



**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**

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

**Classic Caesar Salad \$8**

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

**(G) BLT Salad \$10**

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

*Appetizers*

**Warm Crab Dip \$14**

*Served with Baked Soft Pretzels.*

**Crispy Shrimp \$13**

*With KGI Sweet & Spicy Sauce over Spring Mix.*

**Calamari \$13**

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

**Cheesesteak Spring Rolls \$14**

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

**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*

**(V) 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.*

**(G) Oysters On The Half Shell**

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

## Sandwiches & Tacos

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

### **Lobster, Crab & Shrimp Roll \$17**

*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.*

### **King George Inn French Dip \$15**

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

## Entrées

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

*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 \$36**

*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.*

### **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, 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 \$44**

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

### **King George Harbor Master \$65**

*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.*