George's at Alys Beach
DINNER

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, balsamic reduction, crackers, micro basil  22
KOREAN BBQ FRIED OYSTERS  chili naan bread, micro radish  21
ALL-AMERICAN CHARCUTERIE  2 River Bear meats, 2 domestic cheeses, accoutrements  33

salads

ORCHARD SALAD  apples, citrus, spring mix, pepita granola, manchego, apple cider vinaigrette  15 (gf) (v)
ARUGULA SALAD  beets, crispy potato skins, goat cheese, lemon vinaigrette  14 (v)

entrees

be·have

CHEF’S FEATURE  ask your server for our daily creation
JERK CRUS TED GULF SNAPPER  forbidden black rice, plantains, pineapple salsa, coconut rum molasses  39 (gf)
BU CATINI PASTA  arrabbiata, roasted chickpeas, spinach, ricotta, parmesan  27 (v)
SEARED SEA SCALLOPS  white beans, crispy kale, bacon bourbon jam  45 (gf)
FURIKAKE-CRUSTED YELLOWFIN TUNA  ginger sushi rice, miso black garlic aioli, green bean salad, house fressno chili vinaigrette  41 (gf)

m i s· b e· h a v e

JUMBO LUMP CRAB CAKE  sweet potato gnocchi, dill caper butter sauce, sorrel  41
8 OZ WAGYU FILET  roasted garlic mash, creamy wild mushroom and blue cheese fricassee  78 (gf)
SPICY SALT & PEPPER SHRIMP  charred brussels sprouts, snow peas, melon, basmati rice, creamy thai vinaigrette  35
FRIED FISH & GITS  local catch, creamy grits, arugula, Cajun brown butter vinaigrette  MKT
RECAITO BRAISED PORK SHANK  poblano risotto, apple and radish salad with lime vinaigrette  39 (gf)
GEORGE’S FAMOUS SHRIMP PLATE  fried or grilled, hush puppies, southern slaw, choice of fries or creamy grits  34

sides

GARLICKY SPINACH  7 (gf) (v)  ROASTED SWEET POTATOES WITH HOT HONEY  8 (v)

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

Visit Our Sister Restaurants

[ Fall / Winter 2023 ]

Controlling raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

Our produce may contain wheat, egg, dairy soy or fish allergies. In addition, meats 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 subject to change.

No outside beverages allowed. Please no substitutions.