



Gluten Free Options (G) Vegetarian Options (V) New Menu Item (N)

Soups & Salads

(G) **Lobster Bisque** Cup \$8 Bowl \$11 **Soup Du Jour** Cup \$6 Bowl \$8

(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.

(N) **Watermelon Salad \$14**

Cucumbers & Feta Cheese over Baby Arugula & Candied Walnuts with Prosecco Vinaigrette

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.

(N) **Calamari Fritto Misto \$15**

Artichoke and Tomato Marinated in Balsamic Glaze with Marinara and Garlic Aioli sides

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 \$11 / Dozen \$16)

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

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

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 or 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.

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 Artisan Bread.

(N) Fried Chicken Sandwich \$14

with Lettuce, Tomato, Pickle, Chili Oil, Chipotle Aioli and Pepperjack Cheese on Artisan Bread.

Turkey Club \$14

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

(N) Pulled Pork Sandwich \$14

Served on Brioche Bun with BBQ Sauce, Pepperjack Cheese, Sautéed Onions and Coleslaw.

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.

(N) BLT Sandwich \$14

Applewood Smoked Bacon, Lettuce, Tomato, Avocado with Everything Bagel Seasoning and Garlic Aioli.

(V) Grilled Portobello Sandwich \$14

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

Tacos

(N) Crispy Shrimp Tacos \$16

with Coleslaw, Black Beans Rice Pilaf and Chipotle Aioli

Blackened Mahi Tacos \$15

with Coleslaw, Black Beans, Rice Pilaf & Chipotle Lime Aioli.

(N) Pulled Pork Tacos \$14

with Coleslaw, Cheddar Cheese Black Beans Pico de Gallo Rice Pilaf and Chipotle Aioli

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 Cod. Served with Coleslaw, Sea Salt French Fries and Tartar Sauce.

(N) Shrimp Penne Vodka \$28

Tiger Shrimp with Sundried Tomatoes, Peas, Bacon Bits and Vodka Sauce over Penne

(G) The Kings Pork Chop \$30

Grilled 14oz French Cut Pork Chop with Garlic Mashed Potatoes & Market Vegetables. Topped with Apple Chutney.

Chicken or Eggplant Parmesan \$18

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

(V) Stuffed Bell Pepper \$18

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

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.

(N) Steak Frites \$34

12oz NY Strip Ancho Chili Coffee Rub with Parmesan French Fries and King George Steak Sauce

Kobe Meatloaf \$25

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

Slow Roasted Baby Back Ribs \$28

(Half Rack \$16)

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

The King's Chicken \$19

Beer Can Half Chicken served with Garlic Mashed Potatoes and Market Vegetables.

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