

STARTERS* |

Coconut Shrimp | Four shrimp in coconut breading with pineapple salsa and sweet-chili slaw. 16.95

Calamari | Calamari in our slightly spicy breading, deep-fried and presented with our spicy aioli. 18.95

Grass-Fed Beef Sliders | Two sliders with caramelized onion, mini onion rings, Tillamook® Cheddar, and Blue cheese mayo. 13.95

Steamer Clams | One-pound of Northwest steamers in white wine, garlic, and butter. Served with Parmesan garlic bread. 21.95

Diablo Tenderloin Bites | Tenderloin tips sautéed in a slightly spicier, less sweet version of our diablo sauce. Served with Parmesan garlic bread. 21.95 | Add penne pasta 6

Dungeness Crab Fondue | Dungeness crab, spinach & artichokes mixed with Tillamook® Cheddar, Mozzarella, Boursin, and cream cheeses. Served with sourdough bread. 30.95 | add three prawns 9

Seafood Cocktail | Served with cocktail sauce. Local Bay Shrimp 15.95 | Prawns 16.95 | Dungeness crab 23.95

Deep-Fried Zucchini | Lightly breaded and fried to a golden brown. Served with Ranch. 8.95

Dungeness Crab and Shrimp Stuffed Avocado | Northwest Dungeness crab with local Newport Bay shrimp and our herb aioli in a fresh avocado half with a side of cocktail sauce. 25.95

Dungeness Crab Cakes | Two Dungeness 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. 18.95

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. 15.25

Burrata Salad | Fresh Burrata cheese, sliced tomato, basil, pesto, and a balsamic reduction served with a side of marinara and fresh Parmesan garlic bread. 11.95 | Add chicken 6

CHOWDER, CHILI AND SOUP |

Clam Chowder | Our New England-style Clam Chowder. Cup 7.50 | Bowl 9.95 | Bread Bowl 17.95

Prime Rib Chili | Topped with Tillamook® Cheddar and served with sour cream. Cup 10.95 | Bowl 13.95 | Bread Bowl 18.95

NON-ALCOHOLIC BEVERAGES |

Soft Drinks, Iced Tea or Lemonade 4.95

Thundermuck Coffee or Hot Tea 4.25

Bottled Root Beer, Cream Soda or Ginger Ale 5.25

Milk (2% or non-fat) sm. 2.95/lg. 3.95

Raspberry or Strawberry Lemonade 5.25

Milkshakes 7.95 | Smoothies 6.95

SALADS |

Caesar Salad | Crisp chopped romaine with traditional Caesar dressing, garlic croutons, and freshly grated Parmesan. 14.95 | with grilled chicken breast 18.95 | with local bay shrimp 19.95 | with wild salmon 29.95 | with Dungeness crab 31.95

Strawberry and Spinach Salad | Fresh spinach, strawberries, apples, caramelized pecans, feta cheese, tomatoes, cranberries, and mandarin oranges with a choice of dressing. 17.95 | Add grilled chicken breast 6

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. 31.95

Fettuccine Alfredo | Tender fettuccine tossed with our three-cheese cream sauce. 17.95 | with grilled chicken breast 23.95 | with prawns (6) 29.95 | with wild grilled salmon fillet 34.95 | with Dungeness crab 36.95

VEGETARIAN & VEGAN |

Vegan Salad | Spinach, apples, seasonal berries, pecans, tomatoes, cranberries, carrots, cucumbers, quinoa and blackberry vinaigrette. 15.95

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. 17.95

Vegetable Teriyaki Rice Bowl | Fresh vegetables simmered in our special ginger-garlic teriyaki sauce with broccoli, mushrooms, onion, and peppers. Served over steamed Jasmine rice. 17.95

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. 36.95

Dungeness Crab Cakes | Two Dungeness crab cakes pan-fried to a golden brown. Presented with a side of lemon-lime aioli. 36.95

Flame-Broiled Halibut | A 6-ounce Northwest halibut fillet prepared in olive oil and lemon. 36.95

Georgie's Pacific Seafood Sauté | Sautéed prawns, fresh clams, wild salmon, and West Coast fish topped with local bay shrimp and fresh Dungeness crab. 47.25

Halibut Fish & Chips | Tender Pacific halibut fillets dipped in a local ale batter and deep-fried to a golden brown. Presented with fries and tartar sauce. two 24.95 | three 29.95

Wild Chinook Stuffed Salmon | Six oz. wild Chinook salmon filet filled with a mixture of Oregon bay Shrimp, cream cheese, spinach, and fresh herbs. Topped with local Dungeness crab lemon Hollandaise sauce. 39.95

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. 37.95

Halibut Tacos | Panko breaded or grilled halibut in soft corn tortillas tossed with green and red cabbage. Topped with mango salsa and served with a side of chipotle ranch. Not served with sides. two 23.95 | three 29.95

Oregon Albacore Tuna Steak | Albacore tuna steak, seared rare, sliced, and topped with lemon butter sauce. 29.95

Deep-Fried Shrimp | Six shrimp dipped in a local ale batter and deep-fried. Presented with tartar and cocktail sauces. 25.95

Scampi Piccata | Shrimp sautéed in olive oil, garlic, capers, butter, lemon juice, and fresh herbs. 25.95

Yaquina Bay Oysters | Breaded deep-fried local oysters with tartar and cocktail sauces. 25.95

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 19.95 | three 24.95

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. 29.95

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 28.95

New York Steak | 10-OZ 45.95

Rib Eye | 12-OZ 46.95

Flat Iron | 8-OZ 29.95

Filet Mignon | 8-OZ 49.00

Steak Accompaniments | Oscar Style (Fresh Dungeness Crab, Béarnaise, Asparagus) 25.95 | 3 Sautéed Prawns 9 | Blue Cheese 4 | Mushrooms 4 | Sautéed Onions 4 | Béarnaise 5 | Demi-Glace 6

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

10-oz 39.95 | 12-oz 49.95

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. 19.95

Other Patty Options | Veggie 15.95 | Chicken Breast 16.95 |

Add 4.00ea. | Onion Rings, Jalapenos, Avocado, Sautéed Onions, or Sautéed Mushrooms | Add 5.00 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. 19.95

Parmesan Chicken Penne | Parmesan encrusted chicken breast grilled until golden brown, topped with melted mozzarella and served over penne pasta with Alfredo and marinara sauces. Served with fresh Parmesan garlic bread. 24.95

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. 18.95

Herb and Cheese Stuffed Chicken Breast | Chicken breast breaded with fresh Parmesan and breadcrumbs 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. 25.95

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. 10.95

Irish Cream Crème Brûlée | Our version of the classic. 10.95

White Chocolate Cheesecake | Baked in house with a cookie crumble crust. 10.95

Sorbet | Ask your server about today's flavor. 7.95

Root Beer Float | Bedford's root beer with two scoops of Vanilla ice cream. 8.95

Cream Soda Float | Jones cream soda with our seasonal sorbet. 8.95

BEVERAGES |

Soft Drinks & Iced Tea 4.95

Juice sm. 3.95/lg. 4.95

Thundermuck Coffee or Hot Tea 4.25

Milk (2% or non-fat) sm. 2.95/lg. 3.95

Bottled Root Beer, Cream Soda or Ginger Ale 5.25

Hot Chocolate w/whipped cream 4.95

Lemonade 4.95

Strawberry or Raspberry Lemonade 5.25

Vanilla Almond Milk sm. 3.95/lg. 4.95

Milkshakes | Chocolate, Vanilla, or Strawberry 7.95

Smoothies | Mango, Strawberry, Raspberry, Peach, or Frozen Lemonade 6.95

SIDES |

French Fries 7.25

Sweet Potato Fries 9.95

Fresh Steamed Vegetables 6.95

Yogurt 3.95

Fresh Fruit Cup 8.25

Baked Parmesan Garlic Toast | Two Pieces 7.25

Avocado 4.00