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



Welcome to

# Georgine's

RESTAURANT

# Appetizers

## OUR FAMOUS CRAB DIP

A house favorite with lump crab.  
Served with an Old Bay crisp - 6.99

## CLAMS CASINO

Smothered in fresh onion,  
green peppers and crisp bacon - 6.99

## STUFFED MUSHROOMS

Stuffed with our own special blend  
of lump crab and spices - 6.99

## OYSTERS ROCKEFELLER

Classic presentation - 6.99

## SCALLOPS A LA GEORGINE'S

Fresh sea scallops in a velvety cream with  
a touch of vermouth and herbs - 6.99

## 3 PLUS 3

Three of our famous jumbo shrimp paired  
with three juicy crab claws - 6.99

## MIKE'S JAMBALAYA

A Cajun favorite, full of plump shrimp and  
spicy sausage, tomatoes and spices - 6.99

## STEAMED CLAMS

Served in a zesty garlic sauce - 6.99

## MOZZARELLA STICKS

Large cuts dipped in a seasoned  
batter and served with  
special dipping sauce - 4.99



House Speciality

# Sides

Crispy

Potato Fries - 1.99

Our Own Breaded  
Onion Rings - 2.99

Garlic Bread - 1.99

Sautéed  
Mushrooms in  
Garlic Butter - 1.99

Linguine with  
Red Sauce - 2.99

Extra Cheese  
Board - 2.99



## ROTTOLLO A LA JESSIE

Our own stuffed pasta specialty, with fresh  
spinach and a trio of cheeses - 5.99

## FETTUCINI 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 - 6.99

## FRESH FRUIT

Seasonal cuts prepared  
fresh to order - 4.99

## CHICKEN FINGERS

Breaded tenders cooked to a golden hue,  
served with special sauces - 4.99

# 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

*Chef's*

*Choice*

## 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

# Georgino's Land & Sea Combo Platters

A perfect sampling of our favorite dishes.

**FILET MIGNON &  
CRAB IMPERIAL** - 27.99

**NEW YORK STRIP STEAK**  
Served with Devil Crab - 19.99

**NEW YORK STRIP STEAK**  
Served with fried shrimp - 19.99

**SURF & TURF**  
Filet mignon and broiled  
lobster tail - Market Price

**FILET MIGNON & SCALLOPS GEORGINE'S** - 24.99

## Vegetarian Platters

**GRILLED SEASONAL VEGETABLE PLATTER**  
Prepared with a special dipping sauce - 10.99

new! **VEGETABLE PRIMAVERA**  
A medley of vegetables tossed with three cheeses  
and heavy cream, served over fettuccini - 11.99

## Poultry

**CHICKEN CONTINENTAL**  
Boneless breast with fresh  
mushrooms, tomatoes and heavy  
cream with a hint of brandy - 11.99

**CHICKEN FRANCOIS**  
Boneless breast sautéed with tender  
asparagus, mushrooms and vermouth  
in a smooth butter sauce - 11.99

**CHICKEN VESUVIUS**  
Sautéed breast of chicken topped with  
our famous Crab Imperial and provolone,  
highlighted with lemon butter sauce - 16.99

**CHICKEN PARMIGIANA**  
Hand breaded chicken with our special recipe  
sauce and provolone cheese - 11.99

**GRILLED BONELESS  
CHICKEN BREAST**  
Plump breast grilled to perfection  
with seasonal vegetables and topped  
with a dab of garlic butter - 10.99

**ROAST HALF DUCKLING**  
Roasted Long Island duckling,  
tender and crispy, served with  
a tangy orange glaze - 10.99

**CHICKEN A LA DENISE**  
Chicken tenders, broccoli, grated  
cheeses and cream reduced and  
served over fettuccini - 11.99

# Seafood



## CRAB IMPERIAL

A house favorite, made with only the finest lump crab, overflowing with flavor - 15.99

## DEVILED CRAB

Two large cakes made with the finest crab, diced pepper and onion filling - 11.99

## FILLET OF SOLE FRANCAISE

Tender fillets in a light egg batter and served with lemon butter sauce - 11.99

## FRIED SCALLOPS

Juicy fresh sea scallops, breaded to order - 12.99

## FRIED SHRIMP

Jumbo shrimp caught in the wild, breaded and prepared to order - 11.99

## BROILED SCALLOPS

Simple elegance, fresh sea scallops with wine, butter and spices - 16.99

## STUFFED FLOUNDER

Prepared with a filling of our famous Crab Imperial, the best of both worlds - 15.99

## BROILED SEAFOOD SAMPLER

When you cannot choose - Stuffed Flounder, Jumbo Shrimp, Sea Scallops and Clams Casino broiled in wine and butter - 19.99

## STUFFED BAKED TROUT

Stuffed with special crab stuffing, sautéed with lemon and butter - 14.99

## SEAFOOD AU GRATIN

Sea scallops, jumbo shrimp and fresh lump crab, baked in a blend of cheeses - 16.99

## BROILED LOBSTER TAIL

We seek only the finest lobster - from the cold water of the southern hemisphere - Market Price

## STUFFED LOBSTER TAIL

Cold water tail piled high with our famous Crab Imperial - Market Price

## LOBSTER FRANCAISE

Twin tails dipped 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 - 14.99

## SHRIMP AND SCALLOPS PROVENÇAL

Sea scallops and jumbo shrimp tossed with diced tomatoes, basil, olive oil and spices. Served over linguine - 15.99

## SHRIMP PRIMAVERA

Plump jumbo shrimp and a medley of vegetables in a grated parmesan sauce served over fettuccine - 14.99



## Steaks

### BEEF STROGANOFF

Thin slices of tenderloin, sautéed with shallots, mushrooms, brandy and sour cream.  
Served on a bed of pasta - 12.99

### STEAK DIANE

Chef cuts of filet with mushrooms and a rich demi glaze - 17.99

### NEW YORK SIRLOIN STEAK

A meat eater's delight, a thick cut fit for a king - 17.99

### NEW YORK SIRLOIN AU POIVRE

Our New York strip covered in cracked peppercorns with a brandy cream reduction - 18.99

### FILET MIGNON

A tender juicy cut, full of flavor and cooked to your specifications - 21.99



### STEAK JUDY

A fine cut of our filet mignon paired with juicy jumbo shrimp, broccoli and our cheese sauce - 22.99

### STEAK AU POIVRE

A full cut of filet mignon covered with crushed black pepper and served with a brandy cream - 22.99

### STEAK NEPTUNE

Filet mignon, topped with lump crab and hollandaise sauce - 23.99

**ADD IT!**  
SAUTÉED MUSHROOMS IN GARLIC BUTTER - 1.99



House Speciality

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

## Veal

### VEAL GEORGINE

Lightly battered veal medallions topped with sea scallops in our famous Georgine sauce.  
A house specialty - 15.99

### VEAL PARMIGIANA

Our famous portion of milk fed veal breaded and topped with provolone cheese and our own Italian sauce - 12.99

### VEAL NIÇOISE

Breaded veal cutlet with slow cured ham, slices of tomatoes and topped with a creamy cheese sauce - 12.99

### VEAL PICCATA

Sautéed medallions of veal, lightly seasoned with lemon, butter and capers then served over linguini - 13.99

### VEAL MARSALA

Fine portions of veal sautéed with shallots, slivers of mushrooms and imported Marsala wine - 13.99

### VEAL OSCAR

Lightly battered veal medallions topped with lump crab, asparagus and hollandaise sauce - 15.99

### VEAL FRANCAISE

Veal medallions sautéed in a light batter and presented with a lemon and butter sauce - 12.99

## 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

## *Banquet Facilities*

Banquet Facilities accommodating up to 300 guests.

Pick up catering available.

For more information on our banquet facilities and catering, please call 215 785-0446

Questions or comments? Please call 215 785-3096

The Market Place  
1322 Newport Road  
Bristol, PA 19007  
215 781-6325

Georgine's Jr.  
3915 New Rodgers Road  
Levittown, PA 19056  
215 94-MUNCH

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