

Anchor Inn,  
3 Path End -  
Twillingate, NL  
884-2777

# Georgie's

## Restaurant

OCEANVIEW DINING

Twillingate.com

### APPETIZERS

**QV ALE BRAISED MUSSELS \$16**  
Deepwater mussels in a Quidi Vidi 1892 broth with roasted garlic, tomatoes, onion confit and herbs. Served with crostini.

**DURRELL COD TONGUES \$16**  
Traditional crispy battered cod tongues with pork scrunchions. Served with garlic aioli.

**FISH TACOS \$14**  
2 mini - 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.

**COVE CALAMARI \$16**  
Lightly breaded golden calamari rings. 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.

**BEET & 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 \$37**

Seafood platter with cod, salmon, shrimp, mussels, crab 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 tahini drizzle.  
Served with crostini.

#### **MUSHROOM SPINACH RAVIOLI \$24**

House-made ravioli stuffed with spinach, mushrooms and a cheese blend. Finished with a mushroom sauce. 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.

#### **STICKY DATE PUDDING \$8**

House-made sticky date pudding with toffee sauce, served with vanilla bean ice cream or whipped cream.

#### **BERRY SWIRL CHEESECAKE \$8**

House-made blueberry or partridgeberry swirl cheesecake.  
Local berries - served with berry compote and whipped cream.

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