



## 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.*

**(V) Roasted Garlic Hummus \$10**  
*Served with Grilled Pita, Pesto, Roasted Red Peppers, Queen and Kalamata Olives.*

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

**Brie & Raspberry \$18**  
*With Fresh Fruit Compote, Balsamic Glaze, Scented Oil, and Rustic bread.*

## 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.*

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

# Entrées

## **(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.*

## **Filet Mignon (8oz) \$45**

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

## **Slow Roasted Baby Back Ribs \$28**

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

## **Salmon Dijonnaise \$24**

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

## **Lobster Mac & Cheese \$36**

*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 \$19**

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

## **(V) Stuffed Bell Pepper \$18**

*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.*

# Specials

## **Shrimp Cocktail \$18**

*Poached Gulf Shrimp served with Cocktail Sauce.*

## **Oysters Rockefeller \$16**

*Fresh Oysters topped with Creamy Spinach and Bacon. Finished with a Bearnaise Sauce.*

## **Slow Roasted Prime Rib \$36**

*Slow Roasted and served with Au Jus, Garlic Mashed Potatoes and Market Vegetables.*

## **Crab Stuffed Lobster Tail \$50**

*6oz Brazilian Lobster Tail topped with Maryland Lump Crab Meat. Served with Drawn Butter, Fresh Lemon, Garlic Mashed Potatoes, and Market Vegetables.*

**Gluten Free Options (G) Vegetarian Options (V)**