

tad·pole

\$11 / includes a drink
- ages 12 and under only -

RIBBIT FINGERS

homemade chicken tenders . french fries

CROAKER GROUPER BITES

fried grouper fingers . french fries

FROGGIE MAC AND CHEESE

frog shaped pasta . butter and cheese

TOADILY HOPPY SHRIMP

fried shrimp basket . french fries

des·sert

HUMMINGBIRD CAKE \$12 *{gf}

*brown butter cream cheese frosting . edible flowers
candied pecan nut crumb*

WARM CHOCOLATE *toffee* GOO \$10

sweet cream ice cream . chocolate mousse . chocolate sauce

GEORGE'S KEY LIME PIE \$7**TRES LECHES PB & J \$11**

tres leches cake . concord grape jelly . peanut butter mousse

MALTED *chocolate* S'MORES \$10

toasted stuff . potato chip graham tuile

BANANAS FOSTER BLONDIE PIE \$9

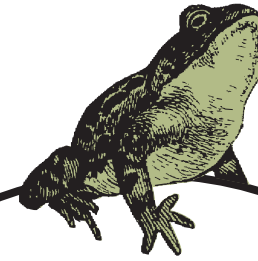
caramelized plantain . vanilla ice cream . caramel drizzle

***Southern Craft Creamery* ICE CREAM {gf}**

caramel or chocolate sauce \$4 one scoop / \$10 three scoops

** Available gluten free upon request.*

FALL/WINTER 2017
- our menu changes seasonally -



CIRCA 2008

GEORGE'S

AT A LYS BEACH

MENU

30 CASTLE HARBOUR DRIVE
ALYS BEACH . FLORIDA



850.641.0017

georgesatalysbeach.com

Taste

- LOBSTER QUESADILLA** lobster . crab . shrimp . cheese . fruit salsa . chipotle drizzle \$24
- CRISPY CALAMARI FRIES** remoulade . lemon \$12
- 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}

mis·be·have

the Good Stuff

- BB30A - BEST BURGER ON 30A** fries \$12 add cheese, bacon or guacamole \$1
- ALYS BURGER** pimento blue cheese . fried pickled okra . bacon . fries \$15
- GEORGE'S PO'BOY** choice of shrimp or oyster . tartar . jalapeño slaw \$18
- PASTRAMI REUBEN SANDWICH**
homemade brisket pastrami . sauerkraut . swiss cheese . russian dressing . marble rye . fries \$16
- OUR Famous GROUPER SANDWICH** golden fried or grilled, served with fries \$20
- GRILLED OR FRIED GROUPER TACOS** poblano lime tartar . lime cabbage slaw \$20
- All tacos served with soft tortillas, cilantro rice, black beans & feta

SEAFOOD PLATES

Served with hush puppies, fries, George's Style Southern Slaw

Local GROUPER \$22

OYSTERS OR SHRIMP \$20

SEAFOOD COMBO \$24

{ Sub chalkboard salad for fries \$2 }

be·have

Spa Inspired

- GRILLED GROUPER over GEORGE'S BITTER SWEET SALAD** \$20
tender greens . frisée . radicchio . fried pearl onions . citrus supremes . carrot & roasted ginger dressing
- ABUNDANCE BOWL** \$15 {gf}
black beans . quinoa red rice . kale . shiitake . avocado . tomatoes . carrots . blueberries . over easy egg . lemon vinaigrette
- GRILLED SALMON** walnut ginger glaze . asian slaw . salmon belly ragoon \$18
- DAB SALAD** a dab of each of our daily chalkboard salads . pita \$14
- #1 Salad SESAME CRAB & AVOCADO SALAD** greens . tamari-sesame vinaigrette . pita \$17
- COCONUT CURRY CHICKEN SALAD** nutty couscous . greens . roasted carrots . cashews . grapes . pita \$15

Healthy Wraps

CHOICE OF ONE SALAD FROM OUR CHALKBOARD OR FRIES

TANDOORI GRILLED CHICKEN \$15

tender greens . onions . tomato . apple tzatziki

SALMON BLT WRAP \$16

wood fire grilled salmon . greens . applewood smoked bacon . tomatoes . guacamole

POWER WRAP \$16 {v}

brussels sprouts & kale mix . avocado . tomato . roasted portobello . black garlic balsamic vinaigrette . spinach tortilla

share the love...

- LOBSTER QUESADILLA** lobster . crab . shrimp . cheese . fruit salsa . chipotle drizzle \$24
- SEAFOOD & 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}
- 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** \$12 {v}
baby romaine . blue cheese . candied pecans . apples . creamy balsamic dressing

be·have

entrees

- FROM THE SURF** ask about 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** pineapple salsa . forbidden black rice . plantains . 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 FILET** \$45 {gf}
boursin & crème fraiche mashed potatoes . asparagus . porcini demi
- PORK TONKATSU** \$28
crispy pork cutlet . sushi rice . 4 cabbage & mushroom slaw . George's tonkatsu sauce
- DUCK AND WAFFLES** \$36
half roasted duck . sweet potato waffle . blood orange maple butter . micro arugula salad
- SEARED SEA SCALLOPS** \$34
polenta cake . creamed spinach . bacon tomato chutney
- SPICY SALT AND PEPPER SHRIMP** \$29
charred brussels sprouts . snow peas . melon . basmati rice . creamy thai dressing
- SEAFOOD PLATES**
served with hush puppies, George's Style Southern Slaw, and a choice of fries or creamy grits
- SHRIMP** \$26 | **Local GROUPER** \$30 | **OYSTERS** \$27 | **COMBO** \$32

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. Split item fee \$4.00. Please note that menu and prices subject to change.