

small plates

Mussels Madrid

In white wine with Saffron, fresh herbs,
Spanish olives & roasted garlic
12

Baltimore Crab Dip

Jumbo lump, Old Bay & artisan bread crostini
12

Spinach Artichoke Dip

Fresh spinach, artichoke hearts & artisan bread crostini
10

Chipotle Hummus

House made with a chipotle kick,
served with toasted points & veggies
8

Artisan Cheese Plate

A sampling of three domestic & imported
cheeses with rustic breads
9

Potato Gnocchi

Tossed in white truffle oil with exotic mushrooms,
garnished with Manchego & cracked black pepper
10

London Flat Bread

Searched London broil served on top of flat bread topped
with cherry tomato, cheve & fresh herbs
11

Crab Rangoons

Crispy spring roll wrappers filled with three cheeses,
lump crab accompanied with Thai chili sauce
11

Seafood Martini

Colossal crab & jumbo shrimp glazed with chipotle-honey
atop roasted corn, black bean & tomato relish
13

Shrimp Scampi

Sautéed shrimp tossed with sundried tomatoes,
fresh herbs, roasted garlic butter & artisan bread
11

soups & salad

Maryland Crab

Vegetable base with lump crab & Old Bay
cup 5 | bowl 7

Soup Du Jour

priced daily

Classic Caesar

Hearts of Romaine tossed in Caesar dressing, with
house made herb croutons & parmesan crisp
5

Cranberry Walnut

Bleu cheese, toasted walnuts & dried cranberries over
baby field greens tossed in Blueberry Pomegranate vinaigrette
6

Georges House Salad

Mixed greens topped with cucumbers, carrots & cherry tomatoes
5

Pittsburgh Steak Salad

Baby field greens with Idaho potato crisps, shaved Manchego
& grilled London Broil with Balsamic vinaigrette
14

Tuna Ponzu Salad

Yellow fin tuna atop field greens tossed in citrus soy
Balsamic vinaigrette, cucumbers, carrots,
served in a crispy spring rolls shell
13

entrees

Seafood Chesapeake

Sautéed shrimp, colossal crab & mussels tossed in a light Chesapeake
cream with roasted garlic & fresh herbs over fettuccine
25

Tortellini Del Sol

Four cheese tortellini in a classic Italian
rose sauce with a hint of nutmeg
15

Cedar Wrapped Salmon

Wild Pacific salmon with a Orangecello glaze wrapped
in cedar paper & grilled with julienne vegetables
19

Crab Cake Platter

Two jumbo Lump crab cakes with roasted
corn, tomato & black bean relish
28

Poulet aux Champignon

Chicken breast sautéed with wild exotic mushrooms
reduced in a burgundy jus lie
15

Veal Emmanthaler

Veal scaloppini with toasted rosemary,
Emmanthaler & Melba demi
21

Steak & Cake

Petit filet grilled to perfection with
jumbo lump crab cake
30

Herb-Crusted Filet

Topped with a crispy Vidalia nest
served with a natural roasted demi
24

Kansas City Strip

Proscuitto wrapped, aged artisan bleu
demi, crispy Vidalia onions
28

ala carte

Crabby Mac n' Cheese

Colossal crab in cracked pepper Manchego cheese
sauce broiled with beurre noisette breadcrumbs
8

Asparagus with Hollandaise

5

Exotic Wild Mushroom Risotto

With Grana Parmesan

5

