

## 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. 14.95

**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. 18.95

**Diablo Tenderloin Bites** | Tenderloin tips sautéed in a slightly spicier, less sweet version of our diablo sauce. Served with Parmesan garlic bread. 19.95

**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. 28.75

**Seafood Cocktail** | Served with cocktail sauce. Shrimp 10.95 | Local Bay Shrimp 10.95

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

**Dungeness Crab and Shrimp Stuffed Avocado** | Northwest Dungeness crab blend with local Newport Bay shrimp and our herb aioli in a fresh avocado half with a side of cocktail sauce. 20.95

**Dungeness Crab Cakes** | Two Dungeness blend crab cakes mixed with spices and herbs then pan-fried to a golden brown. Served with lemon-lime aioli. 28.25

**Local Oyster Shooters** | Six fresh local raw oyster shooters served with lemon and cocktail sauce. 12.25

## STARTER SALADS |

**Caesar Salad** | Our version of the classic. 6.95

**House Salad** | Chopped romaine, 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 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 5.95 | Bowl 7.95 | Bread Bowl 10.95

**Prime Rib Chili** | Topped with Tillamook® Cheddar and served with sour cream. Cup 9.95 | Bowl 12.95 | Bread Bowl 14.95

## 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

**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. 30.95

**Dungeness Crab Cakes** | Two Dungeness crab blend cakes pan-fried to a golden brown. Presented with a side of lemon-lime aioli. 33.25

**Flame-Broiled Halibut** | A 6-ounce flame-broiled fillet of fresh halibut with your choice of olive oil and lemon, pineapple-salsa, or blackened. 30.95

**Georgie's Pacific Seafood Sauté** | Sautéed prawns, fresh clams, wild salmon, and Northwest cod topped with local bay shrimp and fresh Dungeness crab. 45.25

**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 19.25 | three 23.95

**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. 34.95

**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. 34.95

**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 19.25 | three 24.25

**Deep-Fried Shrimp** | Six shrimp dipped in local Depoe Bay Brewing ale batter and deep-fried. Presented with tartar and cocktail sauces. 20.95

**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. 22.95

**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 13.95 | three 16.95

**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. 25.95

**Fisherman Stew** | Clams, Northwest cod, shrimp, wild salmon, calamari, fresh Dungeness crab, Newport bay shrimp, fresh herbs, and white wine simmered in a zesty tomato broth. Served with Parmesan garlic bread. 44.95

## SALADS |

**Caesar Salad** | Crisp chopped romaine with traditional Caesar dressing, garlic croutons, and freshly grated Parmesan. 9.95 | wild salmon 24.95 | grilled chicken breast 15.25 | local bay shrimp 16.25

**Strawberry and Spinach Salad** | Fresh spinach, strawberries, apples, caramelized pecans, feta cheese, tomatoes, cranberries, and beets with a side of 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 chopped romaine with seasonal fresh fruit and a side of honey-mustard dressing. 25.95

**Southwest Chicken Salad** | Our slightly sweet and spicy Southwestern grilled chicken breast served over chopped romaine with peppers, sweet corn, black beans, tomatoes, avocado, and creamy chipotle-ranch dressing on the side. Topped with crispy tortilla strips. 16.25

**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 a side of honey-mustard dressing. 24.95

**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. 28.95

**Fettuccine Alfredo** | Tender fettuccine tossed with our three-cheese cream sauce. 15.95  
With grilled chicken breast 18.25 | with house smoked salmon 28.25 | 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. 14.95

**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. 17.95

**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 24.95

**New York Steak** | 10-oz 41.00

**Rib Eye** | 12-OZ 45.00

**Flat Iron** | 8-OZ 24.95

**Filet Mignon** | 8-OZ 45.95

**Steak Accompaniments** | Oscar Style (Fresh Dungeness Crab, Béarnaise, Asparagus) 25.25 | 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 34.25 | 12-oz 41.25

**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. 17.95

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. 21.25

**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. 22.95

## DESSERTS |

**Marionberry Crisp** | Local marionberries topped with a brown sugar, oatmeal, and butter crumble. Served warm with a scoop of Tillamook® Vanilla Bean ice cream. 7.95

**Irish Cream Crème Brûlée** | Our version of the classic. 6.95

**White Chocolate Cheesecake** | Baked in house with a cookie crumble crust. 7.95

**Sorbet** | Ask your server about today's flavor. 4.95

## BEVERAGES |

Soft Drinks & Iced Tea 2.95

Thundermuck Coffee or Hot Tea 2.95

Milk (2% or non-fat) sm. 2.25/lg. 3.25

Bottled Root Beer or Ginger Ale 3.50

Hot Chocolate w/whipped cream 3.25

Lemonade 2.95

Strawberry or Raspberry Lemonade 3.25

Milkshakes | Chocolate, Vanilla, or Strawberry 5.95

Smoothies | Mango, Strawberry, Raspberry, Peach, or Frozen Lemonade 4.95

## SIDES |

French Fries 3.95

Sweet Potato Fries 5.95

Fresh Steamed Vegetables 3.25

Yogurt 2.50

Fresh Fruit Cup 4.25

Locally Baked Parmesan Garlic Toast 4.95

Avocado 2.00