

THE GEORGE

ON THE RIVERWALK

STARTERS

“The George” Calamari

Seasoned calamari, lightly fried and tossed with artichokes, roma tomatoes, fresh basil, capers, banana peppers and feta cheese
\$9.95

Backyard BBQ Shrimp

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

Soft Shell Crab

A fresh soft Shell Crab fried and brushed with a light brown butter, finished with white wine, Lemon, capers, tomatoes, and fresh herbs
\$9.50

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
\$12.95

Crab Ceviché

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 Gratiné

Sautéed lump crab, fresh herbs, & tomatoes, sherried sauce mornay in a crispy pasta bowl, served with pasta chips
\$11.95

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
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
\$8.95

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

Santa Fé Chicken

Grilled chicken breast, fresh tri-colored tomato salsa, red onions & cheese served over house greens with garlic croutons and your choice of dressing
\$10.95

Our House Salad

fresh greens topped with tomatoes, shredded cheese, red onions, carrots, smoked bacon, with garlic croutons and served with choice of dressing
\$6.95

Add to any salad: Grilled Chicken \$3.00, Fried or Sautéed Shrimp \$4.00, Oysters \$4.00

Available dressings:

Cherry Port Vinaigrette • Homemade Caesar • Pecan Vinaigrette • Peppercorn Ranch • Fat-Free Italian • Honey Mustard

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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.

LUNCH

SANDWICHES

“The George” Burger

Char grilled 8oz. Black Angus burger served on a toasted Kaiser roll with lettuce, tomato, and onions
\$7.95

(Add Swiss, Cheddar, or Provolone \$1.00)

Downtown Cheese Steak

Grilled thin sliced beef and Provolone cheese, served on a hoagie bun and covered with grilled mushrooms, peppers, and onions
\$9.95

Ultimate Roasted Pork

Slow roasted pork loin topped with a dried fruit and roasted apple chutney, Provolone, grilled red onions, and roma tomatoes, served open-faced on a hoagie
\$9.75

Chicken & Mango Delight

Grilled mango & citrus marinated chicken breast served on a Kaiser bun with grilled red onions, melted jack cheese and lime mayonnaise - delicious tropical blends of flavor!
\$9.50

Grilled Garden

Flamed kissed marinated zucchini, yellow squash, red & green peppers, roma tomatoes, portabella mushrooms, alfalfa sprouts, and field greens wrapped in a spinach tortilla with herbed aioli
\$7.95

Crab Cake Classic

Our crab cake is delicately sautéed and served with lettuce, sliced tomato, and citrus aioli spread - a southern classic sandwich!
\$9.95

Soft-Shell Crab “Po-Boy”

Fried soft-shell crab with spring greens, alfalfa sprouts & roma tomatoes served on a toasted hoagie bun with spicy remoulade sauce
\$10.95

Spicy Tuna Steak

Cajun pan seared tuna cooked to your preference, topped with fresh avocados, roasted pear tomatoes, baby greens and cilantro mayonnaise, served on a toasted Kaiser roll
\$11.95

Coastal Carolina “Po-Boy”

Your choice of jumbo fried shrimp or fried oysters on a hoagie roll with baby greens, sliced roma tomatoes, and finished with our homemade spicy tartar sauce
\$9.95

Grilled Chicken BTL Wrap

A grilled chicken breast, apple-wood bacon, lettuce and tomato wrapped in a fresh corn tortilla with our homemade Caesar dressing tasty and healthy – best of both worlds!
\$9.75

ENTREES

Cape Fear Chicken & Shrimp

Tender chicken breast and shrimp lightly egg battered, sautéed with tomatoes, a white wine lemon and caper sauce, and finished with fresh herbs
\$13.95

Classic Fish n’ Chips

Beer battered tempura-style fried flounder served with our signature malt vinegar fries and tartar sauce
\$8.95

George’s Shrimp & Grits

Sautéed shrimp splashed with white wine and tossed with aged prosciutto, tender peas, tri-color tomatoes, served over sharp white cheddar grits
\$12.95

Shrimp Quesadilla

Mixed cheeses, shrimp, and homemade salsa in a quesadilla shell, baked until crisp, served with sour cream \$9.95

(All Sandwiches and Entrees Include One Side Item)

Sharp White Cheddar Grits
Homemade Cole Slaw
Grilled Vegetables
Malt Vinegar Fries
Potato Salad

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DINNER

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
\$16.95

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 buerré blanc sauce completes the dish - a local favorite!
\$18.50

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
\$21.95

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 two for \$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
\$17.95

Parmesan Scallops

A delightful blend of tomatoes, mushrooms, sherry and cream over parmesan coated seared scallops, served over fresh linguini
\$18.50

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-glaze sauce
\$23.95

Armstrong's Smothered Filet

Our filet Mignon is grilled to perfection, Topped with sautéed mushrooms & caramelized onions, then smothered with provolone cheese - includes choice of two sides
\$24.95

DINNER SIDES

Garlic Mashed Potatoes
Grilled Vegetables
Homemade Cole Slaw
Malt Vinegar Fries
Potato Salad

White Cheddar Cheese Grits

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

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

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
\$18.95

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

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
shrimp \$6.95

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SUNDAY BRUNCH

The RiverWalk

Two sautéed Crab Cakes topped with Poached Eggs & Grilled Tomatoes, finished with our Hollandaise Sauce
\$13.50

Neptune's Omelet

Salmon, Capers, Red Onions, Fresh Dill, and Roma Tomatoes sautéed and placed over a light Omelet, topped with crumbled Feta
\$12.50

French Toast Foster

Sourdough Bread dipped in our Cinnamon Vanilla Egg Batter and grilled golden brown, smothered with fresh Bananas, Caramelized Walnuts & Rum Syrup
\$9.50

Egg's Florentine

Poached Eggs over Fresh Buttermilk Biscuits with roasted Red Peppers, sautéed Spinach & Roma Tomatoes, topped with our Mornay Sauce
\$9.50

"George's" Steak & Eggs

Seasoned Grilled Ribeye Steak and served with your style of Eggs accompanied by our Green Peppercorn Sauce
\$12.95

Summer Seafood Crepes

A heavenly Shrimp and Crab Stuffing wrapped inside a light Crepe, and topped with a Cheese Mornay
\$11.95

Belgium Waffles

A light, fluffy Waffle prepared golden brown and topped with a selection of the freshest seasonal Fruits & Berries
\$7.95

The Breakfast Plate

3 Eggs "your way", with Bacon, Sausage, and our White Cheddar Grits
\$7.50

Ultimate Omelet

3 Eggs filled with your choice of 3 "fillers" and your choice of side item
\$8.50

Additional "fillers" \$0.95 each
Add Shrimp \$4.00

Cheddar Cheese
Swiss Cheese
Sausage
Bacon
Ham
Mushrooms
Tomatoes
Feta Cheese
Green Peppers
Onions
Jalapeños
Homemade Salsa

(Add \$1.75 for Egg White Only Omelets)

Brunch Sides: Sausage \$2.50 • Add 2 Eggs \$2.50 • Bacon \$2.50 • Fresh Seasonal Fruits \$3.00

(All Items include one side)