



Gluten Free Options (G) Vegetarian Options (V)

Soups & Salads

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

Soup Du Jour Cup \$5 Bowl \$7

French Onion Soup \$11

(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, Blue Cheese Dressing, Grape Tomatoes, Shaved Red Onions, Crumbled Bacon and Crumbled Blue Cheese.

Lowe Salad \$15

Baby Arugula, Candied Walnuts, Strawberries and Goat Cheese, and Granny Smith Apples. Finished with Prosecco Vinaigrette.

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 *Market Price

Served with Champagne Mignonette, Cocktail Sauce and Lemon Wedge.

Crispy Shrimp \$13

With KGI Sweet & Spicy Sauce over Spring Mix.

Brie & Raspberry \$18

With Fresh Fruit Compote, Balsamic Glaze, Scented Oil, and Rustic Bread.

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 \$14

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

(V) Hummus \$9

With Extra Virgin Olive Oil and served with Grilled Pita.

Pork Pot Stickers (6) \$12

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

Meatballs Al Forno \$13

Ground Certified Angus Beef, Veal, and Sausage. With San Marzano Sauce, Pecorino, & Rustic Bread.

Korean BBQ Boneless Chicken Wings \$15

Served with Blue Cheese Dressing.

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 & Shrimp BLT \$24

Maine Lobster and Gulf Shrimp Salad with Applewood Smoked Bacon, Rustic Bread, Lettuce and Tomato.

Blackened Mahi Mahi Tacos \$13

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

Crispy Shrimp Tacos \$13

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

Crab Cake Sandwich \$25

Lump Crab Cake with Remoulade, Baby Arugula, and Tomato on a Brioche Bun.

Avocado Melt \$13

Grilled Chicken, Fresh Avocado, Pepper Jack Cheese, Bacon, Baby Arugula and Chipotle Ranch 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.

Cheese Steak \$15

Shaved Prime Rib with Sautéed Onions and Melted American Cheese on Soft Italian Roll.

(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.

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.

Slow Roasted Baby Back Ribs \$28 (Half Rack \$16)

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

(v) Stuffed Bell Pepper \$18

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

The King's Chicken \$19

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

Chicken or Eggplant Parmesan \$18

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

Short Rib Stroganoff \$32

With Onions, Mushrooms, Marsala Stroganoff Sauce, Rotini Pasta, and topped with a Crème Fraiche.

Blue Cheese Crusted Filet Mignon \$45

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.

Kobe Meatloaf \$25

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