



Mother's Day Brunch 2019

Solos & Shareables

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| Low Country Crab Soup..... | 7 |
| Crab Maison – Lump Crab Meat, Key Lime-Honey Mustard Maison Mix, Baguette | 16 |
| Wasabi Pea Encrusted Tuna – Stir Fried Cabbage, Ginger-Soy Butter, Sriracha Aioli | 13 |
| Crispy Calamari - Parmesan-Pecan Dust, Cajun Aioli..... | 9 |
| Cornmeal Dusted Oysters - Crispy Pork Belly, Remoulade | 14 |
| Georgia Bison Carpaccio - Chive Aioli, Soft Boiled Egg, Parmesan, Capers, Georgia Olive Oil | 15 |
| Half Dozen Oysters on the Half Shell - Bloody Mary Mignonette..... | 16 |

Salads

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| Baby Iceberg Wedge - Grape Tomato, Crispy Bacon, Smoked Gouda, Fried Onion, Pink Peppercorn-Buttermilk Vinaigrette..... | 8 |
| Fork & Knife Caesar - Heart of Romaine, Parmesan Crisp, White Anchovy..... | 8 |
| Mixed Greens Salad – Chef’s Choice of Greens, Asher Blue Cheese, Pecans, Radishes, Heirloom Cherry Tomatoes, Cucumber, Apple Vinaigrette..... | 9 |

Hot Plates & Omelets

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| GSG Breakfast - 2 Eggs, Bacon, Grits, Fresh Fruit, Toast..... | 9 |
| Crab & Melted Leeks w/ Swiss Cheese Omelet - Toast, One Side Item | 13 |
| Country Ham & Pimento Cheese Omelet- Toast, One Side Item..... | 13 |
| Crab Cake Benedict with Hollandaise -Toast, One Side Item..... | 15 |
| Brasstown Beef Hot Dog-Spicy Brown Mustard, Pimento Cheese, Pickled Okra, Crispy Onions..... | 9 |
| French Toast with local blueberry compote..... | 10 |
| Braised Short Ribs w/ Poached Eggs, Vegetable Hash, & Béarnaise Sauce | 15 |
| Shrimp & Grits - Canewater Farm Grits, Roasted Tomato & Housemade Tasso Gravy..... | 19 |
| Pan Roasted Fresh Catch – Roasted Fingerling, Andouille Sausage, Spinach, Grape Tomatoes, Sweet Corn Cream | MKT Price |

Side Items- 5

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| House Fried Chips | Vegetable of the Day | Fried Okra |
| Hoppin’ John | Fresh Fruit | Canewater Farm Grits |

Desserts:

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| Key Lime Pie – Raspberry Coulis | 7 |
| Old Fashioned Chocolate Cake – Peanut Butter Cream | 7 |
| Georgia Pecan Pie – Bourbon Honey | 7 |

Liquid Brunch

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| Georgia Bloody Mary- Vodka, Savannah Bloody Mix, Olives, Lime, Celery | 7 |
| Mimosa– Orange Juice, Sparkling Wine..... | 7 |
| Peach Bellini– Peach Nectar, Sparkling Wine | 7 |
| Blood Orange Apricot White Sangria- Blood Orange Puree, Apricot Brandy, Orange, Lime, Chardonnay , Prosecco | 12 |

Responsibility

We at Georgia Sea Grill believe that it is not only our responsibility but our duty to source products from local, regional and sustainable sources whenever possible.

Executive Chef – Tim Lensch | Proprietor - Zack Gowen

Consumption of raw or undercooked food may increase the risk of food borne illness