

dinner

🌿 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 lightly breaded and deep fried served over fresh mixed greens with spicy remoulade and citrus aioli for dipping! \$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 mornay sauce 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: ½ pound \$8 or 1 pound \$16

George’s Wings

Our large 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

🌿 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



DINNER

🌿 Entrees 🌿

(includes one side item)

Dock

Island Mahi

Fresh mahi mahi encrusted 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 Virginia ham, 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

Southern Shrimp Scampi

Jumbo shrimp 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 with parmesan coated seared scallops, served over fresh linguini \$18.50

Crab Encrusted Salmon

Fresh Alaskan Salmon filet encrusted with a blend of crabmeat and herbs, broiled to perfection, then topped with a crab bisque reduction, 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 sauces - 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 \$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

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

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

Tobacco Road Rib-Eye Steak

A tender choice 12 ounce rib-eye steak, grilled portabella mushrooms and roasted red peppers, finished with tobacco style fried red onions \$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 roasted fruit & 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 🌿

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)

Lunch

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lunch

🌿 Salads 🌿

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*

🌿 Sandwiches 🌿

(includes one side item)

“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

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

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

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

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

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

Chicken & Mango Delight

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

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 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

Grilled Chicken BTL Wrap

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

🌿 Entrees 🌿

(includes one side item)

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

George’s Shrimp & Grits

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

Classic Fish n’ Chips

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

Shrimp Quesadilla

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

🌿 Sides 🌿

Grits with sharp white cheddar Malt vinegar fries Potato salad
Homemade cole slaw Grilled vegetables



Desserts

Belgium Chocolate Mousse Cake

For serious chocolate lovers, a light Cheesecake made with Chocolate Mousse, served with Vanilla Bean Ice-Cream \$7.50

Frozen Vanilla Bean Cheesecake

Frozen Cheesecake made with fresh Vanilla Beans, topped with whipped cream and Fresh Strawberries \$6.95

Bananas Foster

Fresh Bananas sautéed in Dark Rum, Banana Liqueur and Brown Sugar, served over Banana Ice-Cream \$8.95

Classic Apple Pie ALa Mode

Hot Deep Dish Apple Pie served with a mound of Vanilla Bean Ice-Cream \$6.95

N.Y. Cheesecake

Tall Succulent N.Y. Style Cheesecake served with sliced Strawberries \$7.50

Southern Key Lime Pie

Slice of Key Lime Pie topped with a Fluffy Sweet Cream, and drizzled with a Raspberry Sauce \$6.50

🌀 Desserts Martinis 🌀

Downtown Coffee Tini

Stoli Vanil Vodka, Kahlua, Bailey's & a Shot of Coffee

Front Street Chocolate

Godiva Liqueur, Stoli Vanil Vodka, & Cream

Hazel's Tini

Vanilla Vodka, Kahlua, Hazelnut Liqueur, & Cream

Bianco

Licor 43, Frangelico Liqueur, & Cream

Cape Fear Blackberry

Absolut Vodka, Chambord, & Crème de Cassis

Nuts & Berries On A Wire

Irish Cream, Chambord, Frangelico, & a Shot of Coffee

Tootsie Roll Tini

Vodka, White Crème de Cacao, Grand Marnier, Caramel & Chocolate

Butterscotch Martini

Grey Goose Vodka, Buttershots Liqueur, & Crème de Cacao

Truffle Tini

Stoli Raspberry Vodka, White Crème de Cacao, & Grand Marnier

Bucatini

Vodka, Sambuca, Shot of Coffee with Coffee Beans

Banana Split Tini

Banana Liqueur, Frangelico, Godiva, a Splash of Chambord & Cream

The Rolls Royce

Vodka, B&B, Sweet & Dry Vermouth

Hazel's Tini

Vanilla Vodka, Frangelico, Kahlua, Dry Vermouth, Hazelnut Liqueur

Bucatini

Vodka, Sambuca, Shot of Coffee with Coffee Beans

Nuts & Berries On A Wire

Irish Cream, Chambord, Frangelico, & a Shot of Coffee

Cape Fear Blackberry

Absolut Vodka, Chambord, & Crème de Cassis

Butterscotch Martini

Grey Goose Vodka, Buttershots Liqueur, & Crème de Cacao

Tootsie Roll Tini

Vodka, White Crème de Cacao, Grand Marnier, Caramel & Chocolate

Truffle Tini

Stoli Raspberry Vodka, White Crème de Cacao, & Grand Marnier

Bianco

Licor 43, Hazelnut Liqueur, & Cream

Banana Split Tini

Banana Liqueur, Frangelico, Godiva, a Splash of Chambord & Cream

The Rolls Royce

Vodka, B&B, Sweet & Dry Vermouth

☞ Sunday Brunch Features ☞

(includes one side item)

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 \$13.50

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 \$13.95

Summer Seafood Crepes

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

Belgium Waffle

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 \$7.95

Ultimate Omelet

3 Eggs filled with your choice of 3 "fillers" and your choice of side item \$8.95
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

☞ Brunch Sides ☞

Sausage \$2.50

Add 2 Eggs \$2.50

Bacon \$2.50

Fresh Seasonal Fruits \$3.00

☞ Additional side item selections on our lunch menu ☞

(Add \$1.75 for Egg White Only Omelets)