



Gluten Free Options (G) Vegetarian Options (V)

Soups & Salads

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

Soup Du Jour Cup \$5 Bowl \$7

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

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

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

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

(G) Cobb Salad \$15

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

(G) BLT Salad \$10

Wedge Salad, House-Made Blue Cheese Dressing, Grape Tomatoes, Shaved Red Onions, Crumbled Bacon and Crumbled Blue Cheese.

Add to your Salad:

Chicken \$6, Four Grilled Shrimp \$9, Salmon \$9, Steak \$9

Appetizers

Warm Crab Dip \$14

Served with Baked Soft Pretzels.

Calamari \$13

Fried with Cherry Peppers and Pickled Red Onions. Tossed in a Lemon Honey Glaze. Served with Garlic Aioli and San Marzano Sauce.

Crab Stuffed Bacon Wrapped Shrimp (5) \$15

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

*Served with Champagne Mignonette, Cocktail Sauce and Lemon Wedge. *Market Price*

Crispy Shrimp \$12

With KGI Sweet & Spicy Sauce over Spring Mix.

Chicken Wings

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

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

Cheesesteak Spring Rolls \$13

Chopped Ribeye and Sautéed Onions, Wrapped and Fried. Served with Sriracha Aioli.

(V) Roasted Red Pepper Hummus \$9

With Extra Virgin Olive Oil and served with Grilled Pita Chips.

Pork Pot Stickers (6) \$11

Fried Pork Pot Stickers over a bed of Spring Mix, with Cilantro Soy Sauce.

Sandwiches & Tacos

Served with Sea Salt French Fries or Potato Chips; Substitute with Coleslaw or Sweet Potato Fries for \$2
*Brioche Bun \$1.50

Blackened Mahi Mahi Tacos \$13

Served in Two Warm Corn Tortillas with Coleslaw, Chipotle Aioli, Black Beans and Rice Pilaf.

Crispy Shrimp Tacos \$13

Served with Coleslaw, Corn Salsa, Rice Pilaf, Pico De Gallo, Beans and Siracha Aioli.

Lobster, Crab & Shrimp Roll \$15

Crispy Lettuce, Lobster, Crab and Shrimp Salad in a Hawaiian Roll.

Fried Crab Cake Sandwich \$15

Golden Brown, Served with Lettuce, Tomato, and Remoulade on a Brioche Bun.

Cheese Steak \$15

Chopped Ribeye with Sautéed Onions and Melted American Cheese on Soft Italian Roll.

Avocado Melt \$13

Grilled Chicken, Fresh Avocado, Pepper Jack Cheese, Bacon, Baby Arugula and Chipotle Ranch on a Brioche Bun.

(v) Grilled Portobello Sandwich \$13

Balsamic Marinated Portobello Mushrooms with Roasted Peppers, Baby Arugula, Roasted Garlic Hummus, Balsamic Glaze and Burrata Cheese on a Brioche Bun.

Kobe Burger \$16

All American Kobe Beef (8oz) with Sautéed Onions, Gruyere Cheese, Baby Arugula and Ranch Aioli on a Brioche Bun.

Turkey Club \$13

Roasted Turkey, Crispy Bacon, Lettuce, Tomato and Mayo on White, Wheat or Marble Rye.

Tavern Burger \$13

8oz KGI Special Blend, with Lettuce, Tomato, Onion, and Pickles on a Sesame Seed Bun.
Toppings \$1.00 each * Double Meat \$18

King George Inn French Dip \$15

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

King George BLT Sandwich \$13

With Applewood Smoked Bacon, Fresh Tomatoes and Basil Aioli on Rustic Bread.

Entrées

(G) Crab Cakes \$22 (Single) \$36 (Double)

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

Salmon Dijonnaise \$24

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

English Fish & Chips \$17

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

Lobster Mac & Cheese \$29

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

Home-style Meatloaf \$18

Ground Beef Tenderloin, Ground Pork and Veal Loaf with a Mushroom Demi Glace. Served with Garlic Mashed Potatoes and Market Vegetables.

(v) Eggplant Parmesan \$17

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

The King's Chicken \$19

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

Chicken Parmesan \$18

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

Blue Cheese Crusted Filet Mignon \$37

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

King George Harbor Master \$51

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.

(G) The Kings Pork Chop \$25

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

(v) Stuffed Bell Pepper \$18

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

Slow Roasted Baby Back Ribs \$27 (Half Rack \$16)

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