

Georgie's

Appetizers

SESAME CRUSTED SCALLOPS

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

21.99

QV ALE BRAISED MUSSELS

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

19.99

COVE CALAMARI

Lightly breaded golden calamari rings. Served with garlic aioli.

19.99

LONG POINT FLATBREAD

Open-faced flatbread layers with basil pesto, Arcadian greens, parmesan, onion confit and a balsamic drizzle.

17.99

CHEF'S BOARD

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

21.99

Soups & Salads

GEORGIE'S CHOWDER

Creamy Newfoundland-style seafood chowder with salmon, cod, scallops, shrimp, mussels and fresh vegetables. Served with crostini.

16.99

ROOT CELLAR BISQUE

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

14.99

BEET & CARROT SALAD

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

14.99

ANCHOR SALAD

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

15.99

Half Anchor Salad 9.99

GREEK SALAD

Diced cucumbers, tomatoes, bell peppers, red onion, olives, and feta cheese.

14.99

Add Chicken to any Salad 6.00

Favourites

ANCHOR BURGER

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.

21.99

Add Bacon 3.00

Substitute a side Anchor Salad 6.00

FISH & CHIPS

A fresh cod filet in a crispy Quidi Vidi beer batter, served with house-made tartar sauce, lemon, house-made slaw and golden fries or kettle chips.

17.99

Add a piece of Fish: 6.50

FISH TACOS

Two crispy cod tacos with red onion marmalade, house-made slaw and avocado vinaigrette, served with fries.

19.99

FISH CAKES

Fish cakes with cod flakes, potato, and Mt. Scio Farm savoury. Lightly coated in crisp panko and deep fried until golden brown. Served with a light salad and tangy house-made rhubarb relish.

19.99



www.twillingate.com

Ask your server about gluten-free menu options.

Georgie's

Signature Dishes

NAN'S PAN-FRIED COD

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

31.99

SCREECH & BROWN SUGAR SALMON

Pan-seared salmon glazed with Newfoundland Screech rum & brown sugar, served with garlic mash, blueberry compote, partridgeberry vinaigrette and seasonal root vegetables.

34.99

BLACKENED SALMON

Salmon fillet blackened with a Cajun spice blend and pan-seared. Served with garlic mash, blueberry compote, partridgeberry vinaigrette and fresh-cut root vegetables.

34.99

FISHERMAN'S WHARF

A signature seafood platter featuring cod, salmon, shrimp, mussels, scallops and calamari, served with pork scrunchions, root vegetable purée, roasted baby red potatoes and seasonal vegetables.

43.99

LOBSTER DINNER (WHEN IN SEASON)

MP

From the Grill & Kitchen

BALSAMIC PORK TENDERLOIN

Tenderloin roasted with wild local partridgeberries, glazed with balsamic, orange and rosemary. Served with rice and market vegetables.

28.99

NY STRIPLOIN

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

36.99

Add mushrooms and onions 4.00

Add 4 shrimp 6.50

CHICKEN SOUVLAKI

2 Tender chicken skewers grilled and served with Greek salad, lemon and herb-infused rice and a side of creamy tzatziki.

28.99

SEAFOOD PENNE

Sautéed scallops, shrimp, and mussels tossed with penne in white wine velouté with tomato, peppers, onion and garlic. Served with crostini.

30.99

Substitute Chicken

VEGGIE BOWL

Spicy chickpeas, quinoa, vegetables, with a sesame dressing. Served with crostini.

25.99

Add Chicken 6.00

Desserts

SOPAPILLA

A Newfoundland twist on the South American favourite - warm fried touton topped with berry compote, vanilla ice cream and whipped cream.

10.99

STICKY DATE PUDDING

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

10.99

NAN'S "MINI PIES"

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

10.99

CHEESECAKE

New York style cheesecake finished with a choice of toppings. Served with whipped cream.

10.99

CHOCOLATE TORTE

A house-made chocolate torte with a velvety texture, finished with a dusting of cocoa and a drizzle of raspberry coulis. Served with whipped cream.

10.99

Gluten-free



www.twillingate.com

Ask your server about gluten-free menu options.