Géos
TAVERN & OYSTER BAR

The Raw Bar

SHRIMP COCKTAIL 16

SEAFOOD PLATEAU* 55
6 oysters, ½ lobster, 3 crab claws, 6 shrimp

TUNA CEVICHE* 15
avocado, pico de gallo, tomatillo vinaigrette, corn chips

OYSTERS ON THE HALF SHELL* MP

APPETIZERS

GRILLED SOURDOUGH 8
herbed-whipped chèvre butter, olive tapenade, extra virgin olive oil

SWEET POTATO CINNAMON ROLLS 10
brown butter cream cheese icing, toasted pecans, whiskey barrel-aged maple syrup

CRAB AND ARTICHOKE GRATIN 18
lump crab, artichoke, fontina, parmigiano reggiano, fresh herbs, fried saltines

CRISPY CHICKEN WINGETTES 18
sambal butter, house ranch

CHILI CHEESE FRIES 12
cheese sauce, diced onion, pickled jalapeño

SOUPS & SALADS

grilled chicken **+7** | grilled shrimp **+9** | grilled salmon* **+11**
grilled tuna* **+12** | fried oysters **+10**

SIMPLE GREENS 11
local lettuces, soft herbs, lemon vinaigrette

BLT WEDGE 12
iceberg, bacon, heirloom tomato, bleu cheese, sunflower seeds, green goddess dressing

CAESAR* 11
romaine, parmigiano reggiano, oyster crackers

LOBSTER BISQUE 13
cognac cream, tarragon, chives

GRAN'S CHICKEN SOUP 9
matzo ball, chicken, egg noodles, carrot, celery, fresh dill

SALMON NIÇOISE* 22
little gem lettuce, haricot verts, fingerling potatoes, tomato, olives, jammy egg, sherry-shallot vinaigrette

SHAKSHUKA* 15
baked eggs, spiced tomato, peppers, chili, coriander, grilled sourdough

CLASSIC MOULES FRITES 25
Bangs Island mussels, white wine, garlic, shallot, cream, butter

TUNA GRAIN BOWL* 22
grilled tuna, Carolina gold rice, farro, haricots verts, lemon supremes, olives, tomatoes, soft herbs, toasted sunflower seeds, pepernotta, lemon vinaigrette

SHRIMP & GRITS 22
shrimp, cheese grits, mushrooms, scallions, bacon, tomato jus

CRAB OMELETTE 24
fine herbs, lemon, dressed greens, avocado

HANDHELDS

BACON, EGG & CHEESE BISCUIT 14
scrambled eggs, Cooper Sharp American, house made buttermilk biscuit

COUNTRY HAM BISCUIT 14
Lady Edison country ham, pimento cheese, pepper jelly, house made buttermilk biscuit

FRIED CHICKEN BISCUIT 16
crispy thigh, dill pickles, hot honey, house-made buttermilk biscuit

WILD MUSHROOM GRILLED CHEESE 16
roasted sherry-miso mushrooms, fontina, gruyere, caramelized onions, tomato soup dipper

SEAFOOD PO' BOY 21
shredded lettuce, tomato, pickles, creole aioli, oysters, Leidenheimer French bread
choice of fried shrimp, market fish or oysters

GEO'S SMASH 19
double patty, Cooper Sharp American, dill pickles, house sauce, shredded lettuce, Martin's potato roll, fries

THE 919 21
slow-braised beef, caramelized onions, cheese sauce, French bread, fries

TAVERN DOG 12
all-beef hot dog, toasted bun, fries
CHOOSE YOUR STYLE
Carolina chili, slaw, mustard, onion
Coney Island saurkraut, spicy brown mustard
The Spicy Surfer bacon-wrapped dog, tomato, onion, pickled jalapeño, mustard, cheese sauce

*These items offered may be served raw or cooked to your specifications. consuming raw or undercooked meats, eggs, shellfish or seafood may increase your risk of food-borne illness, especially if you have certain medical conditions.

If you use a credit card, we will charge an additional 3% to help offset processing costs. We do not surcharge debit cards.