



**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) \$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**

*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) \$12**

*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 \$23 (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 \$30**

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 \$18**

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 \$38**

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

### **King George Harbor Master \$52**

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 \$26**

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 \$28 (Half Rack \$16)**

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