



GEORGIA JAMES

TO START

BAKED BRIE & PROSCIUTTO

honeycomb, cornichons

BEEF CARPACCIO*

herbed & seared 44 Farms tenderloin,
baby arugula, herbs dressing, reggiano

STEAK TARTARE*

classic fixings, served table side

TEMPURA CRAB CLAWS

tentsuyo dip, vegetables

LOBSTER AVOCADO TOAST*

brioche, aioli, Maine lobster, trout caviar,
chives, tomato confit

30

26

29

26

36

GJ GULF OYSTERS*

viet-cajun butter, scallion, toasted focaccia

POPCORN SHRIMP*

breaded deep fried rock shrimp,
spicy yuzu aioli

HEARTH ROASTED PORK BELLY

slow roasted crispy skin pork belly,
gochugaru BBQ sauce, asian salad

CRAB CAKE*

sweet corn sauce, micro green salad

BONE MARROW

wagyu tallow, pickled onions, creole
mustard, toasted focaccia, bonito flakes

MEAT BALLS

lamb and beef meat balls, san marzano
sauce, salsa verde, toast, reggiano cheese

25

27

25

36

36

18

INTERMISSION

SOUP OF THE DAY*

mkt

CAESAR SALAD

16

romaine hearts, focaccia croutons,
reggiano, boquerones

GJ HOUSE SALAD

14

field greens, avocado, baby heirloom
tomatoes, pickled onions, carrots,
persian cucumbers, dijon vinaigrette

add shrimp* 16 add chicken 14 add steak* 20

WEDGE SALAD

18

baby iceberg, pork belly bits, baby
heirloom tomatoes pickled onions, candied
pecans, blue cheese ranch

CAPRESE SALAD

24

heirloom tomatoes, bufala mozzarella,
basil, aged balsamic, olive oil

SHRIMP SALAD*

28

mix field greens, marinated bell peppers,
braised mushrooms, citrus dressing

RAW BAR

EAST COAST OYSTERS*

24/46

GULF COAST OYSTERS*

18/34

CLASSIC SHRIMP COCKTAIL*

29

4 jumbo shrimp, old & new world sauces

TUNA TARTARE*

26

ponzu vinaigrette, wakame, crispy
wontons, edamame

CAVIAR*

139

1 oz osetra, classic accutremments

OCTOPUS SALAD

28

potatoes, romesco, toasted almonds,
chive dressing

GULF PLATTER*

75

1 dz gulf coast oysters, 5 shrimp, 6 crab
claws, octopus cocktail

G J TOWER*

179

1 dz east coast oysters, 1 dz gulf oysters,
5 shrimp, 6 crab claws, tuna tartare,
octopus cocktail

*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses,
If you have a food allergy or specific dietary needs, please inform your server.



GEORGIA JAMES

SHAREABLE STEAKS (Sliced Table-Side)

TX STRIP* 20 oz, 44 Farms,	95
TX PORTERHOUSE* 36 oz, 44 Farms, TX	145
CHATEAUBRIAND* 20 oz	140
100% grass fed hormone free argentinian angus	
LONG BONE RIB EYE*	195
36 oz 44 Farms, TX, dry aged	

CHEF INSPIRED

FAROE SALMON*	42
basil risotto, asparagus, poblano beurre blanc	
CHILEAN SEABASS*	56
roasted baby bok choy, baby round carrots	
MEDITERRANEAN BRANZINO*	39
almondine, green beans, lemon caper sauce	
BLACKENED SCALLOPS*	42
cajun creamy orzo pasta, andouille sausage, fresh parmesan cheese	
LOBSTER RAVIOLI	38
lobster bisque sauce, tomato confit	
GJ FRIED CHICKEN	38
free range chicken, braised french beans, dirty rice	
BRAISED SHORT RIBS	49
creamy polenta, sautéed brussels sprouts, red wine au jus	

ADDITIONS

KING CRAB LEGS*	Mkt
1/2 Lb. hearth roasted, garlic herb butter	
LOBSTER TAIL* 6oz	36
SEARED FOIE GRAS*	24

SAUCES

ROASTED GARLIC BUTTER	5
CHIMICHURRI SAUCE GJ	5
STEAK SAUCE	5
AU POIVRE SAUCE	5
BERNAISE SAUCE	5

BALLER BOARDS

GJ BOARD* (serves 4-6)	500
Porterhouse, Chateaubriand, Akaushi, Branzino, GJ Fried Chicken, 4 sides	
CHEF'S BOARD* (Serves 6-8)	750
Long Bone Ribeye, TX Strip, RC Strip, Lamb Chops, Faroe Salmon, GJ Fried Chicken, 5 sides	

STEAKS & OTHER CUTS

JAPANESE A5 WAYGU*	Mkt
8 oz FILET* 44 FARM, TX 16	56
14 oz RIBEYE* 44 FARM, TX	72
12 oz WAGYU STRIP*, RC RANCH, TX	82
14 oz AKAUSHI RIBEYE*	99
HEARTHBRAND TX	
COLORADO LAMB CHOPS*	74

SIDES

MAC AND CHEESE	22
TRUFFLE MAC AND CHEESE	28
LOBSTER MAC AND CHEESE	32
SAUTÉED JUMBO ASPARAGUS	17
SAUTÉED SPINACH	15
BROWN BUTTER MUSHROOMS	17
SMASH 'N' FRIED NEW POTATOES	16
FRIED BRUSSEL SPROUTS CHARRED	16
CORN WITH CREMA	15
LOADED POTATOES AU GRATIN	17
FRENCH FRIES	16
TRUFFLED SWEET POTATO FRIES	19
HORSERADISH MASHED POTATOES	17

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