

dinner

🌀 Starters 🌀

“The George” Calamari

Seasoned calamari, lightly fried and topped with artichokes, diced tomatoes, fresh basil, capers, banana peppers & feta cheese \$10.95

Fried Green Tomatoes

Fried green tomatoes & freshly sliced mozzarella drizzled with our pecan vinaigrette dressing
- an acquired taste of the south! \$7.95

Shrimp Skewers

Two skewers filled with shrimp, tomatoes, onions & pineapples grilled and covered in teriyaki sauce with just enough spice \$8.95

Crab Ceviché

Jumbo lump crab tossed with fresh diced roma tomatoes, spicy peppers & lime juice, served with corn chips \$10.95

Spinach & Artichoke Dip

Our homemade recipe combines freshly chopped spinach & artichoke hearts with fresh herbs & cheeses, served with crispy pita points \$8.95

George’s Cajun Shrimp

Fresh jumbo shrimp breaded and deep fried, tossed in our secret spicy Cajun cream sauce
- a staff favorite! \$9.95

Blue Crab Cake

Fresh lump crab, shallots, sweet peppers & herbs, accompanied by a chardonnay whole grain mustard sauce – choice of one:\$7.95 or two:\$14.95

Crab Gratiné

Generous portion of sautéed lump crab, fresh herbs, tomatoes & a sherried mornay sauce in a crispy pasta bowl, served with dippin’ chips \$12.95

Peel n’ Eat Shrimp

A tasty serving of steamed jumbo shrimp, served with drawn butter & cocktail sauce
your choice: ½ pound \$9 or 1 pound \$17

George’s Wings

Our large signature wings are covered with your choice of hot & spicy or homemade BBQ sauce with bleu cheese dressing \$7.50

The Sampler

Our sampler platter combines the flavors of shrimp skewers, cheese sticks & wings
- choose hot & spicy or BBQ sauce \$13.95

Fried Pickle Plate

Pickles, cheese, banana peppers rolled in seafood breading and deep fried, with homemade cream based dippin’ sauce \$10.95

🌀 Soups 🌀

(cup \$3.75 bowl \$4.75)

Southern Gumbo

This classic Gumbo combines Chicken & Sausage with peppers, onion, celery, rice & vegetables
- a satisfying classic

She Crab Bisque

Fresh Crabmeat, herbs, cream & sherry make this recipe a coastal favorite!

Soup of the Day

Our chefs love to come up with tasty creations
- made fresh daily!

🌀 Salads 🌀

Iceberg Wedge

A crisp iceberg “wedge” topped with creamy bleu cheese dressing, tomatoes, chopped bacon & mushrooms \$7.95

Baby Spinach

Tender spinach topped with crumbled goat cheese, tomatoes, dried cherries, smoked bacon, grilled apples & toasted pecans, with cherry port vinaigrette \$8.95

Riverwalk Ranch

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

Caesar Salad

Crisp romaine, shredded Romano cheese, herbed sourdough croutons - all tossed in homemade Caesar dressing and topped with 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



DINNER

🌿 Entrees 🌿

(includes one side item)

Island Mahi

Blackened Mahi Mahi filet topped with pineapple salsa served with our garlic mashed potatoes \$18.95

George's Shrimp & Grits

Sautéed Shrimp splashed with white wine and tossed with Virginia ham, tender peas, onions, tomatoes, and served over sharp white cheddar grits
- our signature dish \$17.95

Fisherman's Flounder

Fresh Flounder stuffed with our Crab Cake mixture and covered with mixed cheeses, broiled to perfection and finished with our 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, topped with our own citrus buerrè blanc sauce \$19.50

Shrimp Scampi

Jumbo Shrimp sautéed in butter, garlic, onions, tomatoes & white wine sauce, served over angel hair pasta with a lemon, wine & butter sauce \$18.95

Parmesan Scallops

A delightful blend of tomatoes, mushrooms, sherry & cream with parmesan coated and lightly fried Scallops, served over fresh linguini \$19.50

Crab Covered Salmon

Fresh Alaskan Salmon filet topped with a blend of Crabmeat and herbs, broiled and covered with a crab bisque reduction, served with sautéed spinach \$21.95

Hatteras Seafood

Your choice of fresh Shrimp, Oysters, or Flounder with our signature fries, served with tartar and cocktail sauces
- let us fry or sauté your choice of one for \$16.95 or two for \$18.50

Peppered Tuna

Grilled 8oz Yellowfin Tuna steak seasoned with lemon pepper & a roasted pepper vinaigrette served with mashed potatoes \$19.95

Hawaiian Chicken

Succulent grilled Chicken breast layered with ham, pineapple, and provolone cheese, covered in our homemade teriyaki sauce that adds the perfect finish to this satisfying dish \$17.95

Fort Fisher Filet

Seasoned Beef Tenderloin Filet is grilled and topped with onions & mushrooms, finished with our shallot demi-glace sauce and served with roasted potatoes \$26.95

Tobacco Road Rib-Eye

A tender choice 12 ounce Rib-Eye Steak, grilled portabella mushrooms & roasted red peppers, and finished with tobacco style fried red onions \$24.95

N.Y. Strip Steak

A seasoned Strip Steak is grilled, topped with sautéed mushrooms, caramelized onions, and red peppers, served with roasted potatoes \$22.95

Land & Sea

Our 12 ounce Rib-eye is seasoned and grilled to perfection and topped with fried Oysters or fried Shrimp drizzled with a red pepper coulis \$28.95

Pork Chops

2 Tender 4oz Pork Chops grilled and coated with herbed jerk seasoning served with mashed potatoes, and topped with homemade fire-roasted tomato sauce \$19.50

Primavera "Your Way"

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

🌿 Sides 🌿

Grits with sharp white cheddar
Homemade cole slaw

Malt vinegar fries
Pasta salad

Garlic mashed potatoes
Steamed vegetables

Substitute your side item for small house or Caesar salad (add \$3.00)