

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	
CLAM CHOWDER	12
new england style, yukon gold potatoes, smoked bacon	
GUMBO	13
crab, shrimp, andouille	
NOLA-STYLE BBQ SHRIMP	15
head-on gulf white shrimp, tasso, grilled baguette, lemon	
MUSSELS	17
pei mussels, andouille, tomato, herb garlic broth, baguette	
BLUE CRAB FINGERS	19
garlic butter, crostini	
CRAB CAKE	26
grain mustard sauce, leeks, 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
BROCCOLINI	9
charred with garlic, lemon, chili flakes	
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	
CRUDO*	MP
seasonal preparation	
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*	18
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	24
shrimp or oyster, hush puppies, slaw, remoulade	
FISH 'N CHIPS	24
beer-battered fresh cod, house fries, basil slaw, tartar sauce	
CHILE-DUSTED REDFISH	30
jalapeño grit cake, honey thyme carrots, crawfish cream sauce	
BLUEFIN TUNA*	36
butternut squash, asparagus, marcona almonds, garlic, chile	
SAKE-ROASTED SEA BASS	41
broccolini, ginger lemongrass broth, pea green salad	
BRANZINO	42
oven roasted, brown butter, tomato confit, shaved fennel 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. A 20% service charge applies to groups of six 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
aguasol tequila, blackberry, lime, himalayan salt	
THE DAYSIPPER	13
aguasol tequila, pink grapefruit juice, white grapefruit juice, hibiscus, lime, tajin	
AGAVE AFTER DARK	12
maniball peanut butter tequila, licor 43, cold brew, reeses puff cold foam	
ESPRESSO MARTINI	14
new amsterdam vodka, borghetti, cold brew, cacao, mexican vanilla	
THE RAZZ	12
reyka vodka, raspberry, simple, lemon	
SOUTHERN BLUSH	12
waterloo prickly pear & rose gin, solerno, orange blossom, tonic	
SAKE-TINI	13
sake, new amsterdam gin, fresh cucumber juice	
DESERT BLOOM	12
sotol, damiana, lime, pineapple, agave	
8TH STREET RYE	14
wild turkey 101 rye, demerara, sarsaparilla bitters, angostura bitters, smoke	
PEAR-FECTLY SPRITZED	12
st. george spiced pear liqueur, honey sage, prosecco, soda	

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
pierre sparr crémant rosé (alsace)	52

WHITE

ceretto "blangé," arneis (italy)	16/49
terras gauda "abadia," albariño (spain)	15/46
trimbach pinot blanc (france)	52
barone fini, pinot grigio, alto adige (italy)	16/49
duchman vermentino (texas)	42
echo bay, sauvignon blanc (new zealand)	12/44
domaine hubert brochard, saucerre (france)	84
tenuta regaleali, grillo (italy)	52
josh cellars, chardonnay (california)	12/40
cave de lugny "la carte," chardonnay (france)	16/52
freemark abbey, chardonnay (napa)	62

ROSÉ

fleurs de prairie (france)	12/44
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RED

banshee, pinot noir (santa barbara)	13/44
lingua franca, pinot noir (willamette valley)	72
san polo rubio, sangiovese (italy)	16/49
force & grace, cabernet sauvignon (paso robles)	25/76
napa cellars, cabernet sauvignon (napa)	19/64
caymus cabernet sauvignon (napa)	150
quintessa, bordeaux blend (rutherford)	455

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	
micheob ultra light lager	
old gregg brewing co. ipa	
old gregg brewing co. pilsner	
php electric jellyfish hazy ipa	



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