Géos
TAVERN & OYSTER BAR

From the Raw Bar

SEAFOOD PLATEAU* 55
6 oysters, 1/2 lobster tail, 2 crab claws, 4 shrimp cocktail

SEAFOOD TOWER* 100
12 oysters, 1 full lobster tail, 4 crab claws, 8 shrimp cocktail

OYSTERS ON THE HALF SHELL* MP

Shrimp Cocktail 16

Tuna Ceviche* 15

Market Crudo* MP

Jonah Crab Claws 3 for 21, 6 for 42

Starters

Drop Biscuits 8
pepper jelly

Grilled Sourdough 8
herbed whipped chevre butter, olive tapenade, extra virgin olive oil

Hushpuppies 8
jalapeño, cheddar, honey butter

Seasonal Country Ham Plate 18
Seasonal fruit, Stracciatella, Lady Edison country ham, toasted pistachios, mint, basil, hot honey vinaigrette

Crispy Sesame Shrimp Toast 15
golden sesame shrimp toast, ginger-lime vinaigrette

Chips & Dip 9
house-made salt & vinegar chips, French onion dip

Seasonal Hummus 12
vegetable crudite

Soy-Cured Beef Carpaccio* 18
asian pear, pickled watermelon rind, crispy rice shards, toasted sesames, scallions, yuzu vinaigrette

Pigs in a Blanket 12
Carolina-style, chili, slaw, Lusty Monk mustard

Fried Chicken Wingettes 18
half pound, sambal butter, ranch

Crab and Artichoke Gratin 18
lump crab, artichoke, gruyere, parmesan, fresh herbs, fried saltines

Fritto Misto 16
calamari, zucchini, cherry peppers, marinara, charred lemon

Soups & Salads

Fried Oyster Caesar* 19
fried oysters, romaine, classic caesar dressing, parmesan, oyster crackers

BLT Wedge 16
local bacon, iceberg, heirloom tomato, bleu cheese, green goddess, sunflower seeds

Simple Greens 12
local lettuces, lemon vinaigrette, soft herbs

Lobster Bisque 13
cognac cream, hand-picked Maine lobster, tarragon, chives

Entrees

Pan-Seared Halibut 35
sweet corn succotash, butter beans, black-eyed peas, tomatoes, caper herb vinaigrette, crispy fried okra

Lobster & Ravioli 39
lemon ricotta ravioli, butter sage sauce, artichoke hearts, fresh Maine lobster

Scallop Fra Diavolo 30
scallops, linguine, spicy confit tomato sauce, shallots, garlic, basil

Shrimp & Grits 28
mushrooms, scallions, crispy bacon, tomato jus

Calabash Seafood Platter 34
lightly-fried shrimp, oysters, flounder, fries, house slaw, Louisiana rémoulade, cocktail sauce, lemon

Gnocchi 24
house made pillowy potato dumplings, chef's seasonal preparation

Moules Frites 25
Bangs Island mussels, fries, choice of:

Mussels Take Manhattan
seafood broth, tomatoes, fennel, saffron, white wine

Classic
garlic, shallot, cream, butter

From the Grill

NC Trout 39
smoked trout stuffed whole trout, spinach, trout roe, beurre blanc

Steak Frites* 49
14oz CAB DemKota Prime NY Strip, fries, Szechuan peppercorn au poivre, crispy shallots

Heritage Farm Pork Chop* 32
apple mostarda, roasted sweet potato purée, braised collards, guanciale, pot licker jus

Tuna* 34
spice crusted, Carolina gold herb rice, tomato curry, almonds, golden raisins

Geo's Tavern Burger* 20
Cooper Sharp American cheese, lettuce, tomato, onion, house sauce, fries, pickle

Ashley Farm Half Chicken 28
Aji Amarillo fingerling potatoes, broccoli rabe, chimichurri jus

Giorgios HOSPITALITY & LIFESTYLE GROUP

*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.

A 20% gratuity is automatically applied to parties of 6 or more guests.