

DINNER

Starters

"The George" Calamari

Seasoned calamari, lightly fried and tossed with artichokes, roma tomatoes, fresh basil, capers, banana peppers and feta cheese \$10.95

Backyard BBQ Shrimp

Two skewers filled with shrimp, tomatoes, onions, and pineapples grilled and covered in teriyaki sauce with just enough spice \$7.95

Angels On Horseback

Fresh oysters wrapped in apple-wood smoked bacon, broiled to perfection and covered with bearnaise sauce \$7.50

Fried Green Tomato Tower

Fried green tomatoes & freshly sliced mozzarella drizzled with our pecan vinaigrette dressing form this towering temptation \$6.95

The Sampler

Our sampler platter combines the flavors of crab bites, bbq shrimp skewers & George's wings choose hot & spicy or bbq sauce \$11.95

Crab Ceviche

Jumbo lump crab tossed with fresh roma tomatoes, spicy peppers and lime juice, served with avocados & fried pasta chips \$10.95

Blue Crab Cakes

Fresh jumbo lump crab, shallots, sweet peppers, fresh herbs, accompanied by a chardonnay & whole grain mustard sauce \$11.95

Crab Gratinée

Sautéed lump crab, fresh herbs, & tomatoes, sherried sauce mornay in a crispy pasta bowl, served with pasta chips \$11.50

Fried Crab Bites

Our classic crab cake recipe rolled into bite-sized balls & deep fried, served with citrus aioli sauce \$7.95

Peel n' Eat Shrimp

A tasty serving of steamed jumbo shrimp, served with drawn butter and cocktail sauce your choice 1/2 pound \$8 or 1 pound \$16

George's Wings

Our signature wings are covered with your choice of hot & spicy or homemade barbeque sauce \$6.95

Spinach & Artichoke Dip

Our homemade recipe combines freshly chopped spinach and artichoke hearts with fresh herbs and cheeses, served with crispy pita points \$7.95

Soups

(cup \$3.50 bowl \$4.25)

She Crab Bisque

Fresh lump crab, herbs, cream & sherry make this recipe the best bisque ever

Masonboro Stew

A classic red seafood stew with shrimp, scallops, and fresh catch make this hearty and satisfying

Soup of the Day

Our chef loves to come up with tasty creations daily – just ask your server

Salads

Iceberg Wedge

A crisp iceberg "wedge" with creamy bleu cheese dressing, vine ripe grape tomatoes, chopped bacon and mushrooms \$7.50

Baby Spinach

Tender spinach topped with crumbled goat cheese & sun-dried tomato, vine ripe tomatoes, smoked bacon, grilled apples & toasted pecans, with cherry port vinaigrette \$8.95

Riverwalk Ranch

Chunks of ham, crumbled bacon, boiled eggs, tomatoes, & assorted cheeses over mixed greens, with peppercorn ranch dressing \$8.95

Caesar Salad

Crisp romaine, shredded Romano cheese, herbed sourdough croutons, lightly tossed in homemade Caesar dressing, topped with lemon zest & marinated anchovies \$7.95

We welcome the opportunity to accommodate the special dietary needs of our guests. Please do not hesitate to ask your server.

18% gratuity added to parties of eight or more

THE
GEORGE
ON THE RIVERWALK

DINNER

Entrees

(includes one side item)

Dock

Island Mahi

Fresh mahi mahi coated with Caribbean jerk seasoning and topped with a coconut and pineapple sauce, accompanied by fried bananas
- this chef Armstrong original is the perfect combination of sweet & spicy \$17.95

George's Shrimp & Grits

Sautéed shrimp splashed with white wine and tossed with aged prosciutto, tender peas, tri-color tomatoes, and served over sharp white cheddar grits
- our signature dish \$16.50

Stuffed Flounder

Fresh flounder stuffed with crabmeat and covered with mixed cheeses, broiled to perfection and finished with creamy lobster sauce \$18.95

Pecan Grouper

Fresh grouper filet topped with southern pecans & brown sugar, then pan seared and served with sautéed julienne vegetables, a beurre blanc sauce completes the dish
- a local favorite! \$17.95

Southern Shrimp Scampi

Jumbo shrimp are sautéed in butter, garlic, and white wine sauce, served over angel hair pasta with our classic cream sauce \$16.95

Parmesan Scallops

A delightful blend of tomatoes, mushrooms, sherry and cream over parmesan coated seared scallops, served over fresh linguini \$17.50

Crab Encrusted Salmon

Fresh salmon filet encrusted with a blend of crabmeat and herbs broiled to perfection, then topped with a crab bisque reduction and served with sautéed spinach \$20.95

Hatteras Seafood

A collection of fresh shrimp, oysters, flounder, or crab bites, our signature fries, served with tartar and cocktail sauce
- let us fry or sauté your choice of one for \$15.95 or two for \$17.95

Market

Cape Fear Chicken & Shrimp

Tender chicken breast and jumbo shrimp lightly egg battered, sautéed with tomatoes and white wine lemon and caper sauce, and finished with fresh herbs over angel hair pasta \$17.95

Hawaiian Chicken

Succulent grilled chicken breast layered with ham, pineapple, and mixed cheeses, covered in chef Armstrong's ginger soy sauce that adds the perfect finish to this original dish \$16.95

Fort Fisher Filet

Our finest cut of beef is grilled with a balsamic glaze, over wild mushroom risotto cakes, and finished with a shallot demi-glace sauce \$23.95

Blue Crab Topped Filet

Our finest cut of beef is topped with fresh lump crab and bleu cheese and then cooked to your preference offers the best of land and sea
- includes choice of two sides \$28.95

Tobacco Road Rib-Eye Steak

A tender choice 12 ounce rib-eye steak, grilled portabella mushrooms and roasted red peppers, finished with fried red onions and a port wine glaze \$21.95

Rib-Eye & Oysters

Our 12 ounce rib-eye is grilled to your preference and topped with fried oysters, covered with our bearnaise sauce to complete the flavors \$24.95

Center Cut Pork Tenderloin

Slow roasted tender pork loin coated with herbed jerk seasoning and served with homemade fruit & roasted apple chutney \$18.50

Primavera "Your Way"

Fresh seasonal vegetables sautéed to perfection and served over penne pasta, tossed in your choice of either homemade alfredo or marinara sauce \$14.95
add chicken \$4.95 or shrimp \$6.95

Sides

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| Grits with sharp white cheddar | Malt vinegar fries | Garlic mashed potatoes |
| Homemade cole slaw | Grilled vegetables | Potato salad |

Substitute your side item for small house or Caesar salad (add \$2.00)