

Georgie's

Restaurant

OCEANVIEW DINING

APPETIZERS

QV ALE BRAISED MUSSELS \$17

Deepwater mussels in a Quidi Vidi 1892 broth with roasted garlic, tomatoes, onion confit and herbs. Served with crostini.

COVE CALAMARI \$17

Lightly breaded golden calamari rings. Served with garlic aioli.

FISH TACOS \$15

3 mini-corn tortillas with battered cod, house made slaw and avocado vinaigrette.

SESAME CRUSTED SCALLOPS \$17

Pan-seared scallops, sesame seed encrusted on a root vegetable pureé. Served with garlic aioli.

DURRELL COD TONGUES \$17

Traditional crispy battered cod tongues with pork scrunchions. Served with garlic aioli.

LONG POINT FLATBREAD \$15

Pesto, arugula, parm, onion confit and a balsamic drizzle on open flatbread.

SOUPS & SALADS

GEORGIE'S CHOWDER \$15

Salmon, cod, shrimp, mussels and vegetables in a creamy fish broth. Served with crostini.

ROOT CELLAR BISQUE \$13

Curried coconut root vegetable bisque with sour cream and balsamic reduction. Served with crostini.

BEEF & CARROT SALAD \$14

Roasted beet and carrot, feta cheese, toasted almonds with a tarragon vinaigrette

ANCHOR SALAD \$12

Arcadian lettuce topped with red onion, grapes, cranberries, feta, sliced orange, toasted almonds and house-made partridgeberry vinaigrette.

SORTA CAESAR \$12

Romaine topped with tomato, croutons, bacon, parmesan and house-made avocado vinaigrette.

LOCAL FAVOURITES

ANCHOR BURGER \$17

Our famous house-made burger topped with cheddar, red onion marmalade, tomato, lettuce and garlic aioli. Served on a brioche bun with house-made slaw and potato fries.

***Substitute for Beyond Meat plant-based burger**

**Substitute fries for a side salad \$6*

FISH & CHIPS \$17

Local cod in a crispy Quidi Vidi beer batter. Served with tartar sauce, fresh lemon, house-made slaw and potato fries.

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MAINS

FISHERMAN'S WHARF \$36

Seafood platter with cod, salmon, shrimp, mussels, crab leg and cod tongues.

Served with pork scunchions and root vegetable pureé.

SCALLOP & SHRIMP PENNE \$29

Sautéed scallops and shrimp with tomato, peppers, onion and garlic tossed with pasta in a white wine velouté.

Served with crostini and mussel garnish.

GRILLED CITRUS SALMON \$29

6 oz salmon fillet topped with citrus glaze.

Served with garlic smashed potato and vegetables.

NAN'S PAN-FRIED COD \$27

Seasoned cod fillet, pan-fried with pork scunchions. Served with cranberry/almond balsamic rice and vegetables.

NY STRIPLOIN \$29

8 oz striploin steak grilled to order. Served with root vegetable frites.

Add mushrooms and onions \$4

Add 4 shrimp \$6

FETA CHICKEN \$26

Chicken breast grilled and stuffed with feta. Served with cranberry/almond balsamic rice & vegetables.

BUDDHA BOWL \$23

Spicy chick peas, quinoa, vegetables, with a sesame dressing. Served with crostini.

MUSHROOM SPINACH RAVIOLI \$24

House-made ravioli stuffed with spinach and mushrooms. Finished with a sage brown butter sauce and served with crostini

DESSERTS

SOPAPILLA \$8

A local twist on this South American favourite. A deep-fried touton, with berry compote, ice cream and whipped cream.

NEW YORK STYLE CHEESECAKE \$8

Served with local berry compote and whipped cream

*Ask your server about other dessert options.
Ask your server about gluten-free menu options.*