

follow us Ogeorgesatalys



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

share the love

LOBSTER QUESADILLA lobster.crab.shrimp.cheese.fruit salsa.chipotle drizzle 25 CALAMARI FRIES remoulade.lemon 16

WHIPPED FETA BOARD heirloom tomatoes. pickled shallots. balsamic reduction. crackers. micro basil 22 KOREAN BBQ FRIED OYSTERS chili naan bread. micro radish 21

JUMBO LUMP CRAB NAPOLEON avocado . pickled onions . lime vinaigrette . wonton crisps 23

salads

GEORGE'S SUMMER SALAD watermelon . heirloom tomatoes . avocado . spring mix . barbecue potato chips . creamy dill dressing 15 {v} ORCHARD SALAD apples . oranges . manchego . pepita granola . apple cider vinaigrette 14 {v}



CHEF'S FEATURE ask your server for our daily creation

JERK CRUSTED GULF SNAPPER forbidden black rice . plantains . pineapple salsa . coconut rum molasses 39 {gf}

FETTUCCINE WITH WHITE WINE CREAM SAUCE peas. tomatoes. mushrooms. parmesan 27 {v} add chicken... 29 | add shrimp... 33

SEARED SEA SCALLOPS farro "fried rice" with smoked duck breast . corn cream . corn & cucumber relish 45

FURIKAKE-CRUSTED YELLOWFIN TUNA ginger sushi rice . miso black garlic aioli . green bean salad . house fresno chili sriracha 41 {gf}

 $m i s \cdot b e \cdot h a v e$

JUMBO LUMP CRAB CAKE sweet potato gnocchi . dill caper butter sauce . sorrel **41** 12 OZ WAGYU RIBEYE steak potatoes . asparagus . herb butter **78**

SPICY SALT & PEPPER SHRIMP charred brussels sprouts . snow peas . melon . basmati rice . creamy thai vinaigrette 35

FRIED FISH & GRITS local catch . creamy grits . arugula . cajun brown butter vinaigrette MKT

NEW ZEALAND LAMB RACK mediterranean couscous . broccolini . raspberry demi . pistachio gremolata 42

GEORGE'S FAMOUS SHRIMP PLATE fried or grilled . hush puppies . southern slaw . choice of fries or creamy grits 34

sides

SEASONAL ROASTED VEGGIES George's XO vinaigrette 7 {gf} {v} SEASONED STEAK FRIES 8

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

[Spring | Summer 2024]

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 are subject to change. All checks paid by credit card are subject to a 3% non-cash adjustment fee. Please pay in cash to receive the stated menu price. No outside beverages allowed. Please no substitutions.







BABALU



SHADES



BROOKHAVEN