

Bar GEORGE

1956
Maybank
Highway
Suite E

RAW BAR

OYSTERS*

SINGLE 3
DOZEN 33

w/ Yuzu-Jalapeño Mignonette & Roasted Tomatillo

BROILED OYSTERS* (5) 16

Green Garlic Butter, Chili Crumb

CRUDO* 16

Chili oil, Strawberry

SHRIMP DIP 16

Cucumber, Brandons Bread

Peruvian Chicken

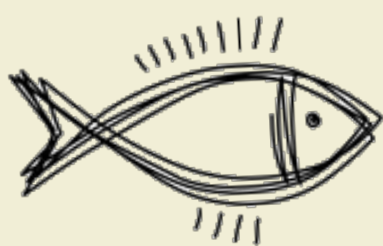
HALF OR WHOLE BIRD 16/28

Rotisserie Roasted with Aji Panca
Served with Cilantro Aioli & Lime

FLANK STEAK

Chimichurri, Shoestring Potatoes
29

WHOLE FISH!



Jerk Seasoning, Spring Onion, Lime 32

KITCHEN HOURS
TUESDAY THRU SUNDAY
5P-11P

COLD THINGS

ARUGULA & POTATO CHIP SALAD 13
Pecorino, Balsamic Vin.

CHICORY CAESAR 10
Chili Crumb, Dill

HAIKURI TURNIP CARPACCIO 10
Nuoc Cham, Daikon Radish, Mint

DEVILED EGG TOAST 10
Assorted Pickles

SUNCHOKE PATE 12
Focaccia, Spring Onion

HOT STUFF

GREEK DOG 6
Beef Chili, Shallot, Dijon

KRAUT DOG 6
Sauerkraut, Caramelized Onion

SWEET POTATO GRATIN 12
Gruyere, Lemon Thyme Vin.

MARSH HEN MILLS GRIT CAKE 10
Gochujang, Scallion

ROASTED RAINBOW CARROTS 10
Greek Yogurt, Hot Honey

DOUGHNUTS

BOSTON CREAM 6
Pastry Cream, Sea Salt

DULCE DE LECHE 6
Nutella, Sea Salt

COCONUT CREAM 6
Toasted Coconut, Lime