

GEORGIE'S

Starters

FRIED GREEN TOMATOES	8
jalapeño ranch, crispy bacon	
HUSH PUPPIES	9
hot honey, tartar sauce	
PIMENTO CHEESE	10
smoked fig marmalade, house chips	
SMOKED FISH DIP	13
giardiniera, house chips	
GUMBO	13
crab, shrimp, andouille	
NOLA-STYLE BBQ SHRIMP	15
head-on gulf white shrimp, tasso, grilled baguette, lemon	
CRAB CAKE	23
gulf blue crab, whole grain mustard, leek sauce, herbs	

Salads

+7 add hot smoked salmon or pulled chicken	
+9 add grilled shrimp	
GEM LETTUCE CAESAR	12
sourdough croutons, shaved parmigiano reggiano	
TEXAS BIBB SALAD	14
pears, almond, blue cheese, vanilla bean vinaigrette	
ROASTED BEETS	16
whipped ricotta, pistachio, arugula, horseradish	
GEORGIE'S SLAB SALAD	23
iceberg slab, bay shrimp, tomato, chive, basil buttermilk dressing	

For the Table

SHISHITO PEPPERS	8
fish sauce gastrique, crispy garlic, peanuts	
GREEN BEANS	8
nueske's smoked bacon, shallot	
POTATO PUREE	8
buttered leeks, crème fraîche	
BLUE CRAB MAC & CHEESE	21
orechiette pasta, cheddar bechamel, toasted breadcrumb	

Cold & Raw Bar

OYSTERS ON THE HALF SHELL*	MP
cocktail sauce, horseradish, apple-leek mignonette	
CEVICHE*	16
striped bass, serrano, tomato, red onion, citrus, cilantro	
GULF SHRIMP COCKTAIL	18
house-made cocktail sauce	
TUNA POKE TACOS*	18
sweet onion, scallion, sesame, macadamia, ponzu aioli	

Plates & Sandos

GEORGIE'S BURGER*	17
double smashed angus patty, deviled aioli, lettuce, tomatoes, onion, toasted challah bun, house fries	
+1 add cooper's sharp american cheese	
+2 add bacon, avocado or egg	
HOT DRUM SANDWICH	18
house pickles, basil slaw, house fries	
FRIED BASKET/PO'BOY	23
shrimp or oyster, hush puppies, slaw, remoulade	
FISH 'N CHIPS	24
beer-battered fresh cod, house fries, basil slaw, tartar sauce	
CHILE-DUSTED REDFISH	29
jalapeño grit cake, honey thyme carrots, tomato butter	
BLUEFIN TUNA*	36
butternut squash, asparagus, marcona almonds, garlic, chile	
SAKE-ROASTED SEA BASS	41
garlic fried green beans, ginger lemongrass broth, pea green salad	
CHICKEN & FARRO	26
roasted chicken thighs, truffled farro risotto, cauliflower, pecans, balsamic reduction	
SHORT RIB COTTAGE PIE	30
peas, carrots, spinach, parmesan potato purée	
AKAUSHI STRIP LOIN (14 OZ)*	59
heartbrand beef, brandy peppercorn sauce, creamed brussels sprouts	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS INCREASES YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

Frozens

MARGARITA	9
georgie's special house blend	
PEACH BELLINI	9
avissi prosecco, peach, lemon, raspberry	

Specialty Cocktails

THE GEORGIE	10
vodka, blueberry poppy lemonade	
GEORGIE'S MARGARITA	12
tequila, blackberry, lime, himalayan salt	
MEXICAN MARTINI	12
tequila, okra brine, olive brine, agave, lime, tajin	
TEXAS COLADA	12
tequila, pineapple, coconut, almond, lime	
THE DAYSIPPER	11
vodka or tequila, pink grapefruit juice, white grapefruit juice, hibiscus, lime, tajin	
ESPRESSO MARTINI	13
vodka, espresso, mexican vanilla, cold brew	
FOUNTAINWOOD	11
waterloo gin, elderflower, cucumber, lemon	
WATERMELON COOLER	11
rum, aperol, watermelon, lemon	
OLD FASHIONED	12
bourbon, demerara, angostura bitters, orange bitters	
APEROL SPRITZ	11
aperol, prosecco, soda	
PASSIONFRUIT SPRITZ	11
passionfruit, mint, prosecco, soda	

Mimosas

GLASS OR CARAFE	10/38
avissi prosecco with orange juice, cranberry juice, watermelon juice or white grapefruit juice	

Seltzers

WHITE CLAW	6
mango	
HIGH NOON	8
lemon, grapefruit	

Non-alcoholic

blueberry poppy lemonade	6
pink grapefruit soda	6
sparkling water flavors	5
san benedetto still water (liter)	8

Wine

GLASS/BOTTLE

SPARKLING	
avissi prosecco	10/38
château de bligny, champagne (france)	25/90
mumm cuvée (napa)	58
sérol turbullent rosé (napa)	48

WHITE	
ceretto "blangé," arneis (italy)	13/49
terras gauda "abadia," albariño (spain)	12/44
trimbach pinot blanc (france)	48
unsanctioned, pinot gris (oregon)	13/49
duchman vermentino (texas)	42
mason, sauvignon blanc (napa)	13/49
domaine fleuriet, sancerre (france)	74
tenuta regaleali, grillo (italy)	14/52
josh cellars, chardonnay (california)	10/38
cave de lugny "la carte," chardonnay (france)	15/56
freemark abbey, chardonnay (napa)	68

ROSÉ	
fleur de prairie (france)	12/44

RED	
banshee, pinot noir (santa barbara)	12/44
lingua franca, pinot noir (willamette valley)	72
san polo rubio, red blend (italy)	12/44
force & grace, cabernet sauvignon (paso robles)	20/76
napa cellars, cabernet sauvignon (napa)	17/64
caymus cabernet sauvignon (napa)	150

Beer

BOTTLES & CANS

austin eastcider
guinness
lone star
miller lite
modelo
shiner bock
stella artois
athletic free wave n/a
athletic run wild n/a

DRAFT

dos equis mexican lager
kona big wave golden ale
meanwhile secret beach IPA
michelob ultra light lager
php electric jellyfish hazy IPA

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