

tad·pole

\$11 / includes a drink  
- ages 12 and under only -

**RIBBIT FINGERS**

*homemade chicken tenders . french fries*

**CROAKER GROUPER BITES**

*fried grouper fingers . french fries*

**FROGGIE MAC AND CHEESE**

*frog shaped pasta . butter and cheese*

**TOADILY HOPPY SHRIMP**

*fried shrimp basket . french fries*

des·sert

**HUMMINGBIRD CAKE \$12 {gf}**

*brown butter cream cheese frosting . edible flowers  
candied pecan nut crumb*

**WARM CHOCOLATE *toffee* GOO \$10**

*sweet cream ice cream . chocolate mousse . chocolate sauce*

**GEORGE'S KEY LIME PIE \$7****GOAT *cheese* PANNA COTTA \$11**

*tres leches croutons . apricot ginger curd . macerated berries*

**MALTED *chocolate* S'MORES \$10**

*toasted fluff . potato chip graham tuile*

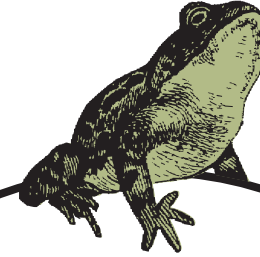
**FROGGIE FRUIT LOOPS**

**PUDDING CUP \$7**

***Southern Craft Creamery* ICE CREAM {gf}**

*caramel or chocolate sauce \$4 one scoop / \$10 three scoops*

SPRING/SUMMER 2017  
- our menu changes seasonally -



CIRCA 2008

**GEORGE'S**

AT ALYS BEACH

**MENU**

30 CASTLE HARBOUR DRIVE  
ALYS BEACH . FLORIDA



850.641.0017

*georgesatalysbeach.com*

## Taste

- LOBSTER QUESADILLA** lobster . crab . shrimp . cheese . fruit salsa . chipotle drizzle \$24
- CRISPY CALAMARI FRIES** remoulade . lemon \$12
- PORK CHEEK BAO BUNS** tamari and fermented chili jus . apple chowchow . scallion \$9
- SHRIMP SALAD** yogurt dill dressing . bibb lettuce . spicy wontons \$12
- SMOKED TROUT SPREAD** pumpernickel toast . pea shoots . caviar \$11
- TUNA SPRING ROLL** vermicelli . sprouts . carrots . cucumbers  
green onions . wasabi lime crema . shiitake oyster sauce \$14 {gf}

mis·be·have

## the Good Stuff

- BB30A - BEST BURGER ON 30A** fries \$12 add cheese, bacon or guacamole \$1
- ALYS BURGER** pimento blue cheese . fried pickled okra . bacon . fries \$15
- GEORGE'S PO'BOY** choice of shrimp or oyster . tartar . jalapeño slaw \$18
- THE EVERYTHING GRILLED CHEESE SANDWICH**  
aged gouda . monterey . cheddar . cheese curds . schmaltz mayo  
"everything" seasoned sourdough . served with heirloom tomato and watermelon gazpacho \$16
- OUR Famous GROUPEUR SANDWICH** golden fried or grilled, served with fries \$20
- GRILLED OR FRIED GROUPEUR TACOS** poblano lime tartar . lime cabbage slaw \$20  
All tacos served with soft tortillas, cilantro rice, black beans & feta

## SEAFOOD PLATES

Served with hush puppies, fries, George's Style Southern Slaw

Local GROUPEUR \$22

OYSTERS OR SHRIMP \$20

SEAFOOD COMBO \$24

be·have

## Spa Inspired

- GRILLED GROUPEUR over SUMMER COBB SALAD** \$20 {gf}  
tender greens . tomatoes . corn . egg . avocado . watermelon . crispy prosciutto . vidalia tonnato dressing
- ABUNDANCE BOWL** \$15 {gf}  
black beans . quinoa red rice . kale . shiitake . avocado . tomatoes . carrots . blueberries . over easy egg . lemon vinaigrette
- GRILLED SALMON** walnut ginger glaze . asian slaw . salmon belly rangoon \$18
- DAB SALAD** a dab of each of our daily chalkboard salads . pita \$14
- #1 Salad SESAME CRAB & AVOCADO SALAD** greens . tamari-sesame vinaigrette . pita \$16
- COCONUT CURRY CHICKEN SALAD** nutty couscous . greens . roasted carrots . cashews . grapes . pita \$14

## Healthy Wraps

CHOICE OF ONE SALAD FROM OUR CHALKBOARD OR FRIES

**GRILLED CHICKEN WRAP** \$14  
avocado buttermilk ranch . griddled onions . greens . tomatoes**SALMON BLT WRAP** \$16  
wood fire grilled salmon . greens . applewood smoked bacon . tomatoes . guacamole**POWER WRAP** \$16 {v}  
black beans . avocado . greens . tomatoes . mushrooms . cilantro rice . sprouts . sriracha

## share the love...

- LOBSTER QUESADILLA** lobster . crab . shrimp . cheese . fruit salsa . chipotle drizzle \$24
- PRINCE EDWARD ISLAND MUSSELS** szechuan fra diavolo broth . sourdough toast \$12
- SMOKED TROUT SPREAD** pumpernickel toast . pea shoots . caviar \$11
- TUNA SPRING ROLL** vermicelli . sprouts . carrots . cucumbers . green onions  
wasabi lime crema . shiitake oyster sauce \$14 {gf}
- CALAMARI FRIES** remoulade . lemon \$12

## salads

- SUMMER COBB** tender greens . tomatoes . corn . egg . avocado  
watermelon . crispy prosciutto . vidalia tonnato dressing \$11
- BIBB AND SHRIMP SALAD** yogurt dill dressing . spicy wontons \$12
- SPINACH SALAD** \$8  
crispy fried red peppers . goat cheese . blistered grapes . smoked sea salt . rosemary oil and vinegar

be·have

## entrees

- FROM THE SURF** ask about our daily creation MARKET PRICE
- JERK CRUSTED GULF SNAPPER** pineapple salsa . forbidden black rice . plantains . coconut rum molasses \$29 {gf}
- CHICKEN THIGH BROCHETTES** five-grain pilaf . baby squashes . red chimichurri \$26 {gf}
- SEARED SEA SCALLOPS** white asparagus . pearl onion and parsnip fricasse  
strawberry and watermelon salsa . micro arugula \$34 {gf}

mis·be·have

## entrees

- 8OZ. CERTIFIED ANGUS FILET** \$45 {gf}  
blue cheese cottage fries . wilted greens . worchestershire Irish butter
- HARISSA PORK TENDERLOIN** \$28  
corn spoon bread . crispy greens . sweet corn cream
- NEW ZEALAND RACK OF LAMB** \$32 {gf}  
cauliflower couscous . sweet pea and mint purée . pea tendrils salad . miso pistachio butter
- CHEESE AND TRUFFLE SACHETTI** \$21 {v}  
lemon alfredo . sweet green peas . herbs  
add shrimp... \$8 | add chicken... \$7
- SPICY SALT AND PEPPER SHRIMP** \$28  
charred brussels sprouts . snow peas . melon . basmati rice . creamy thai dressing
- SEAFOOD PLATES**  
served with hush puppies, George's Style Southern Slaw, and a choice of fries or creamy grits
- SHRIMP** \$26 | **Local GROUPEUR** \$30 | **OYSTERS** \$27 | **COMBO** \$32

## sides

**FIELD PEA SUCCOTASH** \$8 {gf}**SAUTÉED ASPARAGUS** \$7 {gf} {v}

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Split item fee \$4.00. Please note that menu and prices subject to change.