

share the love...

- LOBSTER QUESADILLA *lobster . crab . shrimp . cheese . fruit salsa . chipotle drizzle* \$24
- GARLIC PARMESAN FRIED OYSTERS *red pepper flakes . butter, chili garlic naan* \$11/\$19
- AVOCADO, PEA & CRAB FLATBREAD *feta . radish . pea tendrils . buttermilk onion naan* \$18
- RABBIT RILLETTES *cornichons . carrots, pickled onion . blueberry mostarda . sourdough* \$14
- CRISPY CALAMARI FRIES *remoulade . lemon* \$13

salads

- CORN PANZANELLA SALAD *tender greens . grilled corn . fennel, cucumber . cornbread croutons . roasted pepper romesco* \$10 {gf} {v}
- SPRING VEGETABLE BOWL *bibb lettuce . asparagus . radish . peas . broccoli . dill buttermilk dressing* \$11 {gf} {v}
- STRAWBERRY ARUGULA SALAD *pearl onions . toasted pistachios . feta . strawberry basil vinaigrette* \$12 {gf} {v}

entrees

be·have

- 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}
- ANGEL HAIR *with* KALE ARUGULA PESTO *heirloom tomatoes . fresh mozzarella . basil* \$21 {v}
add shrimp... \$8 | add chicken... \$7
- SEARED SEA SCALLOPS *kiwi watermelon relish . leek kohlrabi Korean pancakes . galbi glaze* \$35
- GRILLED JOYCE FARMS CHICKEN *curry mustard marinade . swiss chard . caviar rice pilaf . mint chimichurri* \$28

mis·be·have

- STUFFED SEA BASS *lump crab and crawfish mousse . vegetable succotash . cauliflower citrus puree . micro salad* \$36 {gf}
- 10OZ CERTIFIED ANGUS RIBEYE *wild mushroom fricassee . smashed baby yukons* \$42 {gf}
- SPICY SALT & PEPPER SHRIMP *charred brussels sprouts . snow peas . melon . basmati rice . creamy thai vinaigrette* \$31
- PISTACHIO CRUSTED RACK OF LAMB *broccoli raab . white bean puree . raspberry bourbon demi* \$32

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 \$33 *fried or grilled* | OYSTERS \$30 *golden fried* | COMBO \$36 *your choice*

sides

- POUTINE POTATOES \$8
- SAUTÉED POWER GREENS \$7 {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 2019 }



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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