



420 Macon Hwy  
Athens, GA 30606  
(706) 548-3359

### Appetizers

#### Popcorn Crawfish

Served with remoulade sauce  
\$9.75

#### Mussels

Garlic steamed mussels with french bread  
\$10

#### Shrimp and Grits

Sautéed shrimp and andouille sausage  
over a grit cake  
\$10

#### Fried Green Tomatoes

With Hoppin Johns & remoulade sauce  
\$9.50

#### Smoked Bacon Deviled Eggs

Topped with Fried Oyster  
\$12

#### Pimento Cheese and Fried Okra

\$10

### Oysters

#### Oysters

Raw\* or Chargrilled  
1/2 dozen \$12 dozen \$24 Fried \$13

#### Pimento Cheese Roasted Oyster

Oyster baked with Bacon and  
Pimento cheese  
\$14

#### Oysters Rockefeller

Baked with a topping of spinach,  
celery, and onion  
\$14

### Soups

**Soup of the Day**  
\$8

#### Gumbo Ya Ya...

Rich stock slow cooked with  
chicken and andouille sausage  
\$8

#### Sherry Crab Bisque

Lump crab in sherry cream  
\$8

### Greens

#### Iceberg Wedge

With bacon onion egg tomato  
and bleu cheese  
\$12

add Chicken \$3 Beef \$5 Shrimp \$5

#### Cobb Salad

Chicken, bacon, bleu cheese, tomato &  
avocado over romaine and iceberg  
\$15

### Who is George?

George Davis founded Gus Garcia's and  
Harry Bissett's in the 1980s. I went to work  
for George in 1995 at Gus Garcia's. Soon  
after, I was promoted to chef at Bissett's.

In the years to follow, George taught  
me many things about the restaurant  
business. Among them the importance of  
good food, good wine, and good service.

The Lowcountry Table is our way of  
remembering George. So here's to George!

Enjoy.....

*Reggie*

\*ADVISORY: THE CONSUMPTION OF RAW OR  
UNDERCOOKED FOODS SUCH AS MEAT, FISH, AND  
EGGS MAY CONTAIN HARMFUL BACTERIA OR CAUSE  
SERIOUS ILLNESS OR DEATH

## Entrees

*served with small salad*

**Angus Hamburger\*** (cooked to order)  
Served with pimento cheese  
and fried potatoes  
\$14 add bacon \$2

**Classic Crawfish Etouffee**  
Rich Creole stew of crawfish tails  
served over rice  
\$21

**Grilled Salmon**  
Roasted tomato, crispy onions and  
rosemary creme fraiche  
\$24

**Eggplant Pirogue**  
Eggplant with shrimp, crab stuffing  
& crawfish etouffee  
\$19

**Crab Cakes**  
Lump crab sauteed and served over  
stewed corn with remoulade  
\$28

**Country Fried Chicken**  
Served over mashed potatoes  
with collards and gravy  
\$20

**Seafood Jambalaya**  
Redfish, oysters, shrimp, and crawfish over a  
chicken & andouille jambalaya  
\$20

**Fried Shrimp**  
Cornmeal dusted served with cocktail sauce.  
\$19

**Lowcountry Enchiladas**  
stuffed with grilled shrimp and crawfish  
topped with creole sauce served  
with red beans and rice  
\$19

**Shrimp and Tortellini Carbonara**  
Shrimp, mushrooms, scallions and bacon  
in a parmesan cream sauce  
\$24

**Pan Seared Redfish**  
Over rice topped with etouffee  
\$25

## Beef

**Braised Boneless Short Ribs**  
Served with pan drippings over  
mashed potatoes  
\$24

**Filet Mignon\*** (cooked to order)  
Served with potatoes and chef's vegetables  
\$32

**Filet Au Poivre\*** (cooked to order)  
Pepper crusted Beef Tenderloin with  
Marchand de Vin  
\$33

**Stuffed Filet\*** (cooked to order)  
Stuffed with bleu cheese and port wine sauce  
Served with potatoes and chef's vegetables  
\$34

**Carpenterbagger\*** (cooked to order)  
Topped with fried oysters and bernaise sauce  
Served with potatoes and chef's vegetables  
\$36

## Desserts

*Ask your server about our  
daily selection of desserts*



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