

NEWPORT HARBOR AND APPROACHES RHODE ISLAND

From a Trigonometrical Survey
under the direction of A.D. BACHE, Superintendent of the
SURVEY OF THE COAST OF THE UNITED STATES

Trigonometrical by E. B. LLOYD, Ass't.
Topography by W. M. BOYCE, S. L. WHEATON, and J. A. HARRIS, Ass'ts.Hydrography by H. M. F. WHEELER, Ass't.

MAIN DINING ROOM



NOTICES
The soundings are expressed in fathoms, and also the depth of water—the plane of reference. The dotted surface figures represent the bottom, while the respective depths are given in feet. The astronomical soundings only are given in fathoms, and are taken from the numerous soundings taken in the harbor, and the figure of the bottom.

TIDES
Corrected Establishment of Port Adams
Mean Rise and Fall of Tides 10.5
Mean of Spring Tides 13.5
Mean of Neap Tides 7.5

The triangulation was executed in 1854
The topography in 1854 & 1855
The hydrography in 1852 & 1853

“How Galilee Got It's Name”

In 1902, the story goes, Thomas Mann, a fisherman from Nova Scotia, who had settled here, felt the village that had sprung up with its fishing shacks should be called Galilee, after the fishing village of biblical times. One day, an old timer sat on the docks repairing his nets, when a stranger called out to him, “Where am I?” The answer was “Galilee.” “And, what is that?” asked the stranger pointing to the land on the other side of the channel. The old timer thought for a minute, nodded his head and replied, “Must be Jerusalem.” And so, the names “Galilee” and “Jerusalem” have been used to denote a most picturesque part of Rhode Island.

783-2306
Port of Galilee
A Rhode Island Institution Since 1948
www.georgesofgalilee.com

Abbreviations of Soundings
At the Head of the Land
S. = Sand sh. = shell
G. = Ground sh. = shelly
M. = Muddy sh. = shaly
R. = Rocks sh. = shaly
* Symbols such as sh. = shell, etc., are given in the description of Shores, Bays, Harbors, and R. Inl.

NEWPORT HARBOR
AND APPROACHES

RHODE ISLAND

*From a Departmental Survey
under the direction
of the Hon. Secretary of the Navy*

SURVEY OF THE COAST OF THE UNITED STATES

Prepared by WILLIAM D. BARKER & COMPANY

Scale of Miles



*J.C. Rogers
Assistant Surgeon
U.S. Navy*

*The Department of the Navy
The Department of the Army
The Department of the Air Force
The Department of the Coast and Geodetic Survey
The Department of the Hydrographic Office
The Department of the Lighthouse Service
The Department of the Marine Corps
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CLAM CAKES & CHOWDER

George's Own Clam Cakes
4.99 half dozen 7.99 dozen

Rhode Island Clam Chowder

our award-winning chowder is traditional Rhode Island clam chowder,
with no fillers or thickeners.

it is not to be confused with New England or Manhattan style chowders.
served plain, with tomato or cream.

cup. 3.59 small bowl. 4.79 large Bowl. 5.99

Lobster Bisque

our award-winning recipe
cup. 4.99 small bowl. 6.49 large Bowl. 7.49

TRADITIONAL SEAFOOD

served with fries and coleslaw



Indulge!
Our menu is
100% trans-fat
free!

George's Classic Fish & Chips

traditionally prepared in our Old English batter.
with Fresh Native Flounder: 14.99
with Haddock: 12.99
add an extra piece of either for 4.99

Fried Whole Belly Clams

our award-winning fried clams are hand selected from local waters, always fresh and
therefore subject to availability. market price

Clam Strips

fresh, local, tender strips of native clams. 13.99

Fried Scallops

golden brown Digby Bay scallops. 15.69

Fried Combo

our fried clam strips and scallops. 14.99 with whole belly clams. 16.99

Beer Battered Shrimp

succulent shrimp dipped in a Red Hook Ale batter and fried to a golden brown. 14.99

Fried Oysters

local, with fries, slaw and our own house made tartar sauce. 15.99

Fried Seafood Platter

one piece of our famous Old English battered haddock, native clam strips, Digby Bay scallops
and beer battered shrimp. 21.99 with local whole belly clams. 24.99

RAW BAR

our raw bar items come with our house-made signature cocktail sauce

Little Necks on the Half Shell

7.99 half dozen 13.99 dozen

Oysters on the Half Shell

10.99 half dozen 18.99 dozen

Shrimp Cocktail

fresh chilled jumbo, peel and eat shrimp
with our own cocktail sauce. 2.99 ea

Snail Salad

sliced conch in an Italian herb
marinade. 8.99

Raw Bar Sampler

fresh chilled jumbo shrimp, local littlenecks
& oysters, snail salad. 19.99

*we suggest a bottle of Seaglass Sauvignon
Blanc, a crisp and grassy citrus flavor. Great with
the raw bar.

these items are raw or partially cooked and can increase your risk of illness.
consumers who are especially vulnerable to food-borne illness should only eat seafood thoroughly cooked.

STARTERS

NEWPORT HARBOR

Fish Tacos

baked scrod with shredded cabbage, diced tomato and onion, chopped cilantro in a soft flour tortilla, with chipotle mayo. 9.99

Baked Stuffed Quahogs

our award-winning recipe. 2 for 5.99

Gansett Steamed Mussels

steamed in Narragansett Beer with diced tomato, scallions and garlic. 10.99

Coconut Shrimp

rolled in crispy coconut with a zesty honey-papaya dipping sauce. 8.99

Crab Cakes

our own, 100% crabmeat with tomato basil mayo. 9.99

Stuffed Portabella

baked with our own Italian sausage and mozzarella. 8.29

Sweet Potato Fries

served with our own horseradish dijonaise. 5.99

Tenderloin Tips

brushed with teriyaki glaze and char-grilled. 10.99

Portuguese Clams

steamed with a touch of white wine and fresh lemon with chorizo, shallots & garlic. 12.99

Seafood Skins

baked potato wedges with scallops, shrimp, lobster sauce and mozzarella. 10.49

Buffalo Shrimp

spicy hot with bleu cheese and celery. 8.99

Chicken Fingers

extra tender, served with honey mustard. 7.99 Buffalo Style. 8.99

Onion Rings

extra thick, beer battered. 7.39

Potato Skins

baked potato wedges topped with melted mozzarella, scallions & bacon. 7.99

Fried Calamari

Traditional. 8.49

Sautéed - tossed with roasted red peppers, mushrooms, hot peppers, garlic, fresh lemon and white wine. 10.29

Lobster Artichoke Dip

our own recipe with fresh local lobster, artichokes, cream cheese and spices served chilled with blue corn chips for dipping. 11.29

George's Wings any Way You Like 'Em

Buffalo, Jamaican Jerk, Honey Sesame, BBQ or teriyaki. 8.99



FROM THE GARDEN

a side salad is available with any entrée for only 3.99 baby caesar 4.99 choice of Parmesan Peppercorn, Light Ranch, or our House - made: Red Wine & Herb Vinaigrette, Strawberry Vinaigrette, Chunky Bleu Cheese, Creamy Basil or White Balsamic Vinaigrette.

Garden Salad

large. 6.99 small. 4.99

Creamy Caesar Salad

large: 7.99 baby Caesar: 5.99
with grilled chicken: add 3.00
grilled shrimp: add 5.00
tenderloin tips: add 6.00
grilled salmon: add 7.00

Sesame Chicken Salad

honey sesame chicken over baby greens with tomato, red onion, Mandarin oranges, sesame seeds and crispy noodles 12.79

Tenderloin Tip Salad

over spring greens, with roasted red peppers, red onion, cukes and crumbled bleu cheese. 14.99

Portabella Salad

house balsamic marinated, over spring greens with tomatoes, cucumbers, roasted red peppers, red onion and crumbled bleu cheese. 11.99

Bahamian Shrimp Skewer Salad

char-grilled, citrus glazed shrimp over baby greens with fresh pineapple, Mandarin oranges, tomato, red onion and crispy noodles. 14.29

Strawberry Spinach Salad

baby spinach, fresh strawberries, sliced apples, walnuts and bleu cheese with a strawberry vinaigrette. 9.99

the oil we cook in is recycled into Bio-Diesel and is used as home heating oil.

Try our
own
dill
pickles!

SANDWICHES

with our house made potato chips and our own garlic dill pickle spears.

Lobster Salad Roll

fresh tail and claw meat, a local favorite.
16.99

Scallop Roll

deep-fried Digby Bay Scallops with our own
coleslaw and tartar sauce. 10.99

Fish Sandwich

deep-fried haddock with lettuce, tomato and
coleslaw. 8.99

Galilee Fish Sandwich

oven baked haddock topped with fresh
tomato and cheese. 9.49

Clam Roll

strips. 8.99, whole bellies. Market Price
served with coleslaw and tartar sauce. Our
award-winning fried clams are hand selected
from local waters, always fresh and therefore
subject to availability.

Soft Shell Crab Sandwich

soft shell blue crab, deep fried with our own
tomato basil mayo. 11.99

Tuna Wrap

solid white tuna rolled with lettuce and
tomato in a sun-dried tomato wrap. 7.99

Chicken Caesar Wrap

sliced grilled chicken with our creamy
Caesar salad. 9.99

Cuban Pork

slices of warm Havana spiced pork with red
onion, pickles, Provolone and mustard served
on rustic bread. 10.99

Grilled Chicken Sandwich

with lettuce, tomato and mayo. 8.99
add cheese. 9.49

Baja Chicken Sandwich

with lettuce, tomato, bacon and chipotle
mayo. 9.99 add cheese .50

Shrimp Po' Boy

beer battered shrimp with lettuce, tomato &
chipotle mayo. 9.99

Chicken Parmesan Panini

topped with marinara and mozzarella. 9.99

Rocco's Buffalo Chicken Sandwich

with lettuce, tomato, red onion and bleu
cheese. 9.99

Oriental Chicken Wrap

grilled chicken with sweet and sour wasabi
dressing, lettuce, tomato, red onion,
Mandarin oranges and crispy noodles. 9.99

Oyster Po' Boy

fried local oysters with lettuce, tomato &
chipotle mayo. 11.99

substitute
sweet potato
fries for
2.00



BURGERS

with our house made potato chips and our own garlic dill pickle spears.

George's Burger

8 oz. of 100% certified black angus beef
grilled to your liking with lettuce and
tomato. 8.99 add cheese .50

Black and Bleu Burger

Black Angus meets bleu cheese, with
lettuce, tomato and bacon. 9.99

Honey of a Burger

bacon, cheddar cheese and honey
mustard. 9.49

Philly Cheese Burger

topped with sautéed peppers and onions
and American cheese. 9.79

Diamond Head Burger

with bacon and fresh grilled pineapple.
9.99

Baja Burger

with bacon, lettuce, tomato and chipotle
mayo. 9.99 add cheese .50

Monterey Burger

bacon, Monterey Jack Cheese, lettuce and
tomato. 9.79

Vegan Portabella Burger

house marinated portabella, char-grilled,
topped with lettuce, tomato and red onion.
8.99

Smokin BBQ Burger

bacon, cheddar and hickory smoked BBQ.
9.79



Substitute
fries for
1.00

custom made burgers, house made potato chips, pickles made right here!
why not complement that with a local craft brewed beer? aaahh, what a combo!



LOBSTER

NEWPORT sizes and prices are subject to daily market and availability.

Lobster & Steak

served steamed or baked stuffed with a fresh, hand-cut, seasoned, 10 oz. char-grilled rib eye. market price

Steamed or Baked Stuffed

straight from local waters to your table.

Galilee Style

baked stuffed, topped with scallops, shrimp and lobster sauce.

Grilled Lobster

brushed with garlic butter, char-grilled and finished with shrimp and scallops.

*we suggest a bottle of Dry Creek Dry Chenin Blanc. With aromas of citrus, peach and tropical fruit. Goes great with lobster.

Lobster & Asparagus Alfredo

tail and claw meat in a delicate, creamy alfredo sauce with tender asparagus and mushrooms.

Lobster Sauté

tail and claw meat, sautéed with butter and cream, served with toast points.

Sand Hill Cove Combo

steamed local lobster and steamers, corn on the cob, fries and slaw. market price

Point Judith Combo

steamed local lobster and mussels, corn on the cob, fries and slaw. market price

Lobster Ravioli

stuffed with chunks of lobster tail and claw meat with ricotta cheese, topped with a tomato cream sauce.

Substitute sweet potato fries for 2.00

ask your server about the King George Lobster!

GEORGE'S SPECIALTIES

served with your choice of potato or rice and veggies.

Seafood Pot Pie

scallops, shrimp, scrod and roasted veggies simmered in our creamy lobster sauce in an oven baked bread bowl. 15.99

Alaskan Snow Crab Legs

succulent, steamed, served with drawn butter. 18.99

Baked Seafood Platter

oven baked scrod, Digby Bay scallops, 2 jumbo shrimp, local littlenecks and mussels. 24.99

Baked Scrod

fresh, local, day-boat scrod with lemon, butter, white wine and bread crumbs. Market price.

Broiled Scallops

sea scallops from George's Bank with fresh lemon, butter, white wine and bread crumbs. 16.99

*we suggest a bottle of Edna Valley Chardonnay, a full-bodied, rich, oaky wine, great with scallops and shrimp.

Scrod and Scallops

our baked scrod and scallops with lemon butter, white wine and bread crumbs. market price

Baked Stuffed Shrimp

five succulent jumbo shrimp stuffed with our own Italian herb dressing. 19.99

Baked Stuffed Flounder

local flounder with Italian herbed cracker stuffing, topped with our dill beurre blanc. 16.99

Shrimp and Flounder

our stuffed flounder with two baked stuffed shrimp, topped with our lobster sauce. 18.99

Chef's Daily Suggestion

something we thought you might like to try. fresh, local and healthy. limited availability. Market Price.

Add a side salad to your entree for 3.99

Friday Fish Fest

all you can eat clamcakes, chowder and fish & chips 12.99
healthy alternatives - all you can eat Roasted Cod or Baked Stuffed Flounder. 14.99
available every Friday from 3 - 6 pm.

since the oil we cook in becomes part of the foods you eat, our oil has no trans-fats, is low in saturated fat, is a good source of monounsaturated fat, and contains Omega 3 fatty acids. nutritional professionals suggest looking for these things in the products YOU choose so we look for them in the products WE choose.

Substitute
sweet potato
fries for
2.00

PORT HARBOR
AND APPROACHES
RHODE ISLAND

FROM THE GRILL

served with your choice of potato or rice and veggies.

Grilled Ribeye
fresh, hand-cut, seasoned, 14 oz.
char-grilled to order. 21.99

BBQ Baby Back Ribs
full rack, char-grilled, served with fries and
coleslaw. 24.99 12.99 half rack

Grilled Caribbean Chicken
char-grilled, brushed with a citrus, garlic
and ginger glaze over rice with fresh grilled
pineapple. 15.99

Bourbon Chicken
Also available with BBQ or teriyaki. 14.79

Surf & Turf
2 baked stuffed shrimp with our
tenderloin tips. 19.99 or with a 10 oz.
ribeye. 24.99



Bourbon Salmon
wild caught, fire roasted, smothered in our
own Jim Beam Bourbon Glaze. 16.99

Smoky Mountain Tenderloin Tips
hickory and mesquite seasoned with
sautéed onions and peppers. 15.79

Chicken Florentine
topped with sautéed spinach, portabellas
and onion. 15.99

Wild Salmon
char-grilled wild salmon.
Choice of Pesto-Parmesan,
Dill Buerre Blanc, or naked. 16.99

Teriyaki Shrimp Skewers
char-grilled over rice with fresh
grilled pineapple. 14.99

Grilled Ahi Tuna
sushi grade, grilled to order with a
cucumber wasabi sauce. 17.99

Grilled Swordfish
fresh, center cut, char-grilled, topped
with a lemon butter. 18.49

Add a
side salad to
your entree for
3.99



how would you like your steak?
Rare - cool, red center • Medium Rare - warm, red center • Medium - hot, pink center
Medium Well - hot, thin line of pink • Well Done - cooked throughout

PASTA & BOWLS

unless noted otherwise, served with fettuccini and garlic toast

Mussels and Clams Portofino
sautéed with an aromatic blend of fresh
herbs, tomato, shallots and kale. 14.99

Scallops Carbonara
fresh Digby Bay scallops sautéed with
bacon and peas in a garlic cream sauce.
17.99

Chicken & Broccoli Alfredo
chicken and fresh broccoli sautéed in a
creamy Alfredo sauce,
served over penne. 15.99

Jamaican Jerk Shrimp Bowl
succulent shrimp tossed in Jamaican Jerk
spices, with stir fried veggies
over rice. 14.99

Garden Veggie Ravioli
stuffed with premium grilled veggies and
asiago and romano cheeses, in a pesto
cream sauce. 12.99

Shrimp Scampi
sautéed with white wine, fresh lemon,
diced tomato, garlic and butter. 17.99

Calamari fra Diabolo
in a spicy marinara with plum tomato,
roasted red peppers, garlic and hot
peppers. 16.49

Seafood Marinara
shrimp, scallops and mussels tossed
with mushrooms, red onion, roasted red
peppers, and marinara sauce. 17.99

Crispy Citrus Chicken Bowl
crispy, breaded chicken smothered in a
semi-spicy citrus glaze over rice with a
mix of mushrooms, broccoli, red peppers,
Mandarin oranges, walnuts and crispy
noodles. 12.99

*we suggest a bottle of Jacob's Creek Shiraz, a rich,
fruity wine. Goes great with pasta.

rolls and butter served on request only
an 18% service charge will be added to parties of 6 or more.

Attribution of business
to the food and beverage
service. In the description of
the food and beverage service
in the description of the food
and beverage service.