



Georgine's

GEORGINE'S RESTAURANT

is named after and in memory of our mother, Georgina Nagle.

The staff and management at Georgine's would like to thank our loyal customers for over 30 years of success.

It is our promise to provide great food and excellent service in the future.

The Nagle Family



*Experience the Georgine's Difference!
Over 30 Years of Dining Excellence*

Appetizers

OUR FAMOUS CRAB DIP

A house favorite with lump crab. Served with
crispy tortillas 8.99

STUFFED MUSHROOMS

Stuffed with our own special blend of lump crab
and spices 8.99

SCALLOPS A LA GEORGINE'S

Fresh sea scallops in a velvety cream with a
touch of vermouth and herbs. Topped with melted
provolone cheese 8.99

MIKE'S JAMBALAYA

A Cajun favorite, full of plump shrimp and spicy
sausage, tomatoes and spices 7.99

MOZZARELLA STICKS

Large cuts dipped in a seasoned batter and served
with marinara sauce 7.75

ROTOLLO A LA JESSIE

Our own stuffed pasta specialty, with fresh
spinach and a trio of cheeses 6.99

JUMBO COCONUT SHRIMP

Served with sweet and spicy fruit salsa 7.99

HICKORY SMOKED BBQ RIBS

A half rack of hickory smoked BBQ ribs in our
own special rub and sauce 8.99

CLAMS CASINO

Smothered in fresh onion, bell peppers and
crisp bacon 7.99

OYSTERS ROCKEFELLER

Classic presentation 8.99

3 PLUS 3

Three of our chilled jumbo shrimp paired
with three juicy crab claws 8.99

STEAMED CLAMS

Served in a zesty garlic sauce 6.99

ESCARGOT BOURGUIGNON ENCROUTE

Tender and delectable.

Topped with puff pastry 8.99

FETTUCCHINE ALFREDO FOR TWO

Prepared with a blend of parmesan and romano
cheeses and cream 6.99

SHRIMP COCKTAIL

Jumbo ocean caught shrimp cooked to perfection
and served chilled with cocktail sauce 7.99

CHICKEN FINGERS

Breaded tenders cooked to a golden hue, served
with special sauces 6.99

Sides

CRISPY POTATO FRIES 2.75

OUR OWN BREADED ONION RINGS 2.99

GARLIC BREAD 1.99

SAUTÉED FRESH SPINACH 2.99

SAUTÉED MUSHROOMS IN GARLIC BUTTER 2.99

LINGUINE WITH RED SAUCE 2.99

EXTRA CHEESE BOARD 2.99

GRILLED ASPARAGUS 2.99

Soups

FRENCH ONION SOUP

Baked with a blend of imported cheeses with
our special touch
Bowl 3.99 Cup 2.99

PHILADELPHIA SNAPPER SOUP

An old tyme favorite prepared by our chef
Bowl 3.99 Cup 2.99

LOBSTER BISQUE

Velvety soup strutted with pieces of real
lobster meat
Bowl 4.99 Cup 3.99

SOUP DU JOUR

Always a special treat
Bowl 2.99 Cup 1.99

Steaks

Add sautéed mushrooms in garlic butter 2.99

BEEF STROGANOFF

Thin slices of tenderloin, sautéed with shallots, mushrooms, brandy and sour cream. Served on a bed of pasta 18.99

NEW YORK SIRLOIN STEAK

A beef eater's delight, a thick cut fit for a king 27.99

FIRE GRILLED PORK CHOPS

With bread stuffing topped with a mushroom marsala wine sauce 16.99

FILET MIGNON

A tender juicy cut, full of flavor and cooked to your specifications 29.99

STEAK JUDY

A fine cut of our filet mignon paired with juicy jumbo shrimp, fresh broccoli and our cheddar cheese sauce 28.99

STEAK NEPTUNE

Filet mignon, topped with lump crab and hollandaise sauce 29.99

STEAK DIANE

Chefs cuts of filet with mushrooms and a rich brandy demi-glaze 25.99

NEW YORK SIRLOIN AU POIVRE

Our New York strip covered in cracked peppercorns with a brandy cream reduction 28.99

FILET AU POIVRE

A full cut of filet mignon covered with cracked black pepper and served with a brandy cream reduction 31.99

RARE: Red, Cool Center

MEDIUM RARE: Red, Warm Center

MEDIUM: Pink, Hot Center

MEDIUM WELL: Hint of Pink, Hot Center

WELL: Order Chicken

Georgine's Perfect Pairings

A perfect sampling of our favorite dishes.

SURF AND TURF

Tender filet mignon and the best lobster tail on the market. Market Price

FILET MIGNON

Tender cut of beef with sautéed mushrooms and your choice of one of the following 39.99
Scallops Georgine - Sea scallops in a velvety cream sauce with a touch of vermouth and fresh herbs topped with melted provolone
Crab Imperial - loaded with crabmeat

NEW YORK STRIP

Chargrilled with sautéed mushrooms and your choice of one of the following.
6 Jumbo Fried Shrimp
A Zesty Deviled Crab Cake
25.99

NEW YORK STRIP AND HICKORY SMOKED BBQ RIBS

Chargrilled New York Strip with sautéed mushrooms and a half rack of Hickory Smoked BBQ Ribs with our own special rub and sauce 27.99

SEASONAL VEGETABLE PLATTER

Seasonal vegetables served with a side of our special dipping sauce 12.99

Seafood

CRAB IMPERIAL

A house favorite, made with only the finest lump crab, overflowing with flavor 23.99

DEVEILED CRAB

Two large cakes made with the finest crab, diced pepper and onion filling 17.99

FILLET OF SOLE FRANCAISE

Tender fillets in a light egg batter and served with a side of lemon butter sauce 19.99

FRIED SCALLOPS

Juicy fresh sea scallops, breaded to order
Market Price

FRIED SHRIMP

Jumbo shrimp caught in the wild, breaded and prepared to order 16.99

BROILED SCALLOPS

Simple elegance, fresh sea scallops with wine, butter and spices Market Price

STUFFED FLOUNDER

Prepared with a filling of our famous crab imperial 23.99

STUFFED BAKED TROUT

Stuffed with our famous crab imperial 19.99

SEAFOOD AU GRATIN

Sea scallops, jumbo shrimp and fresh lump crab, baked in a blend of cheeses 21.99

SHRIMP PRIMAVERA

Plump jumbo shrimp and a medley of vegetables in a grated parmesan sauce served over fettuccine 18.99

BROILED LOBSTER TAILS

Highest quality lobster tails harvested from the icy waters of the Antarctic Ocean
Market Price

STUFFED LOBSTER TAILS

Our cold water tails topped with our famous crab imperial Market Price

GRILLED SALMON

Fire grilled Scottish salmon fillet served with fresh asparagus spears and a side of dijon cream sauce 19.99

BROILED SEAFOOD SAMPLER

When you cannot choose - Stuffed Flounder, Jumbo Shrimp, Sea Scallops and Clams Casino broiled in wine and butter 21.99

LOBSTER FRANCAISE

Our tails sautéed in a light batter and served over fettuccine with a white wine butter sauce with a hint of lemon Market Price

SHRIMP SCAMPI

Wild caught shrimp sautéed in white wine, garlic and butter, served on a bed of linguine 18.99

SHRIMP AND SCALLOPS PROVENÇAL

Sea scallops and jumbo shrimp tossed with diced tomatoes, basil, olive oil and spices.
Served over linguine 23.99

MAPLE SCALLOPS

Pan seared tender sea scallops in a light wine sauce with a touch of pure maple Market Price

Veal

All veal dishes can be substituted with chicken.

VEAL GEORGINE

Lightly battered veal medallions topped with sea scallops in our famous Georgine sauce.
A house specialty 23.99

VEAL NIÇOISE

Breaded veal cutlet with slow cured ham, slices of tomatoes and topped with a cheddar cheese sauce 16.99

VEAL MARSALA

Fine portions of veal sautéed with shallots, slivers of mushrooms and imported Marsala wine 19.99

VEAL FRANCAISE

Veal medallions sautéed in a light batter and presented with a lemon butter sauce 18.99

VEAL PARMIGIANA

Our famous portion of milk fed veal breaded and topped with provolone cheese and our own Italian sauce 18.99

VEAL PICCATA

Sautéed medallions of veal, lightly seasoned with lemon, butter and capers then served over linguine 18.99

VEAL OSCAR

Lightly battered veal medallions topped with lump crab, asparagus and hollandaise sauce 23.99

Consumer Advisory: There is increased risk when ordering raw or undercooked seafood, egg products or meats such as rare steaks.

Poultry

CHICKEN CONTINENTAL

Boneless breast sautéed in a brandy cream reduction with mushrooms finished with diced tomatoes 16.99

CHICKEN FRANCOIS

Boneless breast sautéed in a smooth white wine with mushroom and asparagus 16.99

CHICKEN VESUVIUS

Sautéed breast of chicken topped with our famous crab imperial and provolone, highlighted with lemon butter sauce 22.99

CAJUN BLACKENED CHICKEN BREAST

Served over fettuccine alfredo with fresh asparagus 18.99

CHICKEN PARMIGIANA

Hand breaded chicken with our special recipe sauce and provolone cheese 16.99

BONELESS CHICKEN BREAST

Plump breast grilled to perfection with seasonal vegetables and topped with a dab of garlic butter 14.99

ROAST HALF DUCKLING

Roasted Long Island duckling, tender and crispy, served with a tangy orange glaze 17.99

CHICKEN A LA DENISE

Chicken tenders, broccoli, grated cheeses and cream reduced and served over fettuccine 16.99

PECAN CHICKEN BREAST

Tender breasts of chicken coated with chopped pecans and served with a velvety dijon cream sauce 18.99