

Georgie's

Appetizers

QV ALE BRAISED MUSSELS

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

\$18.99

SESAME CRUSTED SCALLOPS

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

\$19.99

FISH CAKES

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

\$17.99

CHEF'S BOARD

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

\$19.99

LONG POINT FLATBREAD

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

\$17.99

COVE CALAMARI

Lightly breaded golden calamari rings. Served with garlic aioli.

\$19.99

Soups & Salads

GEORGIE'S CHOWDER

Salmon, cod, scallop, shrimp, mussels and vegetables in a creamy fish broth. 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 lettuce topped with red onion, grapes, cranberries, feta, sliced orange, toasted almonds and house-made partridgeberry vinaigrette.

\$15.99

Small Anchor Salad \$ 9.99

GREEK SALAD

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

\$14.99

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.

\$19.99

***Substitute a small anchor salad \$6**

FISH & CHIPS

2 pieces of cod deep fried in a crispy Quidi Vidi beer batter. Served with tartar sauce, fresh lemon, house-made slaw and fries or kettle chips.

\$19.99

1 Piece Fish and Chips \$13.99

FISH TACOS

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

\$19.99



www.twillingate.com

Ask your server about gluten-free menu options.

Georgie's

Entrées

FISHERMAN'S WHARF

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

\$43.99

SCREECH & BROWN SUGAR SALMON

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

\$33.99

BLACKENED SALMON

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

\$33.99

NAN'S PAN-FRIED COD

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

\$29.99

LOBSTER DINNER (IN SEASON)

MP

Entrées

SEAFOOD PENNE

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.

\$30.99

Substitute Chicken Penne \$ 28.99

NY STRIPLOIN

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

\$34.99

Add mushrooms and onions \$4
Add 4 shrimp \$6.50

CHICKEN SOUVLAKI

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

\$28.99

TENDERLOIN OF PORK

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

\$27.99

VEGGIE BOWL

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

\$26.99

Desserts

SOPAPILLA

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

\$9.99

STICKY DATE PUDDING

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

\$9.99

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.

\$9.99

CHEESECAKE

NY 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, naturally gluten-free and finished with a dusting of cocoa and a drizzle of raspberry coulis. Served with whipped cream.

\$10.99

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