

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 puree. 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

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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.

\$32.99

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

Ask your server about gluten-free menu options.