

STARTERS* |

Coconut Shrimp | Four shrimp in coconut breading with pineapple salsa and sweet-chili slaw. 12.95

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. 11.95

Steamer Clams | One-pound of Northwest steamers in white wine, garlic, and butter. Served with fresh Parmesan garlic bread. 16.95

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 | Prawns, 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

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

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

Pearl Point Oyster Shooters | Six fresh Pearl Point (Netarts, Or) raw oyster shooters served with lemon and cocktail sauce. 12.25

STARTER SALADS |

Caesar Salad | Our version of the classic. 6.95

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

Wedge Salad | Iceberg lettuce topped with smoked bacon, grape tomatoes, hard boiled eggs, and Blue cheese crumbles. Drizzled with house made Blue cheese dressing. 10.25

Burrata Salad | Fresh Burrata cheese, sliced tomato, basil, pesto, and a blood orange balsamic reduction served with a side of marinara and fresh Parmesan garlic bread. 8.95

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 7.25 | Bowl 10.25 | Bread Bowl 12.95

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 Germaine Elderflower liqueur, club soda. 12

Cucumber Cooler | Hendrick's gin, cucumber soda, cucumber, lime, simple syrup. 11

Peach Mule | Smirnoff, peach puree, ginger beer and fresh lime juice. 11

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

Buffalo Creek | Buffalo Trace, ginger beer, and lime juice. 12

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, Berri Acai | Belvedere | Firefly Sweet Tea | Grey Goose – Le Citron | Ketel One | Skyy | Smirnoff | Stoli – Vanilla, | 360 Double Chocolate | Monopolowa (potato) | Spiritopia Ginger | Crater Lake (OR) – Hazelnut, Espresso | Tito's | Backdrop (OR)

Bourbons & Whiskeys | 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 | Macnaughtons | 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) | Lagavulan (16yr)

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

Tequila | Don Julio Blanco, Añejo | Patron Silver | Tres Generaciones Añejo | 1800 – Silver, Resposado | Jose Cuervo | Sauza | Sino | Hornitos

Rum | Viva City Traditional (OR) | 4-Spirits Silver (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 prepared in olive oil and lemon. 26.95

Dungeness Crab Cakes | Two Dungeness crab cakes pan-fried to a golden brown. Presented with a side of lemon-lime aioli. 26.95

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

Georgie's Pacific Seafood Sauté | Sautéed prawns, fresh clams, wild salmon, and Northwest cod topped with local bay shrimp and fresh Dungeness crab. 33.95

Halibut Fish & Chips | Tender Pacific halibut fillets dipped in local Depoe Bay Brewing ale batter and deep-fried to a golden brown. Presented with fries and tartar sauce. two 17.25 | three 21.25

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. 30.95

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. 30.95

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 17.25 | three 20.25

Deep-Fried Shrimp | Six shrimp dipped in local Depoe Bay Brewing 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 | Eight breaded fried 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 | Northwest cod lightly coated with Japanese style breadcrumbs and deep-fried to a golden brown. Served with fries and tartar sauce. two 11.95 | three 14.95

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. 22.95

Fisherman Stew | Clams, Northwest cod, shrimp, wild salmon, calamari, Dungeness crab, Newport bay shrimp, fresh herbs, and white wine simmered in a zesty tomato broth. Served with Parmesan garlic bread. 29.95

SALADS |

Caesar Salad | Crisp chopped romaine-iceberg hybrid with traditional Caesar dressing, garlic croutons, and freshly grated Parmesan. 9.95 | wild salmon 21.95 | grilled chicken breast 13.25 | Dungeness crab 24.95
local bay shrimp 13.25

Strawberry and Spinach Salad | Fresh spinach, strawberries, apples, caramelized pecans, feta cheese, tomatoes, cranberries, and beets tossed in blood orange-honey balsamic dressing. 14.25 | with grilled chicken breast 17.95

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. 22.95

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 blue corn tortilla strips. 14.25

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. 22.95

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. 26.95

Fettuccine Alfredo | Tender fettuccine tossed with our three-cheese cream sauce. 13.95
With grilled chicken breast 18.25 | with house smoked salmon 25.25 | with prawns (6) 24.25

VEGETARIAN & VEGAN |

Vegan Salad | Spinach, strawberries, apples, pecans, black beans, tomatoes, cranberries, carrots, corn, quinoa and agave dressing. 11.95

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. 12.95

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 22.25

New York Steak | 10-OZ 30.25

Rib Eye | 12-OZ 33.25

Flat Iron | 8-OZ 24.95

Filet Mignon | 8-OZ 37.95

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

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

10-oz 28.25 | 12-oz 35.25

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. 15.95

Other Patty Options | Veggie 10.95 | Chicken Breast 10.95 | Portabella Mushroom 12.95
Add 2.00ea. | Onion Rings, Jalapenos, Avocado, Sautéed Onions, or Sautéed Mushrooms | Add 2.25 Bacon

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. 19.25

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