



Starters

(G) Lobster Bisque
Cup \$8 Bowl \$11

New England Clam Chowder
Cup \$8 Bowl \$11

Warm Crab Dip \$14
Served with Baked Soft Pretzels.

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.

Meatballs Al Forno \$13
Ground Certified Angus Beef, Veal and Sausage, with San Marzano Sauce and Pecorino.

Burrata Cheese & Tomato \$12
With pesto spread, confit tomatoes, parmesan croutons, balsamic reduction & scented oil

Salads

(G/V) King George House Salad \$9
With Mixed Greens and Sliced Apples. Tossed with White Balsamic, Candied Walnuts, Tomatoes and Blue Cheese Crumbles.

Classic Caesar Salad \$9
Romaine Lettuce, Croutons, Creamy Caesar Dressing and Shaved Pecorino Romano.

Lowe Salad \$9
Baby Arugula, Candied Walnuts, Strawberries and Goat Cheese, and Granny Smith Apples. Finished with Prosecco Vinaigrette.

Entrées

(G) The Kings Pork Chop \$28

Grilled 14oz French Cut Pork Chop, Maple Roasted Cinnamon Apple, Herb Compound Butter, Apple Chutney and Garlic Mashed Potatoes.

Filet Mignon (8oz) \$48

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

Slow Roasted Baby Back Ribs \$30

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

Salmon Dijonnaise \$28

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

Lobster Mac & Cheese \$42

Bechamel Sauce, Maine Lobster Claw Meat, Rigatoni, Parmesan & Mozzarella Cheese and Herb Crumbs.

(G) Crab Cakes \$50

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

The King's Chicken \$20

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

(V) Stuffed Bell Pepper \$20

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

Kings Harbor Master \$70

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

Gluten Free Options (G) Vegetarian Options (V)

*Thank you for choosing The King George Inn.
Happy New Year!*