

share the love...

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

SPICY THAI MUSSELS *lemongrass chili broth . grilled baguette* \$13

SEAFOOD CHARCUTERIE BOARD *seafood torchon . smoked salmon croquettes . cornichons . crackers . lemon aioli* \$15

TUNA POKE LETTUCE WRAPS *jicama . yellow beets . jalapeño watermelon poke marinade
corn and caramelized onion crema* \$16 {gf}

CRISPY CALAMARI FRIES *remoulade . lemon* \$13

salads

MEXICAN STREET CORN SALAD *tender greens . roasted corn . avocado . oranges, tomatoes . Tajin plantain chips
Mexican corn dressing* \$10

JUMBO LUMP CRAB & WATERMELON SALAD *cucumbers . feta . spicy honey balsamic vinaigrette* \$16 {gf}

ARUGULA SALAD *candied pecans . blue cheese . shallot confit . lychee-hibiscus vinaigrette* \$12

be·have

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}

GUILT-FREE FETTUCINI *peas . roasted tomatoes . parmesan . vegan alfredo sauce* \$23 {v}
add shrimp... \$8 | add chicken... \$7

SPICED GRILLED SALMON *red quinoa . cucumber vinaigrette . sugar snap pea bisque . honey lemon crème fraiche* \$30 {gf}

SEARED SEA SCALLOPS *mango and cabbage slaw . crispy chorizo . lobster buttermilk vichyssoise . micro greens* \$35 {gf}

mis·be·have

entrees

8OZ CERTIFIED ANGUS FILET
smashed baby yukons . asparagus . black garlic butter \$45 {gf}

GRILLED DUROC PORK CHOP
goat cheese au gratin . haricot verts . peach chipotle chutney \$28

SPICY SALT & PEPPER SHRIMP
charred brussels sprouts . snow peas . melon . basmati rice . creamy thai vinaigrette \$30

SUNDAY ROAST CHICKEN
lemon and thyme half poulet . savory bread pudding . spring vegetables . pan 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

SUCCOTASH \$8 {gf} {v}

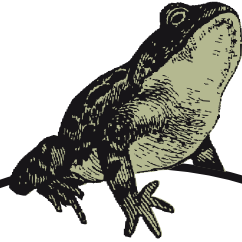
SAUTÉED POWER GREENS \$8 {gf} {v}

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

{ Spring / Summer 2018 }



CIRCA 2008

GEORGE'S

AT Alys BEACH

DINNER

30 CASTLE HARBOUR DRIVE

ALYS BEACH . FLORIDA

documenting dinner is encouraged ...



850.641.0017

georgesatalysbeach.com