

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	
BLUE CRAB FINGERS	21
garlic butter, crostini	
CRAB CAKE	26
gulf blue crab, whole grain mustard and leek sauce, herbs	

Salads

(+7 add hot-smoked salmon +12 grilled shrimp)

GEM LETTUCE CAESAR	13
sourdough croutons, parmigiano reggiano	
TEXAS BIBB SALAD	14
pears, almond, goat cheese, vanilla bean vinaigrette	
GEORGIE'S WEDGE SALAD	14
bacon, tomatoes, chives, bleu cheese crumbles	
ROASTED BEETS	17
whipped ricotta, pistachio, arugula, horseradish	

For the Table

HOUSE FRENCH FRIES	8
BRUSSELS SPROUTS	12
house sauce, shallots, peanuts, lime	
SHISHITO PEPPERS	12
fish sauce gastrique, crispy garlic, peanuts	
BLUE CRAB MAC & CHEESE	21
orecchiette pasta, cheddar bechamel, toasted breadcrumbs	

Cold & Raw Bar

OYSTERS ON THE HALF SHELL*	MP
cocktail sauce, horseradish, apple-leek mignonette	
CRUDO*	MP
seasonal preparation	
CEVICHE*	18
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

AKAUSHI NEW YORK STRIP* (14OZ)	59
heartbrand beef, brandy peppercorn sauce, creamed brussels sprouts	
SHORT RIB COTTAGE PIE	32
peas, carrots, spinach, parmesan potato purée	
CHILE DUSTED REDFISH	33
jalapeño grit cake, honey thyme carrots, tomato cream sauce	
BLUEFIN TUNA*	39
butternut squash, asparagus, garlic chili crisp	
SAKE ROASTED SEA BASS	42
garlic fried broccolini, ginger lemongrass broth	
PANKO-CRUSTED HALIBUT	44
sauteed greens, lemon caper butter sauce	
GEORGIE'S BURGER*	18
double smashed angus patty, deviled aioli, lettuce, tomatoes, onion, toasted brioche bun, house fries	
+1 add Cooper's sharp american cheese	
+2 add bacon, avocado or egg	
SPICY FISH SANDWICH	19
golden fried, nashville hot sauce, pickles, basil slaw, house fries	
FRIED BASKET/PO'BOY	24
shrimp or oyster, hush puppies, slaw, remoulade	
FISH 'N CHIPS	25
beer-battered fresh cod, house fries, basil slaw, tartar sauce	

*consuming raw or undercooked meats, poultry, seafood, shell fish, or eggs, increases your risk of food borne illness, especially if you have certain medical conditions. A 20% service charge ON PARTIES OF 6 OR MORE.

Frozens

MARGARITA	11
georgie’s special house blend	
SEASONAL FROZEN	11

Specialty Cocktails

THE GEORGIE	11
new amsterdam vodka, blueberry poppy lemonade	
GEORGIE’S MARGARITA	13
tequila, blackberry, lime, himalayan salt	
THE DAY SIPPER	13
aguasol tequila, pink grapefruit juice, white grapefruit juice, hibiscus, lime, tajín	
AGAVE AFTER DARK	12
maniball peanut butter tequila, licor 43, cold brew, reese’s puff cold form	
ESPRESSO MARTINI	14
new amsterdam vodka, borghetti, cold brew, cacao, mexican vanilla	
THE RAZZ	12
rekya vodka, raspberry, simple, lemon	
SOUTHERN BLUSH	12
waterloo prickly pear & rose gin, solerno, orange blossom, tonic	
SAKE-TINI	13
sake, new amsterdam gin, cucumber, lemon, agave	
DESERT BLOOM	12
sotol, damiana, lime, pineapple, agave	
8TH STREET RYE	14
wild turkey 101 rye, demerara, sarsaparilla bitters, angostura bitters, smoke	
LYCHEE SPRITZ	12
lychee soju, lemon, prosecco, soda, mint	

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	11/40
château de bligny, champagne (france)	25/90
mumm cuvée (napa)	58
veuve clicquot “yellow label,” champagne (france). . .	160
peirre sparr crémant rosé (alsace)	52

WHITE	
cerretto “blange”, arneis (italy)	16/52
terras gauda “abadia,” albariño (spain)	15/48
trimbach, pinot blanc (france).	52
barone fini, pinot grigio, alto adige (italy)	16/52
e. guigal, cotes du rhone (france).	58
duchman, vermentino (texas)	42
echo bay, sauvignon blanc (new zealand)	13/44
domaine delaporte, sancerre (france)	84
josh cellars, chardonnay (california)	13/44
cave de lugny, chardonnay (france)	16/52

ROSÉ	
fleurs de prairie (france)	13/44

RED	
banshee, pinot noir (santa barbara)	14/46
lingua franca, pinot noir (willamette valley).	72
chateau des jaques, gamay (france)	85
san polo rubio, sangiovese (italy)	16/52
chateau lassegue grand cru, bordeaux (france).	105
quintessa, bordeaux blend (rutherford).	455
iron & sand, cabernet sauvignon (paso robles)	19/64
napa cellars, cabernet sauvignon (napa)	23/70
caymus, cabernet sauvignon (napa)	150
faust, cabernet sauvignon (napa)	145

Beer

BOTTLES & CANS

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

DRAFT

dos equis mexican lager
kona big wave golden ale
michelob ultra light lager
old gregg brewing co. ipa
old gregg brewing co. pilsner
php electric jellyfish hazy ipa



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