

Georgie's

Restaurant

OCEANVIEW DINING

APPETIZERS

QV ALE BRAISED MUSSELS \$17.99

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

FISH CAKES \$17.99

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

CHEF'S BOARD (FOR ONE) \$18.99

An assortment of cured meats and cheeses. Boards are served with crackers, pickles, olives, nuts, grapes, compote, and condiments.

For Two \$28.99

LONG POINT FLATBREAD \$16.99

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

COVE CALAMARI \$18.99

Lightly breaded golden calamari rings. Served with garlic aioli.

SESAME CRUSTED SCALLOPS \$19.99

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

SOUPS & SALADS

GEORGIE'S CHOWDER \$15.99

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

CARROT GINGER SOUP \$14.99

Carrot, ginger & apple soup with a dollop of sour cream and garnished with lemon pesto. Served with crostini.

SORTA CAPRESE \$13.99

Fresh grape tomatoes, bocconcini cheese and pesto. Topped off with a drizzle of olive oil and balsamic reduction.

BEET & CARROT SALAD \$13.99

Roasted beet and carrot, feta cheese, toasted almonds with a honey dijon vinaigrette.

ANCHOR SALAD \$14.99

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

1/2 Anchor Salad \$ 8.99

LOCAL FAVOURITES

ANCHOR BURGER \$18.99

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 fries or kettle chips.

FISH & CHIPS \$18.99

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

1 Piece Fish and Chips \$13.99

FISH TACOS \$17.99

2 mini - tortillas with battered cod, red onion marmalade, house-made slaw and avocado vinaigrette. Served with fries.

**Substitute a side salad \$6*

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MAINS

FISHERMAN'S WHARF \$42.99

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

SCREECH & BROWN SUGAR SALMON \$32.99

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 \$29.99

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

SEAFOOD PENNE \$29.99

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

**Chicken Penne \$ 26.99*

NY STRIPLOIN \$31.99

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

Add mushrooms and onions \$4

Add 3 shrimp \$6

FETA CHICKEN \$26.99

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

SHORT RIBS \$29.99

Braised beef short ribs finished in a red wine sauce served with garlic mash and vegetables.

TENDERLOIN OF PORK \$26.99

Tenderloin roasted to perfection with wild Local partridgeberries. Topped with a balsamic vinegar, maple syrup and a hint of orange and rosemary sauce . Served with rice and vegetables.

BUDDHA BOWL \$26.99

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

DESSERTS

SOPAPILLA \$9.49

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

CHEESECAKE \$9.49

Cheesecake finished with a choice of toppings. Served with whipped cream.

STICKY DATE PUDDING \$9.49

House-made sticky date pudding topped with a house-made toffee sauce and served with vanilla ice cream and whipped cream.

NAN'S "MINI PIES" \$9.49

3 traditional "mini pie" shells filled with a choice of local berry compote and topped with Fussell's Cream .

Ask your server about gluten-free menu options.