

# Georgie's

## Restaurant

OCEANVIEW DINING

### APPETIZERS

#### **QV ALE BRAISED MUSSELS \$14.99**

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

#### **SESAME CRUSTED SCALLOPS \$15.99**

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

#### **FISH CAKES \$13.99**

Cod flakes mixed with potato and fried until golden. Served with garlic aioli.

#### **LONG POINT FLATBREAD \$14.99**

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

#### **FISH TACOS \$14.99**

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

#### **COMBO BOARD \$18.99**

An assortment of cured meats, cheeses, house-made pickles, pickled red onion, candied walnuts, partridge berry/thyme jam, olives, grapes, fresh veggies, gherkins and condiments.

### SOUPS & SALADS

#### **GEORGIE'S CHOWDER \$14.99**

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

#### **ROOT CELLAR BISQUE \$12.99**

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

#### **ANCHOR SALAD \$12.99**

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

#### **1/2 Anchor Salad \$ 8.99**

#### **BEET & CARROT SALAD \$11.99**

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

### LOCAL FAVOURITES

#### **ANCHOR BURGER \$15.99**

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.

#### **FISH & CHIPS \$15.99**

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

#### **1 Piece Fish and Chips \$12.99**

\*Substitute fries for a side salad \$6

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### MAINS

#### **FISHERMAN'S WHARF \$32.99**

Seafood platter with cod, salmon, shrimp, mussels and scallops. Served with pork scunchions, root vegetable pureé and roasted baby red potatoes and fresh-cut root vegetables.

#### **SCREECH & BROWN SUGAR SALMON \$25.99**

6 oz salmon fillet topped with a screech & brown sugar glaze. Served with garlic mash, blueberry compote, partridgeberry vin and fresh-cut root vegetables.

#### **NAN'S PAN-FRIED COD \$24.99**

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

#### **CHICKEN SUPREME \$24.99**

Honey and ginger grilled chicken breast. Served with cranberry/almond balsamic rice and fresh-cut root vegetables.

#### **NY STRIPLOIN \$26.99**

8 oz striploin steak grilled to order. Served with fresh-cut root vegetables and choice of potato.

*Add mushrooms and onions \$4*

*Add 4 shrimp \$6*

#### **SCALLOP & SHRIMP PENNE \$23.99**

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

*\*Substitute seafood for chicken*

#### **BUDDHA BOWL \$22.99**

Spicy chick peas, quinoa, vegetables, with a sesame dressing. 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 topped with a house-made toffee sauce and served with vanilla ice cream and whipped cream

#### **CHEESECAKE \$8**

House-made cheesecake finished with a choice of toppings. Served with whipped cream

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