

STARTERS

Orange Glazed Chicken Skewers

Chicken breast breaded with bread crumbs and coconut. Deep-fried to a golden brown then glazed with a slightly spicy Mandarin orange sauce. Garnished with green onion, orange zest, sesame seeds, and Mandarin oranges. 9.95

Crab & Artichoke Fondue

Served with sourdough bread for dipping. 10.95

Onion Rings

Our beer battered onion rings deep-fried and served with our spicy aioli and BBQ sauces for dipping. 7.95

Calamari

Succulent calamari breaded, deep-fried, and presented with our spicy aioli and marinara sauces. 9.95

Steamed Clams or Mussels

Your choice of one pound of clams, mussels, or both, steamed with white wine, garlic, and butter. 11.95

Georgie's Crab Cakes

Two tender crab cakes with cream cheese, mixed peppers, onion, paprika, and bread crumbs fried to a golden brown. Served with pineapple salsa and a coconut red curry sauce. 10.95

Coconut Shrimp

Five butterflied shrimp in coconut breading served with pineapple salsa and sweet chili sauce. 10.95

Blue Cheese Kobe Sliders

Three mini Kobe beef burgers topped with caramelized onion, mini onion ring, Tillamook® Cheddar, and Blue cheese sauce. 10.95

Seafood Cocktail

Dungeness Crab 12.95 Shrimp 7.95

Garlic and Basil Prawns

Eight prawns sautéed with white wine, butter, basil, and garlic. 10.95

Deep-Fried Zucchini

Fresh zucchini lightly breaded and fried to a golden crisp served with spicy aioli and ranch dipping sauces. 7.25

Crab or Chicken Quesadilla

Chile-tomato or flour tortilla filled with Tillamook® Cheddar and our own slightly spicy Pico de Gallo. Crab 10.95 Chicken 8.95

CHOWDER, CHILI, & SOUP

Clam Chowder

Our New England-style clam chowder. Bread Bowl 8.95 Bowl 5.95 Cup 4.25

Prime Rib Chili

A mix of prime rib, black beans, dark chocolate, spices, chorizo, amber ale, and diced tomatoes. Topped with Tillamook® Cheddar and a dollop of sour cream. Bread Bowl 10.95 Bowl 7.95 Cup 5.25

Recommended pairing: Rogue Dead Guy Ale 4.50

Soup of the Day

Bowl 4.25 Cup 3.25

GIFT CARDS

Georgie's gift cards make the perfect gift for every occasion. Gift cards are available in any denomination.

SALADS

Classic Caesar Salad

Freshly cut romaine tossed with traditional Caesar dressing, garlic croutons, and Parmesan cheese. 7.75

Salmon 12.95

Grilled Chicken 9.95

Smoked Salmon 12.95

Shrimp 9.95

Dungeness Crab 13.95

Blackberry Barbeque Salmon Salad

Fresh 5-oz salmon fillet pan-roasted then glazed with our own blackberry BBQ sauce. Served on a bed of fresh romaine lettuce tossed with honey mustard dressing and seasonal fresh fruit. 13.95

Recommended wine pairing: Oyster Bay Sauvignon Blanc 7.00

Chopped Cobb Salad

Diced chicken breast, hard-boiled egg, bacon, Blue cheese, avocado, green onion, tomatoes, and finely chopped romaine. 11.95

Almond Chicken Salad

A full breast of chicken encrusted with almonds and served over red and Napa cabbage, romaine, and carrots. Tossed in a slightly spicy wasabi-soy dressing and garnished with Mandarin oranges. 10.95

Southwest Chicken Salad

Southwestern slightly sweet and spicy-grilled chicken breast served over romaine with peppers, sweet corn, black beans, tomatoes, avocado, and creamy chipotle-ranch dressing, topped with green onion and tortilla strips. 9.95

Spinach Salad

Crisp smokey bacon, sliced mushrooms, red onion, Blue cheese, grape tomatoes, and pecans tossed with fresh spinach in a honey balsamic dressing. 11.95 Add grilled chicken breast for 3.00.

VEGETARIAN

Vegetarian Diablo

Fresh vegetables tossed with fettuccine in a spicy-sweet three-cheese cream sauce. Served with Parmesan garlic toast. 12.95

Georgie's Vegetarian Burger

Our meatless patty topped with Tillamook® Cheddar, caramelized onion, and avocado served on a whole wheat bun with basil pesto-mayo. Presented with fries, coleslaw, or potato salad. 9.95

Portabella Mushroom Burger

Grilled portabella mushroom, Parmesan, zucchini, tomato, cucumber, and basil pesto mayo on a wheat bun. Served with fries, potato salad, or coleslaw. 9.95

Vegan Linguini

Seasonal mix of fresh vegetables simmered with garlic, olive oil, and white wine. Parmesan garlic toast upon request. 10.95

SEAFOOD

Served with fresh steamed vegetables and your choice of garlic mashed potatoes, baked potato, or our wild rice blend.

Fish Selections

A flame-broiled fillet dressed with your choice of lemon and olive oil, mango salsa, blackened, or a lemon wedge. Available in either a 7-oz or 5-oz portion.

Salmon 18.95 / 15.95

Halibut 23.95 / 18.95

Cod 15.95 / 12.95

Georgie's Crab Cakes

Three tender crab cakes with cream cheese, mixed peppers, onion, paprika, and bread crumbs fried to a golden brown. Served with pineapple salsa and a coconut red curry sauce. 18.95

Recommended wine pairing: Washington Hills Late Harvest Reisling 5.75

Deep-Fried Shrimp

Six shrimp dipped in our ale batter and deep-fried. Served with cocktail sauce. 16.95

Parmesan & Parsley Encrusted Halibut

A 5-oz halibut fillet baked to a golden brown and topped with a creamy bay shrimp sauce. 24.95

Recommended wine pairing: Clos Du Bois Chardonnay 6.50

Scampi Piccata

Shrimp sautéed in olive oil, garlic, capers, sweet cream butter, lemon juice, lemon zest, and fresh herbs. 18.95

Stuffed Salmon

7-oz fresh 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. 24.95

Recommended wine pairing: Montinore Pinot Noir 7.00

Candied Salmon

A 5-oz pan-seared salmon fillet with a sweet chili glaze, garnished with green onion and sesame seeds. 18.95

Sea Scallops Provencale

Sea scallops sautéed with garlic, tomatoes, mushrooms, herbs and Sherry. Finished with green onions and a touch of butter. 19.95

Yaquina Bay Oysters

Lightly breaded local oysters with Dijon tartar and cocktail sauces. Your choice of deep-fried or pan-fried.

9 Oysters 17.95 / 6 Oysters 15.95

Razor Clam Dinner

Tender razor clams lightly breaded with Japanese-style bread crumbs. Presented with our Dijon tartar sauce. 18.95

ADDITIONAL SEAFOOD

Samplers are served with fresh steamed vegetables and your choice of garlic mashed potatoes, baked potato, or our wild rice blend.

Deep-Fried Seafood Sampler

Breaded and deep-fried prawns, scallops, halibut, oysters and clam strips with smoked salmon and bay shrimp. 28.95

Sautéed Seafood Sampler

Sautéed prawns, scallops, white fish, clams, shrimp, salmon, mussels, smoked salmon and bay shrimp. 23.95

Recommended wine pairing: Waterbrook Chardonnay 7.00

Halibut Fish & Chips

Tender Pacific halibut fillets dipped in our ale batter and deep-fried to a golden brown. Presented with fries and Dijon tartar sauce. 2 piece 13.95 3 piece 16.50 4 piece 19.95

Fisherman's Stew

Northwest clams, salmon, white fish, scallops, crab, and shrimp simmered in a zesty tomato broth. Served with Parmesan garlic toast. 16.95

Recommended wine pairing: Louis Martini Cabernet 7.00

Halibut Tacos

Lightly battered halibut with our traditional Mexican salsa verde, mango salsa and chipotle ranch. Garnished with green and red cabbage and lime. Two Tacos 14.95 Three Tacos 18.95

Blackened Ahi Tuna

Blackened Ahi steak seared RARE and topped with a fresh pineapple salsa. Served with a sweet-spicy red curry cream sauce on a bed of Jasmine rice. 18.95

Cod Fish & Chips

Northwest cod lightly coated with Japanese breadcrumbs and deep-fried to a golden brown. Served with fries and Dijon tartar sauce. 2 piece 8.95 3 piece 10.95 4 piece 12.95

BEEF

Presented with fresh steamed vegetables and your choice of garlic mashed potatoes, baked potato, or our wild rice blend.

Top Sirloin

An 8-oz cut top sirloin. 18.95

New York Steak

A 10-oz New York cut steak. 19.95

Rib Eye

A 12-oz cut of this flavorful classic. 25.95

Friday & Saturday Nights - Prime Rib of Beef

10-oz 21.95 12-oz 25.95 16-oz 28.95

BEEF SPECIALTIES

Garlic Ginger Steak & Prawns

Tender steak sliced thin and pan seared with four prawns, broccoli, fresh mushrooms, onions, and peppers in a garlic ginger teriyaki sauce. Served over steamed Jasmine rice. 19.95

Blue Cheese Flat Iron Steak

An 8-oz flat iron steak rubbed with Cajun spice and cooked to your specification. Topped with Blue cheese and fresh mushroom demi-glace. Served with fresh steamed vegetables and your choice of garlic mashed potatoes, baked potato, or our wild rice blend. 18.95

Recommended wine pairing: Norton Malbec 6.00

POULTRY

Presented with fresh steamed vegetables and your choice of garlic mashed potatoes, baked potato, or our wild rice blend.

Cajun Chicken and Fire Glazed Shrimp

Two chicken breasts lightly dusted with Cajun spice, blackened, and topped with our spicy "fire glazed" shrimp. This one is hot! 16.95

Mozzarella Chicken

Tender breast of chicken encrusted with Parmesan, herbs, and breadcrumbs then cooked to a golden brown. Topped with melted fresh Mozzarella and marinara sauce. 15.95

Chicken Dijon

Tender breast of chicken encrusted in a Parmesan and buttercrumb crust then grilled golden brown. Served with a Dijon mustard sauce. 15.95

SANDWICHES

Presented with your choice of coleslaw, fries, or potato salad.

Beachside Burger

A half-pound ground chuck burger char-grilled to your specifications with Tillamook® Cheddar, Swiss, or Jack cheese served on a grilled pub bun. (Add bacon, mushrooms, or BBQ for 1.00 each.) 9.95

Grilled Chicken Sandwich

A fresh chicken breast char-grilled and topped with melted Jack cheese on a grilled pub bun. (Add bacon, mushrooms, or BBQ for 1.00 each.) 8.95

Portabella Burger

Grilled portabella mushroom, Parmesan, grilled zucchini, tomato, cucumber, and basil-pesto mayo on a wheat bun. Served with fries, potato salad, or coleslaw. 9.95

Vegetarian Burger

Our meatless patty topped with Tillamook® Cheddar, caramelized onion, and avocado served on a whole wheat bun with basil pesto mayo. Presented with fries, coleslaw, or potato salad. 9.95

PASTA

All pasta dishes are presented with Parmesan garlic toast.

Fettuccine Alfredo

Tender fettuccine tossed with our three-cheese cream sauce. 11.95 w/Chicken 14.95 w/Dungeness Crab 19.95

Diablo Seafood Pasta

Shrimp, crabmeat, salmon, and scallops tossed in a sweet-spicy three-cheese cream sauce, served on fettuccine noodles. Full 18.95 / Lite 15.95 Substitute chicken for seafood 14.95 / Chicken Lite 11.95

Blackened Chicken Fettuccine

Fettuccine tossed with fresh tomatoes, blackening spices, and our three-cheese sauce. Topped with a blackened chicken breast. 14.95

Vegetable Linguini

Seasonal mix of fresh vegetables simmered with garlic, olive oil, and white wine. Parmesan garlic toast upon request. 10.95

SWEETS

Marionberry Crisp

Marionberries blended and topped with a brown sugar, oatmeal, and butter crumble. Served warm with Tillamook® Vanilla Bean ice cream. 5.95

Irish Cream Crème Brûlée

Our version of the classic. 5.95

Georgie's Cookie Sandwich

A Heath Bar cookie sandwich with a scoop of Tillamook® Vanilla Bean ice cream, drizzled with chocolate and caramel syrup then topped with whipped cream. 3.95

Dessert Tray

We have many more exceptional dessert creations. Ask your server to see our dessert tray.

BEVERAGES

Milk Shakes

Chocolate, Vanilla, and Wildberry 4.95

Smoothies

Mango, Strawberry, Raspberry, or Frozen Lemonade. Made with real fruit purée. 4.25

Bottomless Soft Drinks & Iced Tea 2.25

Coffee or Hot Tea 1.95

Bottled Root Beer or Ginger Ale 3.50

Lemonade 2.25

Hot Chocolate w/whipped cream 2.25

Raspberry or Strawberry Purée Lemonade 2.95