

# 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

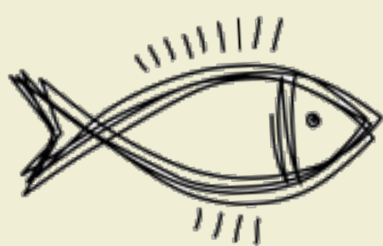
HALF OR WHOLE BIRD 16/28

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

MIXED GREENS & POTATO CHIP SALAD 13  
Pecorino, Balsamic Vin.

CHICORY CAESAR 10  
Chili Crumb, Dill

HAIKURI TURNIP CARPACCIO 10  
Nuoc Cham, Daikon Radish, Mint

RICE & BEAN SALAD 10  
Green Goddess, Ramp

## HOT STUFF

GREEK DOG 6  
Beef Chili, Shallot, Dijon

SLAW DOG 6  
Rampch Dressing

SWEET POTATO GRATIN 12  
Gruyere, Lemon Thyme Vin.

MARSH HEN MILLS GRIT CAKE 10  
Gochujang, Scallion

SPRING DITALINI 12  
Spring Onion Soubise, Ramps, Snow Peas

## DOUGHNUTS

DULCE DE LECHE 6  
Nutella, Sea Salt

RAINBOW SPRINKLE 6  
Strawberry, Cream Cheese

COCONUT CREAM 6  
Toasted Coconut, Lime