



Appetizers

Served daily from 12 noon to 2 am

★ TREASURES OF THE ISLAND

Crab bites, caribbean bruschettas, mozzarella sticks, coconut shrimp, clams casino and cheddar cheese poppers, two of each. 18.95

★ CLAMS CASINO BRIGANTINE

Five local clams topped with our casino topping. 8.95

★★ CARIBBEAN BRUSCHETTA

Fried green plantains topped with a mango papaya salsa. 7.95

★ COLOSSAL LUMP CRAB COCKTAIL

A generous serving of traditional east-coast blueclaw lump crab served with our homemade cocktail sauce or creamy dijon mustard sauce. 12.95

STEAMED LITTLENECK CLAMS

One dozen hometown jewels, served in their own juices with lemon, garlic, butter and white wine sauce. 7.95

★ MUSSELS FRA DIABLO

Selected New England Coast mussels served in spicy homemade marinara sauce. 8.95

★★ THAI MUSSELS

Selected mussels gently simmered and served with lemon grass, ginger, curry, Thai chillies and coconut milk sauce. 8.95

CHEDDAR CHEESE POPPERS

Delicately breaded Jalapeno peppers stuffed with cheddar cheese, served with ranch dressing. 6.95

ONION RINGS

Breaded onion rings with your choice of ranch or blue cheese dressing. 6.95

PUB PIZZA

Freshly made and your choice, cheese, white pizza, plum tomato and basil and buffalo pizza. Additional toppings: pepperoni, sausage, garlic or onion. 9.95/1.00 each topping

HOMEMADE FRIES

Fresh cut potatoes fried golden brown. 5.95/6.95 with cheese sauce or brown gravy

★ AWARD WINNING CHEESESTEAK SPRING ROLL

Sauteed with mushrooms, onions, melted cheese and our unique sauce. 9.95

MOZZARELLA STICKS

Made fresh in our kitchen and served with our homemade marinara. 7.95

FRIED CLAMS

Breaded tender Ipswich clams with breading served with lemon and cocktail sauce. 7.95

★★ MEDITERRANEAN CALAMARI RINGS

Delicately flour-dusted calamari rings fried to golden-brown and served with sweet chilli pepper sauce. 9.95

★★ COCONUT SHRIMP

Jumbo large shrimp dredged in coconut and served with pineapple coulis. 8.95

EASTERN SHORE CRAB BITES

Four mini crab cakes, served with a red roasted pepper coulis. 8.95

★★ Wings and Things

WINGS or all white meat BUFFALO TENDERS with your choice of: smokin' hot, super hot, warm, mild or honey-mild sauce and served with homemade blue cheese dressing and celery sticks.

10 wings 8.95

6 Boneless tenders 8.95

40 Wings or 24 Tenders every Wednesday and Sunday (eat-in only) 19.95/29.95 reg.

★ Chef recommended and best seller!

**Guaranteed Freshest Quality. We purchase and cook only the finest name brand quality products!
An additional 18% gratuity will be added for parties of 6 or more.**

Pub Soups & Salads

Served daily from 12 noon to 2 am

Soups

★★ CREAMY CRAB SOUP

A rich dairy cream soup loaded with jumbo lump crab.
5.95 cup/6.95 bowl

CHICKEN NOODLE SOUP

Old fashion, just like mom makes.
3.95 cup/4.95 bowl

★ CLASSIC FRENCH ONION SOUP

Garlic-toasted crouton, onions, smothered with three-cheese topping.
5.95

SOUP OF THE DAY

What the chef felt like making today, always good and always hot.
2.95 cup/3.95 bowl

Salads

CLASSIC CAESAR SALAD

Crisp romaine lettuce gently mixed with our Chef's homemade caesar dressing.
5.95/10.95 with blackened chicken breast

★★ WEDGE SALAD

Steakhouse style wedge salad, iceberg lettuce covered with crumbled blue cheese and fresh bacon bits. 5.95

BISTRO CHICKEN SALAD

Mixed baby greens, diced tomatoes, mandarin oranges, shredded monterey and cheddar cheese, grapefruit segments and a sprinkle of tortilla chips served with our blended homemade balsamic vinaigrette dressing.
10.95/13.95 with salmon

★ ST. GEORGE'S PUB SALAD

Marinated chicken breast over fresh spring mix, red onion, tomatoes, glazed walnuts, Kalamata olives, crumbled blue cheese and peach wedges served with raspberry vinaigrette.
9.95

★★ BRIGANTINE BEACH SALAD

A medley of jumbo lump crab, chicken and tuna salad served over fresh baby greens and drizzled with homemade raspberry vinaigrette dressing. 13.95

HOUSE SALAD

Fresh mixed greens, tomatoes, red onion, homemade croutons and your choice of homemade dressing. 3.95

Homemade dressings available: blue cheese, ranch, honey mustard, french, russian, balsamic vinaigrette and raspberry vinaigrette



All Day Dinners

★★ SHEPHERDS PIE

Mom's traditional homemade lean ground beef with onions, carrots, green peas in a thickened gravy smothered with homemade mashed potatoes, served in a piping hot casserole dish.
9.95

★★ IRISH LAMB STEW

Grandmom's steamy Irish lamb stew served in a bread bowl. 9.95

CHILI Con CARNE

Hearty, beefy, red beans and chillis. Mild or **caliente** served with roll and butter. 4.95/cup 7.95/bowl

OVEN ROASTED BEEF

Top-round Angus beef roasted to perfection and served with mashed potatoes, brown gravy and the vegetable of the day. 9.95

★ OVEN ROAST TURKEY

Open-face and served with sage stuffing, mashed potatoes, gravy and homemade cranberry sauce. 9.95

MEATLOAF

Our house blend of meats topped with brown gravy and served with homemade mashed potatoes, and the vegetable of the day. 9.95

Guaranteed Freshest Quality. We purchase and cook only the finest name brand quality products!

TAKE OUT POLICY: Our in-house customers have always been our priority!

We regret that at peak times it may be necessary to discontinue our take-out services.

Also, an additional 20% will be added to all take-out services.





Pub Sandwiches

*Served daily from 12 noon to 2 am • Your choice of white, wheat or rye breads.
Add cheese (american, swiss, provolone, cheddar or cooper sharp) for additional one dollar.
All sandwiches served with chips and pickle.*

Sandwich Board

BACON, LETTUCE & TOMATO

Crispy bacon, lettuce and tomato served with mayonnaise. 6.95

TOP-ROUND ANGUS ROASTED BEEF

Served with horseradish sauce and your choice of cheese. 7.95

TURKEY CLUB SANDWICH

Fresh turkey, bacon, lettuce and tomato. 7.95

★ FRESH TUNA SALAD

All white meat Albacore tuna salad. 8.95

CLASSIC ITALIAN SUB

Capicola, ham, Genoa salami with lettuce, tomato, onion, provolone cheese and roasted peppers. 8.95/29.95 party sub trays

★ CORNED BEEF SPECIAL

Thinly sliced and piled high on rye with Russian dressing, swiss cheese and coleslaw. 9.95

★ PASTRAMI & SWISS

Thinly sliced and piled high on rye with swiss cheese and stone ground mustard. 9.95 served hot or cold

★ BARNYARD CHICKEN SALAD

Fresh white meat chicken, grapes, apples, walnuts and dried cranberries. 8.95

TURKEY AND CHEESE

Oven roasted turkey with american cheese served with chips and pickle. 7.95

★ JUMBO LUMP CRAB SALAD

Served on a toasted english muffin with lettuce and tomato. 9.95

TAYLOR PORK ROLL AND CHEESE

Sandwich served on a kaiser roll. 6.95

Sandwiches Hot off the Grill

BLACKENED CHICKEN BREAST

St. George's Pub style and topped with onion, green peppers and mushrooms served on a kaiser roll. 8.95

TUNA MELT

All white Albacore meat gently grilled and topped with swiss cheese and served on rye. 8.95

HOT DOG

Grilled all-beef hot dog served on a potato roll. 3.95

★ HOT ROAST PORK

Loin of pork roasted on premises piled high on a kaiser with sauteed baby spinach and Sharp provolone cheese. 8.95

GRILLED CRAB CAKE

Our crab cake served with lettuce, tomato, homemade tartar sauce on kaiser roll. 9.95

GRILLED REUBEN

Lean, thinly sliced brisket of corned beef with russian dressing, swiss cheese and sauerkraut. 9.95

HOT ROAST BEEF

Top-round Angus beef roasted to perfection and served on a kaiser roll. 7.95

ITALIAN SAUSAGE SANDWICH

Your choice of hot or sweet sausage with sauteed onions, peppers, Sharp provolone cheese served on long roll. 8.95

GRILLED CHEESE

Plain 5.95
With tomato 6.95
With ham and tomato 7.95

★ *Chef recommended and best seller!*

Guaranteed Freshest Quality. We purchase and cook only the finest name brand quality products!

An additional 18% gratuity will be added for parties of 6 or more.

A \$2.00 plate sharing charge includes complete set up for second person on any lunch.

Pub Sandwiches

Served daily from 12 noon to 2 am • Your choice of white, wheat or rye breads.
Add cheese (american, swiss, provolone, cheddar or cooper sharp) for additional one dollar.
All sandwiches served with homemade chips and pickle.

Burgers and Steaks

SLIDERS

Three Black Angus mini burgers topped with cheese.
7.95

★ PHILLY STEAK SANDWICH

Served on a long roll.
7.95/1.00 for onions and peppers

BURGER IN PARADISE

Hand-made half pound of charcoal-grilled Angus ground beef.
8.95/9.95 with cheese

CUBANO SANDWICH

Ham, turkey, pork, mustard, sliced pickle then pressed thin and grilled.
9.95

CALIFORNIA BURGER

Hand-made half pound of charcoal-grilled Angus ground beef, lettuce, onions, tomato and guacamole. 9.95

CHICKEN STEAK SANDWICH

Served on a long roll.
6.95/1.00 for onions and peppers

★★ ST. GEORGE'S PUB BURGER

Hand-made half pound of charcoal-grilled Angus ground beef topped with sauteed onions and peppers. 9.95

BACON BURGER

Hand-made half pound of charcoal-grilled Angus ground beef topped with crisp bacon. 9.95

★ PO BOY

Large fried shrimp, lettuce, tomato, onion, Russian dressing and drizzled with balsamic reduction served on a long roll. 10.95

★ PORTABELLA BURGER

Vegetarian-style marinated jumbo mushroom served on a kaiser roll with lettuce, tomato and onions.
8.95

South of the Border

★ CHICKEN FAJITAS

Served in a warm soft tortilla, marinated chicken, lettuce, tomatoes, shredded monteray jack cheese, sauteed onions, green peppers, guacamole, salsa, sour cream and tortilla chips. 9.95

SHRIMP QUESADILLA

Grilled jumbo shrimp, shredded Monteray Jack and Cheddar cheese, guacamole, salsa and sour cream.
10.95



PHILLY'S STEAK WRAP

Steak in a wrap. 7.95

CHICKEN QUESADILLA

Grilled chicken breast, shredded Monteray Jack and Cheddar cheese, guacamole, salsa and sour cream.
8.95

NACHO GRANDE

Grilled, ground Angus beef with onions and peppers topped with Monteray Jack and Cheddar cheese, lettuce, tomato, Kalamata olives, guacamole and sour cream. 9.95

BUFFALO CHICKEN WRAP

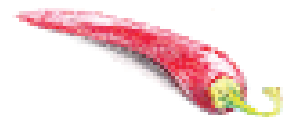
Lettuce, tomato and blue cheese.
8.95

CHICKEN CAESAR WRAP

Grilled blackened chicken, lettuce and caesar dressing. 8.95

★ BLACKENED TUNA WRAP

Yellowfin tuna, lettuce, tomato, onions with home-made tartar sauce or Wasabi and soy. 7.95



★ Chef recommended and best seller!

Guaranteed Freshest Quality. We purchase and cook only the finest name brand quality products!

An additional 18% gratuity will be added for parties of 6 or more

Our beef, pork and turkey are cooked on the premises and our seafoods are bought fresh daily.

Seafood

Served daily from 5 pm to 11 pm

All entrees are served with soup or house salad, bread, butter, baked potato, french fries or red bliss mashed and vegetable of the day.

★ SESAME TUNA

Pan seared sesame-encrusted Ahi Tuna served with wasabi and soy. 19.95

★ STUFFED FLOUNDER

Fresh coastal flounder stuffed with fresh crab imperial. 18.95

SUGAR CANE SALMON

Fresh pan seared and skewered with a stick of authentic sugar cane and topped with a mango-papaya salsa. 17.95

★★ CRAB CAKES

Our best-selling homemade cakes with jumbo lump crabmeat. 18.95

★ JUMBO LUMP CRAB AND LINGUINE FRADIABLO

Somewhat spicy and delicious served over linguine. 19.95

SHRIMP AND SCALLOPS ALFREDO

Jumbo shrimp and large Diver scallops served over fettuccini in a alfredo sauce. 18.95



BRAZILIAN LOBSTER TAILS

Our 12 oz. tail broiled to perfection served with drawn butter. 34.95/39.95 stuffed

★ BEER-BATTERED COD FISH

Otherwise known as “fish and chips” served with homemade french fries and malt vinegar. 14.95

CLAMS AND LINGUINE

Sauteed clams with garlic served red or white sauce. 13.95

BAKED & STUFFED SHRIMP

Jumbo mexican white shrimp stuffed with our homemade crab imperial. 20.95

★ SEAFOOD PAELLA

Clams, calamari, mussels, shrimp, scallops and lobster over risotto. 29.95

★ FRIED SEAFOOD COMBO

Lightly breaded shrimp, scallops, flounder, crab cake, french fries and coleslaw. 22.95

★ BROILED SEAFOOD COMBO

Shrimp, scallops, flounder and grilled crab cake. 22.95

★ FRIED JUMBO SHRIMP

Lightly breaded jumbo shrimp from the Gulf of Mexico served with homemade french fries. 17.95

★ FLOUNDER FRANCAISE

Fresh egg battered in a lemon white wine butter sauce. 17.95

★ FRIED OR BROILED ATLANTIC SCALLOPS

Fried or broiled Diver scallops served with french fries. 17.95

★ CHILEAN SEABASS

Fresh walnut encrusted filet pan seared and topped with a dijon mustard sauce. 19.95

★ BAKED CRAB AUGRATIN

Jumbo lump crabmeat in a savory cheese sauce with wedges of toast. 20.95

★ SWEET POTATO YELLOWFIN TUNA

Pan seared fresh Ali tuna steak coated with dijon mustard, encrusted in shredded sweet potato and served with a yellow corn salsa. 19.95

MAHI MAHI

Macadamian encrusted filet with pineapple, coconut coulis. 16.95

LINGUINI PESCATORE

Shrimp, scallops, clams, mussels, jumbo lump crab in a light homemade marinara sauce over linguini. 22.95/29.95 with 6 oz. lobster

★ BAKED CRAB IMPERIAL

Jumbo lump crab meat blended to perfection in our imperial sauce served in a piping-hot casserole. 18.95

★ *Chef recommended and best seller!*

Guaranteed Freshest Quality. We purchase and cook only the finest name brand quality products!

An additional 18% gratuity will be added for parties of 6 or more.

A \$5.00 plate sharing charge includes complete set up for second person on any dinner.



Poultry, Meat & Pasta

Served daily from 5 pm to 11 pm

All entrees are served with soup or house salad, bread, butter, baked potato, french fries or red bliss mashed and vegetable of the day.

★★ AUSTRALIAN RACK OF LAMB

Grilled to perfection and served with our homemade mint jelly and sweet chili pepper sauce. 24.95

★ FETTUCCINI PRIMAVERA

Sauteed medley of veggies in a garlic white wine sauce. 12.95

★ NEW YORK STRIP STEAK

10-12 oz. certified black-angus steak cooked to order. 21.95

ROAST CHICKEN

Half roasted barn-yard Purdue Chicken. 13.95

CHICKEN SALTIMBOCCA

All white chicken breast, topped with prosciutto, mozzarella in a marsala demi glaze. 14.95

★ PORK MIGNON

Pan seared and served with a marsala demi-glaze. 13.95

CHICKEN PICCATA

Sauteed with white wine, butter lemon sauce and capers. 13.95

★ FILET MIGNON

8 oz. Black Angus filet cooked as you like it and served with bearnaise sauce. 18.95

LAND AND SEA

6 oz. Filet Mignon and an 6 oz. lobster tail served with bearnaise sauce and drawn butter. 39.95

PORK SCALLOPINI FRANCAISE

Tenderloin sliced thin, egg battered and sauteed in a lemon white wine butter sauce. 14.95

★ SMOKED SLO' BRAISED SHORT RIBS

Served in homemade BBQ sauce and macaroni and cheese. 19.95

CHICKEN FRANCAISE

All white chicken breast, egg-battered and sauteed in a lemon white wine butter sauce. 14.95

SALISBURY STEAK

Black Angus sirloin topped with onions, peppers and mushrooms in a brown sauce. 12.95

CHICKEN PENNE ALA VODKA

Sauteed chicken breasts in a light blush vodka sauce. 13.95



For the "Wee Folks"

Served with one scoop of your choice of any flavor ice cream.

All children must be supervised by parents at all times. No children in bar area please, dining room only!

CHICKEN TENDERS

Fried and served with french fries and apple sauce. 5.95



MACARONI & CHEESE

Homemade and fresh to order. 4.95

HAMBURGER SLIDERS

Two beef patties, cheese if you'd like, served with french fries and apple sauce. 5.95

GRILLED CHEESE

Your choice of American or Cooper Sharp Cheese with french fries and apple sauce. 4.95

HOT DOG

All beef frank served with french fries and apple sauce. 5.95

★ Chef recommended and best seller!

Guaranteed Freshest Quality. We purchase and cook only the finest name brand quality products! An additional 18% gratuity will be added for parties of 6 or more

Select Your Own Wine

Our policy at St. George's Pub is like no where else. We invite you to select your bottle of wine from *our wine collection* and your server will bring it to your table *at our everyday low shelf price, NO UPCHARGE*. No outside bottles may be brought in (as per NJ state law). Dining customers only (not available at the bar). We serve sutter home wines by the glass.

Desserts

PEACH COBBLER

All homemade. 4.95

★ HOMEMADE RICE PUDDING

All homemade. 3.95

HOMEMADE APPLE BREAD PUDDING

All homemade. 3.95

TIRAMIZU

Lady Fingers dipped in Kahlua and coffee in Mascapone cheese. 6.95

FRESH FRUIT BOWL

Ask your server what fresh fruit is available in season. 4.95

★ BLUE BUNNY ICE CREAM

Ask your server what flavors and toppings are available.
2.25/scoop

FROZEN GRASS HOPPER

Made with real vanilla ice cream, white and green cream de menthe.
6.95

Eye Openers

★ SCREW DRIVER

Made with fresh squeezed orange juice and your choice of vodka. 6.50

★ MIMOSA

Champagne made with fresh squeezed orange juice. 6.50

RITZ FIZZ

Champagne with Amaretto, Blue Curacao and lemon juice. 7.50

★ BLOODY MARY

With your choice of vodka and the finest blend of tomato juice and spices.
6.50

MINTY IRISHMAN

Champagne and creme de menthe. 7.50

FLIRTINI

Champagne, vodka and pineapple juice. 7.50

GREEN DRAGON

Champagne and midori. 7.50

BELLINI

Champagne with Peach Schnapps.
7.50

Specialty Drinks

RUM POINT RUM RUNNER

Mixed rums, blackberry and banana liquor with pineapple and cherry juice.
7.25

FROZEN DAIQUIRIS

A refreshing strawberry, mango, or lime fruity cocktail with light rum.
7.25

★ THE DRAGON SLAYER

St. George's signature drink made with flavored liquors, juice with a caramel flavor. A sword picked cherry grenadine represents the heart of the dragon. 7.50

THE RED DRAGON

Cherry, cranberry and fresh squeezed orange juice with vodka and peach schnapps.
7.50

DRAFT BEERS ON TAP:

Heineken, Coors Light, Budweiser, Miller Lite, Yuengling, Samuel Adams seasonal brews

Coffee Drinks

★ IRISH COFFEE

Jamison Irish Whisky, and Bailey's Irish cream topped with real whipped cream and a minty drizzle. 6.50

TENNESSEE MUD

Jack Daniels, Amaretto and coffee topped with real whipped cream.
6.50

SPANISH COFFEE

Tia Maria, brandy and coffee topped with real whipped cream.
6.50



COLOR ME PLEASE

We encourage young artists to color our dragon and receive a complimentary surprise!



Name _____

Age _____