodate substitutions. For parties of 8 or more, we kindly limit service to 2 separate checks per table & will apply an 18% Gratuity. However, we are happy to accept multiple forms of payment per check to make splitting the bill easier for everyone. Your health and safety are important to us. If you or anyone in your party has a food allergy, please notify your server before placing your order. Some menu items are prepared raw or undercooked, or may contain raw ingredients. These include dishes with raw oysters, seafood, poultry, eggs, or meats. Consuming raw or undercooked foods may increase your risk of foodborne illness. We want to offer our customers the best value possible and keep prices as low as possible. We offer 3% cash discount on all purchases made with cash. This allows us to offset rising processing costs while passing the savings directly to our valued guests. When you choose to pay with cash, you automatically enjoy this discount-no extra steps needed. Thank you for dining with us—we're glad you're here and chose to Hang Out with us... 2.2026

Signature COCKTAILS

 Add a Floater to any signature cocktail for

TOP SHELF MARGARITA

Smooth Cuervo Traditional Cristalino Tequila, fresh lime, and a float of orange liqueur, Hand-shaken, served ice-cold with a salted rim, and made for slow sips under salty air.

SHARK ATTACK

A WORLD-FAMOUS Hangout signature that's even better than Shark Week with Malibu Coconut Rum, Blue Curaçao, and pineapple juice.

SOUTHERN MAI TAI

A cocktail for those Bless Your Heart moments, made with Malibu Rum, Amaretto, and Triple Sec. Blessed with pineapple juice, sour mix, and grenadine.

HANGOUT MARGARITA

A margarita adventure with Altos Tequila, agave nectar, and hand-squeezed lime.

NOON WAVE MAKER

Your favorite High Noon turned up a notch with a smooth shot of Tito's- bright, bubbly, and built for sunshine. Easy sipping with a little extra wave behind it.

ABSOLUT LEMONADE

When life gives you lemons, grab some strawberries and make an Absolut Lemonade.

MOJITOS & MULES

 Add a Floater to any Mojito or Mule

BLUEBERRY MOJITO

Irresistibly fresh and made with Cruzan Rum, lime, blueberry syrup, mint, and soda.

HANGOUT MOJITO

Our authentic classic Mojito cocktail recipe with Cruzan Rum, muddled lime, mint, simple syrup, and soda.

ALL-AMERICAN MULE

The first pour of the Moscow Mule dates back to the 1940's. This classic cocktail is made with Absolut Vodka, Barritt's Ginger Beer, and lime.

WHISKEY MULE

A classic mule with a twist, Jack Daniel's Whiskey, Barritt's Ginger Beer, and lime.

PARADISE MULE

Our classic mule made island-style. Absolut Citron Vodka with Barritt's Ginger Beer, and lime.

BEER & WINE

DOMESTICS

Miller Lite
Yuengling Lager
Coors Light
Michelob Ultra
Michelob Ultra Zero N/A
Kona Big Wave
Blue Moon

IMPORT & CRAFT

Modelo
Chandeleur Lil' Smack IPA
- from Gulfport, Mississippi

SELTZERS

High Noon Peach
High Noon Pineapple

WINE

Red Wine
White Wine



SURF'S UP

Ride the waves with this colorful cocktail! Made with Malibu Coconut Rum, Blue Curaçao, peach schnapps, pineapple juice, and cranberry juice.

BLOOD ORANGE PALOMA

A refreshing, sun-soaked mix of blood-orange purée, Jose Cuervo Devil's Reserve, and fresh-squeezed lime, topped with Sprite. This version delivers a devilishly delicious balance of citrus and sweet heat.

SPIKED WATERMELON LEMONADE

This sweet, thirst-quenching blend of watermelon, tangy lemonade, and Absolut. It's the ultimate beachside refreshment, bursting with summer flavor!



DOUBLE UP!
24 OZ MUG
UPSIZING ANY BAR DRINK
WE OFFER FOR
IN A SOUVENIR MUG!

STOP BY OUR
ONE STOP
FUN SHOP



CHECK OUT OUR



Gelato Stand

Premium ice cream, freshly made every day.

IN THE
COURTYARD

scan to see
WHAT'S HAPPENING
THIS WEEK
at the hangout



Frozen DRINKS

 Add a Floater to any frozen drink

BUSHWACKER

This is both a dessert and a cocktail, all-in-one with Malibu Coconut Rum, coffee liqueur, and ice cream.

PIÑA COLADA

A classic, island cocktail. Frozen and delicious, made with Malibu Coconut Rum.

STRAWBERRY MOJITO

Strawberry, mint, lime & Cruzan Rum blended frozen for a cool, beach-ready cocktail.

BLUE SHARK

Our frozen lemonade cocktail with Tito's Vodka, and Blue Curaçao.

STRAWBERRY DAIQUIRI

Our daiquiri is the sweetheart of the cocktail family, made with Malibu Coconut Rum, and frozen strawberry goodness.

FROZEN MARGARITA

Frozen classic margarita made with Altos Tequila and a salted rim.

Non-Alcoholic Mock-TAILS

HANGOUT STRAWBERRY COOLER

A strawberry purée, lemonade, and lime with a gentle sparkle. Simple, bright, and naturally refreshing.

BLOOD ORANGE SUNSET

Zesty blood orange, a hint of lime, and a splash of bubbles create a citrusy, sun-kissed refreshment. Smooth, tangy, and just the right amount of bold.

CHERRY LIME FIZZ

Vibrant cherries, fresh lime, and a touch of grenadine combined with sparkling citrus. A delightful mix of sweetness, tang, and ultimate refreshment.

BLUEBERRY COAST REFRESHER

Juicy blueberries and crisp mint muddled with a squeeze of lime, topped with a gentle fizz. A light and breezy sip, perfect for warm days.

STRAWBERRY SHORELINE SLUSH

A frozen swirl of sweet strawberry and cool mint, blended smooth for the ultimate beach refresh.

MONSTER ISLAND

A bold, breezy mocktail that brings the buzz without the booze. Refreshing, vibrant, and made for sandy toes and sunset skies.

VIRGIN DAIQUIRI

VIRGIN BLUE SHARK

VIRGIN BUSHWACKER

VIRGIN PINA COLADA

VIRGIN MIAMI VICE