

share the love...

LOBSTER QUESADILLA *lobster . crab . shrimp . cheese . fruit salsa . chipotle drizzle* \$24

SEAFOOD AND DUMPLINGS *littleneck clams . gulf fish . chickpea gnocchi . tikka masala emulsion* \$15/\$30 (entrée portion)

DUCK DUCK MOUSSE *smoked duck breast . foie gras mousse . cornichons . butternut miso . apricot mostarda . soft pretzel* \$17

COBIA CEVICHE *lychee shrub . shaved radish . micro veggies . pickled lychee relish* \$14 {gf}

CRISPY CALAMARI FRIES *remoulade . lemon* \$12

salads

GEORGE'S BITTER SWEET SALAD *tender greens . frisée . radicchio . fried pearl onions . citrus supremes . carrot & roasted ginger dressing* \$10 {v}

JUMBO LUMP CRAB SALAD *lettuce cups . fennel . celery root . lemon vinaigrette* \$15 {gf}

BABY WEDGE *baby romaine . blue cheese . candied pecans . apples . creamy balsamic dressing* \$12 {v}

be·have

entrees

FROM THE SURF *ask your server for our daily creation* **Market Price**

CHICKEN CONGEE *all-natural airline chicken . Carolina Gold rice grits . snow pea & scallion salad . ginger sesame dressing . crispy chicken skin* \$26

JERK CRUSTED GULF SNAPPER *forbidden black rice . plantains . pineapple salsa . coconut rum molasses* \$29 {gf}

RATATOUILLE TRUFFLE SACCHETTI *eggplant . squash . tomato . sundried tomato pesto . herbs . parmesan* \$24 {v}

add shrimp... \$8 | add chicken... \$7

mis·be·have

entrees

8OZ CERTIFIED ANGUS BEEF FILET

boursin & crème fraiche mashed potatoes . asparagus . porcini demi \$45 {gf}

PORK TONKATSU

crispy pork cutlet . sushi rice . 4 cabbage & mushroom slaw . George's tonkatsu sauce \$28

DUCK AND WAFFLES

half roasted duck . sweet potato waffle . blood orange maple butter . micro arugula salad \$36

SEARED SEA SCALLOPS

polenta cake . creamed spinach . bacon tomato chutney \$34

SPICY SALT & PEPPER SHRIMP

charred brussels sprouts . snow peas . melon . basmati rice . creamy thai vinaigrette \$29

SEAFOOD PLATES

served with hush puppies, George's Style Southern Slaw, and a choice of fries or creamy grits

SHRIMP \$26 *fried or grilled* | **Local GROUPER** \$30 *fried or grilled* | **OYSTERS** \$27 *golden fried* | **COMBO** \$32 *your choice*

sides

ROASTED ROOT VEGETABLES WITH HOT HONEY \$8 {gf} {v}

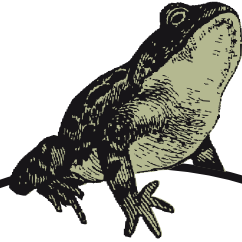
SAUTÉED POWER GREENS \$8 {gf} {v}

key to dietary codes {v} vegetarian, {gf} gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Our products may contain wheat, egg, dairy, soy or fish allergens. In addition, may be processed in a facility that processes tree nuts or peanuts. Please inform us if a person in your party has a food allergy. Split item fee \$4.00. Please note that menu and prices subject to change. No outside beverages allowed. Please no substitutions.

PLEASE ENJOY YOUR FAMILY AND FRIENDS and LIMIT YOUR CELL PHONE USE Thank You

{ Fall / Winter 2017 }



CIRCA 2008

GEORGE'S

AT Alys BEACH

DINNER

30 CASTLE HARBOUR DRIVE

ALYS BEACH . FLORIDA

documenting dinner is encouraged ...



850.641.0017

georgesatalysbeach.com