

share the love...

- LOBSTER QUESADILLA *lobster . crab . shrimp . cheese . fruit salsa . chipotle drizzle* \$24
- SPICY THAI MUSSELS *lemongrass chili broth . grilled baguette* \$13
- CITRUS CURED SALMON *smoked boursin cheese . cornichons, caviar . pumpernickel* \$14
- BEEF CARPACCIO *sauce gribiche . fines herbs . capers . micro salad . lemon vinaigrette* \$17 {gf}
- CRISPY CALAMARI FRIES *remoulade . lemon* \$13

salads

- GREEN GODDESS SALAD *tender greens . red beets . roasted artichoke hearts . baby carrots* \$10 {gf}
- JUMBO LUMP CRAB & YELLOW TOMATO CITRUS GAZPACHO
micro sprouts \$14 {gf}
- ARUGULA SALAD *candied pecans . blue cheese . shallot confit . lychee-hibiscus vinaigrette* \$12

entrees

- FROM THE SURF *ask your server for our daily creation* **Market Price**
- JERK CRUSTED GULF SNAPPER *forbidden black rice . plantains . pineapple salsa . coconut rum molasses* \$32 {gf}
- TRUFFLE SACCHETTI ALLA VODKA *oven roasted tomatoes . herbs . parmesan* \$23 {v}
add shrimp... \$8 | add chicken... \$7
- SPICED GRILLED SALMON *ginger sushi rice . grilled baby bok choy . miso pistachio emulsion* \$30 {gf}
- SEARED SEA SCALLOPS *goat cheese risotto . balsamic fig preserves . pea shoots and crispy prosciutto* \$35 {gf}
- 8OZ CERTIFIED ANGUS FILET *phyllo-potato gratin . asparagus . shallot demi glace* \$45 {gf}
- PORK BELLY SHORT RIBS *polenta . pear and scallion kimchi . pear-soy glaze* \$28
- SPICY SALT & PEPPER SHRIMP *charred brussels sprouts . snow peas . melon . basmati rice . creamy thai vinaigrette* \$30
- SUNDAY ROAST CHICKEN *lemon and thyme poulet . savory bread pudding . fall vegetables . sage gravy* \$29

SEAFOOD PLATES

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

SHRIMP \$28 *fried or grilled* | **Local** GROUPER \$32 *fried or grilled* | OYSTERS \$30 *golden fried* | COMBO \$34 *your choice*

sides

- ROASTED SWEET POTATO FINGERLINGS \$8 {gf} {v}
- SAUTÉED POWER GREENS \$7 {gf} {v}
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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.



30 CASTLE HARBOUR DRIVE

ALYS BEACH . FLORIDA

Please inform your server, chef, or manager on duty of any dietary restrictions when arriving at the restaurant.

Please note, George's will use reasonable efforts to prevent the introduction of the allergen of concern into the food through close attention during our sourcing, preparation, and handling processes.

However, it is ultimately the Guest's individual discretion to make an informed choice regarding whether to order any particular items. George's cannot guarantee that allergens may not have been introduced during another stage of the food chain process, or even inadvertently, during preparation. George's does not have separate kitchens to prepare allergen-free items or separate dining areas for guests with allergies or intolerances.

follow us @georgesatalys



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