

GEORGIE'S

Starters

FRIED GREEN TOMATOES	9
jalapeño ranch, crispy bacon	
HUSH PUPPIES	9
hot honey, tartar sauce	
PIMENTO CHEESE	11
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	25
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	13
sourdough croutons, shaved parmigiano reggiano	
TEXAS BIBB SALAD	14
pears, almond, blue cheese, vanilla bean vinaigrette	
ROASTED BEETS	17
whipped ricotta, pistachio, arugula, horseradish	
GEORGIE'S SLAB SALAD	23
iceberg slab, bay shrimp, tomato, chive, basil buttermilk dressing	

For the Table

HOUSE FRENCH FRIES	6
GREEN BEANS	8
nueske's smoked bacon, shallot	
SHISHITO PEPPERS	8
fish sauce gastrique, crispy garlic, peanuts	
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*	17
striped bass, serrano, tomato, red onion, citrus, cilantro	
GULF SHRIMP COCKTAIL	18
house-made cocktail sauce	
TUNA POKE TACOS*	19
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
golden fried, nashville hot sauce, 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.

PLEASE NOTE: A 20% SERVICE CHARGE APPLIES TO GROUPS OF SIX OR MORE.

Frozens

MARGARITA 10
georgie's special house blend

SEASONAL FROZEN 10

Specialty Cocktails

THE GEORGIE 10
new amsterdam vodka, blueberry poppy lemonade

GEORGIE'S MARGARITA 13
aguasol tequila, blackberry, lime, himalayan salt

THE DAYSIPPER 12
aguasol tequila, pink grapefruit juice, white grapefruit juice, hibiscus, lime, tajín

CHERRY & BRIGHT 12
new amsterdam vodka, cherry, rosemary syrup, lemon

ESPRESSO MARTINI 13
new amsterdam vodka, borghetti, cold brew, cacao, mexican vanilla

WINTER WHITEOUT 12
reyka vodka, elderflower, high horse, white cranberry, lime

GINGLE & TONIC 11
waterloo prickly pear & rose gin, solerno, orange blossom, tonic

RED CANDLE 12
mezcal, cranberry juice, lime, cranberry syrup, rosemary salt

RYE BY THE FIRE 13
wild turkey 101 rye, caramel, angostura bitters, vanilla bitters, smoke

PEAR-FECTLY SPRITZED 11
st. george spiced pear liqueur, honey sage, prosecco, soda

Seltzers

WHITE CLAW 6
mango

HIGH NOON 8
lemon, grapefruit

Non-alcoholic

blueberry poppy lemonade 6

pink grapefruit soda 6

waterloo sparkling water (can) 5

san benedetto sparkling water (liter) 8

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 turbulent rosé (napa) 48

WHITE

ceretto “blangé,” arneis (italy) 13/49

terras gauda “abadia,” albariño (spain) 12/44

trimbach pinot blanc (france) 48

baron fini, pinot grigio, alto adige (italy) 13/49

duchman vermentino (texas) 42

mason, sauvignon blanc (napa) 13/49

domaine hubert brochard, sancerre (france) 84

tenuta regaleali, grillo (italy) 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

old gregg brewing co. ipa

old gregg brewing co. pilsner

michelob ultra light lager

php electric jellyfish hazy ipa

GEORGIE'S

