

STARTERS* |

Coconut Shrimp | Four shrimp in coconut breading with pineapple salsa and sweet-chili slaw. 15.95

Calamari | Calamari in our slightly spicy breading, deep-fried and presented with our spicy aioli. 16.95

Grass-Fed Beef Sliders | Two sliders with caramelized onion, mini onion rings, Tillamook® Cheddar, and Blue cheese mayo. 12.95

Steamer Clams | One-pound of Northwest steamers in white wine, garlic, and butter. Served with Parmesan garlic bread. 20.95

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 sourdough bread for dipping. 28.95

Seafood Cocktail | Served with cocktail sauce. Shrimp 12.95 | Local Bay Shrimp 14.95

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. 24.95

Dungeness Crab Cakes | Two Dungeness blend crab cakes mixed with spices and herbs then pan-fried to a golden brown. Served with lemon aioli. 29.95

Local Oyster Shooters | Six fresh local raw oyster shooters served with lemon and cocktail sauce. 17.95

STARTER SALADS |

Caesar Salad | Our version of the classic. 9.95

House Salad | Chopped romaine, black olives, feta, carrot, cucumber, and tomato. With a fresh strawberry garnish. 9.95

Wedge Salad | Iceberg lettuce topped with smoked bacon, grape tomatoes, hard boiled eggs, and Blue cheese crumbles. Drizzled with house made Blue cheese dressing. 14.25

Burrata Salad | Fresh Burrata cheese, sliced tomato, basil, pesto, and a balsamic reduction served with a side of marinara and fresh Parmesan garlic bread. 10.95

CHOWDER, CHILI AND SOUP |

Clam Chowder | Our New England-style Clam Chowder. Cup 6.95 | Bowl 8.95 | Bread Bowl 13.95

Prime Rib Chili | Topped with Tillamook® Cheddar and served with sour cream. Cup 9.95 | Bowl 12.95 | Bread Bowl 15.95

NON-ALCOHOLIC BEVERAGES |

Soft Drinks, Iced Tea or Lemonade 3.25

Thundermuck Coffee or Hot Tea 3.25

Bottled Root Beer or Ginger Ale 4.25

Milk (2% or non-fat) sm. 2.75/lg. 3.25

Raspberry or Strawberry Lemonade 3.75

Milkshakes 6.95 | Smoothies 5.95

*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.
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SALADS |

Caesar Salad | Crisp chopped romaine with traditional Caesar dressing, garlic croutons, and freshly grated Parmesan. 13.95 | wild salmon 27.95 | grilled chicken breast 17.25 | local bay shrimp 19.95

Strawberry and Spinach Salad | Fresh spinach, strawberries, apples, caramelized pecans, feta cheese, tomatoes, cranberries, and mandarin oranges with a choice of dressing. 16.95 | with grilled chicken breast 19.95

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. 29.95

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. 18.95

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 a side of honey-mustard dressing. 29.95

PASTA | *All pasta dishes served with 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. 29.95

Fettuccine Alfredo | Tender fettuccine tossed with our three-cheese cream sauce. 16.95
With grilled chicken breast 19.25 | with wild grilled salmon fillet 29.25 | with prawns (6) 26.25

VEGETARIAN & VEGAN |

Vegan Salad | Spinach, strawberries, apples, pecans, black beans, tomatoes, cranberries, carrots, corn, quinoa and agave dressing. 14.95

Sautéed Vegetable Fettuccine | Sautéed zucchini and asparagus tossed with fettuccine, olive oil, diced tomatoes, white wine, fresh garlic, and spinach. Garnished with Parmesan and Asiago. Presented with Parmesan garlic bread. 16.95

Baked Portabella | Fresh baked Portabella with melted fresh Mozzarella and roasted tomato over garlic mashed potatoes with marinara and pesto. Served with Parmesan garlic bread. 19.95

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

Wild Salmon Fillet | A 6-oz wild Northwest salmon fillet prepared in olive oil and lemon. 34.95

Dungeness Crab Cakes | Two Dungeness crab blend cakes pan-fried to a golden brown. Presented with a side of lemon-lime aioli. 35.25

Flame-Broiled Halibut | A 6-ounce Northwest halibut fillet prepared in olive oil and lemon. 34.95

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 23.25 | three 27.25

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 butter sauce. 36.95

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. 36.95

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 21.95 | three 28.95

Deep-Fried Shrimp | Six shrimp dipped in local Depoe Bay Brewing ale batter and deep-fried. Presented with tartar and cocktail sauces. 24.95

Scampi Piccata | Shrimp sautéed in olive oil, garlic, capers, butter, lemon juice, and fresh herbs. 24.95

Yaquina Bay Oysters | Eight breaded deep-fried local oysters with tartar and cocktail sauces. 26.95

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 18.25 | three 21.75

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. 28.95

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

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 27.95

New York Steak | 10-OZ 44.00

Rib Eye | 12-OZ 46.00

Flat Iron | 8-OZ 28.95

Filet Mignon | 8-OZ 48.00

Steak Accompaniments | Oscar Style (Fresh Dungeness Crab, Béarnaise, Asparagus) 25.25 | 3 Sautéed Prawns 9 | Blue Cheese 4 | Demi-Glace 4 | Mushrooms 3 | Béarnaise 3 | Sautéed Onions 3

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 38.95 | 12-oz 48.00

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. 18.95

Other Patty Options | Veggie 13.95 | Chicken Breast 14.95 | Portabella Mushroom 16.95
Add 3.00ea. | Onion Rings, Jalapenos, Avocado, Sautéed Onions, or Sautéed Mushrooms | Add 4.00 Bacon

CHICKEN |

Chicken Teriyaki Rice Bowl | Chicken breast simmered in our special ginger-garlic teriyaki sauce with broccoli, mushrooms, onion, and peppers. Served over steamed Jasmine rice.

17.95

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. 23.25

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. 17.95

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. 24.95

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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. 9.95

Irish Cream Crème Brûlée | Our version of the classic. 8.95

White Chocolate Cheesecake | Baked in house with a cookie crumble crust. 9.95

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

BEVERAGES |

Soft Drinks & Iced Tea 3.25

Thundermuck Coffee or Hot Tea 3.25

Milk (2% or non-fat) sm. 2.75/lg. 3.25

Bottled Root Beer or Ginger Ale 4.25

Hot Chocolate w/whipped cream 3.75

Lemonade 3.25

Strawberry or Raspberry Lemonade 3.75

Milkshakes | Chocolate, Vanilla, or Strawberry 6.95

Smoothies | Mango, Strawberry, Raspberry, Peach, or Frozen Lemonade 5.95

SIDES |

French Fries 5.95

Sweet Potato Fries 7.95

Fresh Steamed Vegetables 5.25

Yogurt 3.95

Fresh Fruit Cup 7.95

Baked Parmesan Garlic Toast 6.25

Avocado 3.00