



RAW BAR

HOUSE OYSTERS HALF 9
on the half shell DOZ 18

PREMIUM OYSTERS MKT
on the half shell

OYSTER SHOOTER 6
housemade bloody mary, bacon infused vodka or tequila

TUNA TARTARE 13
white soy ginger vinaigrette, avocado, pineapple, red onion, crispy wontons

COLD

JUMBO SHRIMP COCKTAIL 11
bloody mary cocktail sauce

SALADS

HOUSE SALAD 12
mixed greens, lemon poppyseed vinaigrette, feta, strawberries, pickled red onion, candied pecans

CHOPPED WEDGE SALAD 12

grape tomato, pork belly, scallion, blue cheese, hard-boiled egg, diced red onion, brioche breadcrumbs

Add: Salmon|8 Ahi-Tuna|9 Shrimp|9 Chicken|7

HOT

OVEN ROASTED OYSTERS

BAYOU OYSTERS 18
cajun butter sauce, bacon, parmesan

GR'S OYSTER ROCKEFELLER 18
white sauce, spinach, andouille parmesan

SWEET SRIRACHA 18
sriracha sauce, honey, bacon

TRIPLE CREAM BRIE 18
mild cheese, white wine garlic sauce

PEEL & EAT SHRIMP 13
1/2 LB served warm

SOUP OF THE DAY 7
made in house daily

SIGNATURE BITES

LOBSTER ROLLS

NEW ENGLAND STYLE 18
toasted bun, old bay aioli, served chilled with kettle chips

CONNECTICUT STYLE 18
toasted bun, old bay butter, served warm with kettle chips



CHARCUTERIE BOARD 22
curated variety of meats, cheeses, jams and accompaniments

HUMMUS BOARD 12
sundried tomato pesto, warm pita, red grapes

MUSSELS MARINARA 13
roasted garlic red sauce

WARM CRAB DIP 9
served with pita

TACOS (3)

BAHA SHRIMP 13
sweet corn puree, shaved lettuce, grape tomato pico, cotija

BRISKET BARBACOA 13
oaxaca cheese, avocado, charred corn salsa, cilantro, red onion

AHI-TUNA 13
asian slaw, gochujang aioli, pineapple salsa

BRAISED BACON 13
roasted garlic aioli, pickled red onion, charred corn salsa, black garlic BBQ sauce, cotija

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



george robert's



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