



Gluten Free Options (G) Vegetarian Options (V)

Soups & Salads

(G) Lobster Bisque Cup \$8 Bowl \$11 **Soup Du Jour** Cup \$5 Bowl \$7
Crock of French Onion \$11

(G/V) King George House Salad \$8 (Large \$14)

Mixed Greens with White Balsamic, Sliced Apples, Candied Walnuts, Tomatoes and Blue Cheese Crumbles.

Classic Caesar Salad \$8 (Large \$14)

Romaine Lettuce with Creamy Caesar Dressing, Croutons and Shaved Pecorino Romano.

(G) Cobb Salad \$15

Mixed Greens with Ranch Dressing, topped with Grilled Chicken, Hard Boiled Eggs, Avocado, Tomatoes, Red Onions, Bacon & Blue Cheese Crumbles.

(G) BLT Salad \$10

Wedge Salad with Blue Cheese Dressing, Grape Tomatoes, Shaved Red Onions, Bacon & Blue Cheese Crumbles.

Add to your Salad Chicken \$8 Four Grilled Shrimp \$10 Salmon \$14
Steak (6oz) \$12 Chicken Salad \$7

Appetizers

Warm Sourdough Boule \$8 (Half \$4)

With Garlic Butter, Pecorino and Mozzarella Cheese, FRESH BAKED TO ORDER 10 MINUTES.

Warm Crab Dip \$14

Served with Baked Soft Parmesan Pretzels.

Calamari \$14

*Tossed in a Lemon Honey Glaze.
Served with Garlic Aioli and San Marzano Sauce.*

Crab Stuffed Bacon Wrapped Shrimp (5) \$16

Tiger Shrimp Wrapped in Apple Wood Smoked Bacon and Stuffed with Crab and Cream Cheese. Served with Honey Garlic Sriracha Sauce.

(G) Oysters On The Half Shell *Market Price

Served with Champagne Mignonette, Cocktail Sauce and Lemon Wedge.

Chicken Wings

(Half Dozen \$10 / Dozen \$15)

Hot, Mild, BBQ or Garlic Parmesan Style. Served with Blue Cheese Dip, Carrots and Celery Sticks.

Meatballs Al Forno \$13

Ground Certified Angus Beef with San Marzano Sauce, Pecorino and Garlic Toast.

Cheesesteak Spring Rolls \$14

Chopped Ribeye and Sautéed Onions, wrapped and Fried. Served with Chipotle Lime Aioli.

Holy Guacamole \$12

Fresh Mashed Avocados and Pico de Gallo. Served with fresh Tortilla Chips

Butternut Squash Flat Bread \$12

Roasted Butternut Squash, Bechamel Sauce, Bacon, Wine Soaked Cranberries, Arugula & Balsamic Glaze.

20% GRATUITY WILL BE ADDED TO A PARTY OF 6 OR MORE

A 3% SERVICE CHARGE WILL BE ADDED FOR CARD PAYMENTS

Sandwiches

*Served with House-Made Potato Chips
Substitute with Sea Salt French Fries \$2*

Lobster & Shrimp BLT \$26

Maine Lobster & Gulf Shrimp Salad with Crisp Bacon, Lettuce & Tomato on a Hawaiian Roll.

Blackened Mahi Mahi Tacos \$15

Two Warm Corn Tortillas with Coleslaw, Black Beans, Rice Pilaf & Chipotle Lime Aioli.

Crispy Shrimp Tacos \$16

Mango Salsa, Rice Pilaf, Black Beans & Chipotle Lime Aioli.

Crab Cake Sandwich \$25

Lump Crab Cake with Baby Arugula, Tomato and Remoulade on a Brioche Bun.

Chicken Salad Sandwich \$15

Pulled Chicken Breast, Crisp Bacon, Baby Arugula, Granny Smith Apples, Wine Soaked Cranberries and Sherry Aioli on a 7 Grain Bun.

Club House Chicken Sandwich \$14

Grilled Chicken with Avocado Mash, Cheddar Cheese, Crisp Bacon, Baby Arugula and Chipotle Aioli on a Ciabatta Bun.

Turkey Club \$14

Roasted Turkey with Crisp Bacon, Lettuce, Tomato and Mayo on White, Wheat or Rye.

Kobe Burger \$20

All American Kobe Beef (10oz.) with Sautéed Onions, Gruyere Cheese, Baby Arugula and Ranch Aioli on a Sweet Bun.

Tavern Burger \$16

*KGI Special Blend (10oz.) with Lettuce, Tomato, Onion and Pickles on a Sweet Bun.
Toppings \$1.00 each * Double Meat \$24*

King George Inn French Dip \$16

Shaved Prime Rib with Melted Provolone Cheese and Horseradish Cream on a Long Roll with Au Jus.

Cheese Steak \$16

Shaved Prime Rib with Melted American Cheese and Sautéed Onions on a Soft Italian Roll.

(V) Grilled Portobello Sandwich \$14

Balsamic Marinated Portobello Mushrooms, Roasted Peppers, Burrata Cheese, Baby Arugula, Garlic Aioli & Balsamic Glaze on a 7 Grain Bun.

Entrées

(G) Crab Cakes \$30 (Double \$50)

Broiled Maryland Style Crab Cake served with Garlic Mashed Potatoes, Market Vegetables and Remoulade.

Salmon Dijonnaise \$26

Pan Seared, Topped with Dijon Mustard Drizzle. Served with Rice Pilaf and Market Vegetables.

English Fish & Chips \$18

Beer Battered and Fried. Served with Coleslaw, Sea Salt French Fries and Tartar Sauce.

Slow Roasted Baby Back Ribs \$28 (Half Rack \$16)

Served with House Made Tangy BBQ Sauce, Coleslaw and Sea Salt French Fries.

(G) The Kings Pork Chop \$30

Grilled 14oz French Cut Pork Chop with Mashed Sweet Potatoes & Bacon Brussel Sprouts. Topped with Apple Chutney.

(V) Stuffed Bell Pepper \$18

Quinoa with Black Beans, Mango and Pepper Jack Cheese. Served with Rice Pilaf, Spinach and San Marzano Sauce.

Port Wine Short Rib \$38

Served with Mashed Sweet Potatoes & Bacon Brussel Sprouts

Blue Cheese Crusted Filet Mignon \$48

Served with Garlic Mashed Potatoes and Market Vegetables. Finished with a Demi Glaze.

King George Harbor Master \$70

Filet Mignon (8 oz.) topped with a Broiled Maryland Crab Cake. Served with Garlic Mashed Potatoes and Market Vegetables. Finished with a Mornay Sauce & Gruyere Cheese.

Kobe Meatloaf \$25

Wrapped with Bacon with a Mushroom Demi Glaze and served with Garlic Mashed Potatoes and Market Vegetables.

The King's Chicken \$19

Beer Can Half Chicken served with Garlic Mashed Potatoes and Market Vegetables. Finished with a Rosemary Pan Sauce.

Chicken or Eggplant Parmesan \$18

Breaded and Topped with Melted Provolone Cheese and San Marzano Sauce. Served over Spaghetti.

Lobster Mac & Cheese \$39

with Bechamel Sauce, Applewood Smoked Bacon, Mozzarella Cheese and Cavatappi Pasta. Topped with Parmesan Cheese & Breadcrumbs.

**Sides ... Mashed Sweet Potatoes \$6 Bacon Brussel Sprouts \$6
Mashed Potatoes \$4 Spinach \$4 Market Vegetable \$4**