



# Georgetown Historic Inn Three Rivers Dining

## *Appetizer Selections*

### ***Seafood Chowder***

A cup of seafood chowder with P.E.I. bar clams, bay scallops and baby shrimp with potatoes, carrots, onions, celery and shredded cabbage seasoned with ground basil, bay leaves and fresh cream .....\$6  
A bowl of our clam chowder served with artisan bread.....\$12  
(Seafood chowder is GF)

### ***Mussels***

A full pound of famous Georgetown Peninsula blue mussels steamed and coated with a white wine garlic cream sauce. Served with an artisan bread selection. Great for sharing.  
(GF option – mussels can be served without the sauce and bread) .....\$12

### ***Oysters***

A trio of famous P.E.I. oysters served on the half shell served with a side of lemon, cocktail or tobasco sauce (GF) .....\$9

### ***Baked Artichoke and Cheese Dip***

Baked with 3 kinds of cheese and chopped artichoke hearts, herbs and spices. Served with warm red and white tortilla chips (GF) .....\$10

### ***Wings***

8 wings tossed in your choice of hot sauce, teriyaki, sweet chili heat or salt and pepper served with carrot and celery sticks ..... \$11

### ***Sides***

Mixed green salad with raspberry vinaigrette, broccoli salad, fries, homemade baked beans.....\$5