



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) **BLT Salad \$10**

*Wedge Salad, 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 \*Market Price**

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

**Brie & Raspberry \$18**

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

**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.*

**Meatballs Al Forno \$13**

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

# Sandwiches & Tacos

*Served with House-Made Potato Chips; Substitute Sea Salt French Fries, 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.*

## **Avocado Melt \$13**

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

## **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.*

## **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.*

## **Crab Cake Sandwich \$25**

*Lump Crab Cake with Remoulade, Baby Arugula, and Tomato 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.*

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

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

## **(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.*

## **Blue Cheese Crusted Filet Mignon \$45**

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

## **The King's Chicken \$19**

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

## **Kobe Meatloaf \$25**

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

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

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

## **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.*

## **Chicken or Eggplant Parmesan \$18**

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