

## STARTERS\* |

**Coconut Shrimp** | Four shrimp in coconut breading with pineapple salsa and sweet-chili slaw. 12.25

**Calamari** | Calamari in our slightly spicy breading, deep-fried and presented with our spicy aioli. 11.95

**Grass-Fed Beef Sliders** | Two sliders with caramelized onion, mini onion rings, Tillamook® Cheddar, and Blue cheese mayo. 10.95

**Steamer Clams** | One-pound of Northwest steamers in white wine, garlic, and butter. Served with fresh Parmesan garlic bread. 14.95

**Diablo Tenderloin Bites** | Tenderloin tips sautéed in a slightly spicier, less sweet version of our diablo sauce. Served with Parmesan garlic bread. 16.95

**Seafood Fondue** | Tiger shrimp, bay scallops, fresh Dungeness crab, and artichokes mixed with white and yellow Tillamook® Cheddar, Boursin, and cream cheeses. Served with local sourdough bread for dipping. 19.95

**Tequila Prawns** | Three prawns sautéed in gold tequila with chili oil, tri-colored peppers, herbs, and roasted garlic. Served on a bed of salsa verde slaw. 15.95

**Seafood Cocktail** | Dungeness Crab 17.95 | Shrimp 10.95 | Local Bay Shrimp 8.95 Served with cocktail sauce.

**Deep-Fried Zucchini** | Lightly breaded and fried to a golden brown. Served with Ranch. 7.95

**Dungeness Crab and Shrimp Stuffed Avocado** | Fresh Northwest Dungeness crab blended with local Newport Bay shrimp and our herb aioli in a fresh avocado half with a side of cocktail sauce. 18.95

**Dungeness Crab Cakes** | Two Dungeness crab cakes mixed with spices and herbs then pan-fried to a golden brown. Served with lemon-lime aioli. 19.95

## STARTER SALADS |

**Caesar Salad** | Our version of the classic. 5.95

**House Salad** | Heart of romaine-iceberg hybrid, black olives, feta, carrot, cucumber, and tomato. With a fresh strawberry garnish. 6.95

**Caprese Salad** | Fresh Mozzarella, sliced tomato, basil, and pesto, with a balsamic reduction. 7.95

**Knife and Fork Dungeness Crab Louie Starter** | Fresh Dungeness crab on a heart of romaine-iceberg hybrid with hard-boiled egg, capers, avocado, tomatoes, and a side of Thousand Island dressing. 19.95

## CHOWDER, CHILI AND SOUP |

**Clam Chowder** | Our New England-style Clam Chowder. Cup 5.25 | Bowl 7.25 | Bread Bowl 10.25

**Prime Rib Chili** | Topped with Tillamook® Cheddar and served with sour cream. Cup 6.95 | Bowl 9.95 | Bread Bowl 12.95

**Soup of the Day** | Cup 4.50 | Bowl 5.50 | Bread Bowl 8.50

## NON-ALCOHOLIC BEVERAGES |

Soft Drinks, Iced Tea or Lemonade 2.95

Thundermuck Coffee or Hot Tea 2.95

Bottled Root Beer or Ginger Ale 3.50

Milk (2% or non-fat) 3.25

Raspberry or Strawberry Lemonade 3.25

Milkshakes 5.95 | Smoothies 4.95

## FEATURED COCKTAILS |

**Diablo Margarita** | Habanero infused tequila, Cointreau, lime juice, organic agave nectar, seasoned rim. 11

**Shark Bite** | Malibu, Kahlua, dark crème de cacao, and ice cream. 9

**NW Berry Sangria** | Raspberry Liqueur, house merlot, fresh northwest fruits. 10

**Key Lime Martini** | Malibu, Stoli Vanil, lime juice. 9

**Citrus Blossom** | Limoncello, Tito's vodka, St Germain Elderflower liqueur, club soda. 12

**Summer Job** | Hendrick's gin, cucumber soda, cucumber, lime, simple syrup. 11

**Aqua Marine** | Crème de Banana, Hypnotiq, pineapple juice. 9

**Fogcutter Coffee** | Grand Marnier, Kahlua, Bacardi 151, dark crème de cacao, Thundermuck coffee. 9

**Italian Sunset Margarita** | Sauza gold tequila, triple sec, sweet & sour, blackberry brandy. 9

**MODAK** | Our house specialty featuring 11 different ingredients served on the rocks. 9

**Ginger Creek** | Knob Creek whiskey, ginger beer, and lime juice. 12

**Absolut Raspberry Lemonade** | Absolut Raspberry, Absolut Citron, raspberry liqueur, lemonade, and raspberry puree. Up, rocks, or blended. 9.50

**French Martini** | Grey Goose, pineapple juice, and Chambord, shaken. 13

## SPIRITS | Oregon spirits are noted (OR).

**Vodka** | Absolut - Peppar, Citron, Raspberry, Mandarin, Pear, Kurrant, Berri Acai | Belvedere | Firefly Sweet Tea | Grey Goose – Le Citron | Ketel One | Skyy | Smirnoff | Stoli – Vanil, | 360 Double Chocolate | Monopolowa (potato) | Spiritopia Ginger | Crater Lake (OR) – Hazelnut, Espresso | Tito's

**Bourbons & Whiskys** | Bookers | Angel's Envy | Blanton's | Rogue Dead Guy (OR) | Knob Creek | Jameson | Bushmills | Jack Daniel's | Maker's Mark | Jim Beam | Old Overholt | Wild Turkey | Yukon Jack | Fireball | Southern Comfort | C.W. Irwin (OR) | Crater Lake Rye (OR) | Bulleit | Bulleit Rye | Buffalo Trace

**Blended** | Johnnie Walker Black (12 yr) | Johnnie Walker Red | Chivas Regal | Dewars | J&B | Cutty Sark | Macnaughton | Black Velvet

**Canadian** | Pendleton (OR) | Crown Royal | Canadian Club | Canadian Mist | Seagrams VO | Seagrams 7

**Scotch** | Dalmore (12yr) | Dalwhinnie (15yr) | Glenlivet (12yr) | Glenfiddich (12yr) | Macallan (12yr) | McCarthy's (OR) | Balvenie (12yr) | Speyburn (10yr)

**Gin** | Hendricks | Rogue Spruce (OR) | Tanqueray | Tanqueray Rangpur | Bombay | Bombay Sapphire | Boodles | Beefeaters | Aviation (OR) | Crater Lake (OR)

**Tequila** | Don Julio Blanco, Anejo | Patron Silver | 1800 – Silver, Resposado | Jose Cuervo | Sauza | Sino | Hornitos

**Rum** | Viva City Traditional (OR) | 4-Spirits Spiced (OR) | Bacardi – Superior, 151, Select, Dark | Malibu – Coconut, Pineapple, Mango | Myers Dark | Captain Morgan – Silver, Spiced

**SEAFOOD** | *Presented with fresh vegetables and your choice of garlic mashed potatoes, baked potato, or our rice blend, unless otherwise noted.*

**Wild Salmon** | A 6-oz wild Northwest salmon fillet with your choice of olive oil and lemon, pineapple salsa, or blackened. 26.95

**Dungeness Crab Cakes** | Dungeness crab mixed with spices and herbs, pan-fried to a golden brown. Presented with a side of lemon-lime aioli. two 22.95 | three 29.95

**Flame-Broiled Halibut** | A 6-ounce flame-broiled fillet of halibut with your choice of olive oil and lemon, pineapple-salsa, or blackened. 27.95

**Georgie's Pacific Seafood Sauté** | Sautéed tiger shrimp, fresh clams, wild salmon, and fresh cod topped with local bay shrimp and fresh Dungeness crab. 32.95

**Halibut Fish & Chips** | Tender Pacific halibut fillets dipped in Georgie's "What the Hef?" ale batter and deep-fried to a golden brown. Presented with fries and tartar sauce. two 16.95 | three 20.95

**Stuffed Salmon** | A 6-oz wild fillet of salmon filled with a mixture of crab, shrimp, cream cheese, and fresh herbs then baked to perfection. Finished with a lemon-lime butter sauce. 29.95

**Parmesan and Herb Encrusted Halibut** | A 6-oz halibut fillet encrusted with Parmesan and herbs then baked to a golden brown. Topped with Alfredo sauce and local bay shrimp. 29.95

**Halibut Tacos** | Panko breaded or grilled halibut in soft corn tortillas tossed with green and red cabbage and salsa verde. Topped with mango salsa and served with a side of chipotle ranch. Not served with sides. two 16.95 | three 19.95

**Deep-Fried Shrimp** | Six shrimp dipped in Georgie's "What the Hef?" ale batter and deep-fried. Presented with tartar and cocktail sauces. 18.95

**Scampi Piccata** | Shrimp sautéed in olive oil, garlic, capers, butter, lemon juice, lemon zest, and fresh herbs. 19.95

**Yaquina Bay Oysters** | Nine pan-fried breaded local oysters with tartar and cocktail sauces. 19.95

**Razor Clams** | Two tender razor clams lightly breaded with Japanese-style breadcrumbs. Presented with tartar sauce. 19.95

**Cod Fish and Chips** | Fresh caught Northwest cod lightly coated with Japanese style breadcrumbs and deep-fried to a golden brown. Served with fries and tartar sauce. two 10.95 | three 13.95

**Blackened Ahi Tuna** | A blackened Ahi steak seared RARE and topped with fresh pineapple-salsa. Served with fresh steamed vegetables and a sweet and spicy red curry cream sauce over Jasmine rice. 20.95

**Fisherman's Stew** | Northwest clams, wild salmon, white fish, scallops, and shrimp topped with Dungeness crab meat in a zesty tomato broth. Served with fresh Parmesan garlic bread. 29.95

## SALADS |

**Caesar Salad** | Crisp chopped romaine-iceberg hybrid with traditional Caesar dressing, garlic croutons, and freshly grated Parmesan. 8.95 | wild salmon 21.95 | grilled chicken breast 12.95 | Dungeness crab 24.95

**Blackberry Barbeque Salmon Salad** | A 6-oz wild salmon fillet pan-roasted then glazed with our house-made local marionberry BBQ sauce. Served on a bed of romaine-iceberg hybrid with seasonal fresh fruit and a side of honey-mustard dressing. 21.95

**Southwest Chicken Salad** | Our slightly sweet and spicy Southwestern grilled chicken breast served over romaine-iceberg hybrid with peppers, sweet corn, black beans, tomatoes, avocado, and creamy chipotle-ranch dressing. Topped with crispy tortilla strips. 13.25

**Spinach Salad** | Crisp bacon, sliced mushrooms, crumbled Blue cheese, grape tomatoes, and pecans tossed with fresh spinach in our honey-balsamic dressing. 12.95 | grilled chicken breast 16.95

**Herb Encrusted Wild Salmon Salad** | A 6-oz herb encrusted wild salmon fillet served on a bed of greens with fruit salsa, pecans, mango, strawberries, Blue cheese, dried cranberries, and honey-mustard dressing. 21.95

**Fresh Berry Spring Salad** | Fresh greens served with strawberries, raspberries, blackberries, apple slices, mangos, pecans, cranberries, and Gouda cheese. Served with a side of raspberry vinaigrette. 11.95 | grilled chicken breast 15.95

**PASTA** | *All pasta dishes served with fresh locally baked Parmesan garlic bread.*

**Diablo Seafood Pasta** | Shrimp, crabmeat, wild salmon, and scallops tossed in a sweet and slightly spicy three-cheese cream sauce with fettuccine. 24.95

**Fettuccine Alfredo** | Tender fettuccine tossed with our three-cheese cream sauce. 13.95 | chicken breast 17.95

## VEGETARIAN |

**Balsamic Portabella with Caprese Salad** | Grilled portabella mushroom served over greens, with fresh Mozzarella, sliced tomatoes, and basil. Garnished with pesto and a balsamic reduction. 12.95

**Sautéed Vegetable Linguini** | Sautéed zucchini and asparagus tossed with linguini, olive oil, diced tomatoes, white wine, fresh garlic, and spinach. Garnished with Parmesan and Asiago. Presented with fresh Parmesan garlic bread. 11.95

**Baked Portabella** | Fresh baked Portabella with melted fresh Mozzarella and roasted tomato over garlic mashed potatoes with marinara and pesto. Served with fresh Parmesan garlic bread. 14.95

**STEAKS\*** | *Our Northwest USDA steaks are cut to Georgie's specifications and aged for a minimum of 28 days. Presented with fresh vegetables and your choice of garlic mashed potatoes, baked potato, or our rice blend.*

**Top Sirloin** | 8-oz 21.95

**New York Steak** | 10-oz 26.95

**Rib Eye** | 12-oz 29.95

**Flat Iron** | 8-oz 21.95

**Filet Mignon** | 8-oz 33.95

**Steak Accompaniments** | Oscar Style (Dungeness Crabmeat, Béarnaise, and Asparagus) 16 | 3 Sautéed Shrimp 6 | Blue Cheese 3 | Demi-Glace 3 | Mushrooms 2 | Béarnaise 2 | Sautéed Onions 2

**Friday & Saturday Nights – Prime Rib\*** | *Presented with fresh vegetables and your choice of garlic mashed potatoes, baked potato, or our rice blend.*

10-oz 24.95 | 12-oz 30.95 | 16-oz 35.95

**Georgie's Grass-Fed Burger\*** | 100% Oregon grass-fed and finished beef from *High Desert Grass Fed Natural Beef*®. A half-pound burger char-grilled to your specifications with Tillamook® Cheddar, Swiss, Pepper Jack, or Jack cheese. Served with lettuce, tomato, and onion on a grilled pub bun. 13.95  
Other Patty Options | Veggie 10.95 | Chicken Breast 10.95 | Portabella Mushroom 12.95  
Add 2.00ea. | Bacon, Onion Rings, Jalapenos, Avocado, Sautéed Onions, or Sautéed Mushrooms

## **CHICKEN** |

**Parmesan Chicken Penne** | Parmesan encrusted chicken breast grilled until golden brown and served over penne pasta with Alfredo and marinara sauces. Served with fresh Parmesan garlic bread. 17.95

**Balsamic Chicken with Caprese Salad** | Grilled chicken breast served over greens with fresh Mozzarella, sliced tomatoes, and basil. Garnished with pesto and a balsamic reduction. 14.95

**Herb and Cheese Stuffed Chicken Breast** | Chicken breast breaded with fresh Parmesan and bread crumbs then stuffed with Mozzarella, Fontina, fresh basil, and spinach. Topped with a prosciutto and tomato cream sauce. Presented with fresh vegetables and your choice of garlic mashed potatoes, baked potato, or our rice blend. 19.95

\*State law requires us to inform you that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. gbg.v.7.17