

starters

- Chips and Salsa** / 8  
seasoned tortilla chips, salsa, guacamole
- \* **Seasonal Fish Ceviche** / 16.5  
lime, avocado, pico de gallo, cucumber, seasoned tortilla chips

**Hummus** / 18  
roasted and marinated cauliflower, sesame carrots, mint feta, olives, house made flatbread

**George's Famous Soup** / 12  
smoked chicken, broccoli and black beans

\* **Fried Calamari** / 16  
grilled lemon, parsley, garlic aioli

**Tom Kha Mussels** / 19  
**with fries** / 24  
lemongrass, coconut milk, kaffir lime, ginger, beech mushrooms, cilantro, basil, chili oil

salads

\* **Classic Caesar Salad** / 15  
garlic croutons

**Blackened Chicken Salad** / 22  
quinoa, roasted peppers, baby beets, little gem, soft goat cheese

**House Made Focaccia Bread** / 3  
serves up to four people

merch

- Level2 Cocktail Book Bundle** / 30
- Flora's of San Diego book** / 20
- Neighborhood's of San Diego book** / 20

digital menu



entrees

**The Lobster Roll** / 25  
Maine lobster salad, toasted brioche, served with Old Bay kettle chips

\* **Fish Tacos** / 16  
local yellowtail, cabbage, cilantro, onion, jalapeño-lime crema, pico de gallo

\* **Fish Sandwich** / 17  
nori crusted salmon, cucumber, radish sprouts, avocado, pickled red onion, spicy sesame aioli

\* **O.T. Cheeseburger** / 18  
Grass Run Farms beef burger, cheddar cheese Bibb lettuce, tomato, onion, pickles, house spread

\* **Beyond Burger™** / 18  
plant based burger, Bibb lettuce, tomato, onion, pickles, house spread

\* **Grilled Salmon** / 32  
farro, portobello mushroom, braised leek, Asian pear-almond salad, mushroom-soy vinaigrette

\* **Steak Frites** / 34  
**with 1/2 lobster** / 59  
hanger steak, garlic butter, red wine demi glace, pommes frites, crispy parmesan Brussels sprouts

**Indian Red Lentils Dal** / 28  
warm spices, yogurt, ginger marinated cherry tomatoes, herb salad

pastas

**Penne** / 20  
**with seared shrimp** / 30  
beech mushrooms, spinach, roasted garlic, parmesan cream, lemon bread crumbs

**Spaghetti & Clams** / 28  
**with 1/2 lobster** / 53  
Manila clams, pan roasted cherry tomatoes, garlic, white wine, parsley

> A **4% surcharge** will be added to each bill to help cover increasing operations and labor costs

> \*These items are served raw or undercooked or may contain raw or undercooked ingredients

> In an effort to conserve, ice water is available upon request only.

> A \$4 per person charge will be applied for any dessert brought into the restaurant and consumed.

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desserts

**Warm Chocolate Cake** / 12  
maple caramel, toasted pecans, pie crust, brown sugar ice cream

**Apple Upside-Down Cake** / 12  
gingerbread, spiced apple sherbet, apple chip

**Pumpkin Cheesecake** / 12  
graham cracker crust, vanilla chantilly

**Sticky Toffee Pudding Cake** / 12  
salted almonds, vanilla ice cream, toffee sauce

**Vanilla Bean Crème Brûlée** / 12  
iced oatmeal cookie

coffee

**Espresso** / 3.5

**Cappuccino** / 4.5

**Mocha** / 5

**House Cold Brew** / 6

**Coconut Cream Iced Latte** / 7.5

**Affogato** / 7

**Carajillo** / 12  
espresso, Licor 43

**La Jolla Coffee** / 12  
Irish whiskey, Licor 43, coffee, whipped cream

**Cold Brew Martini** / 12  
vodka, coffee liqueur, Frangelico, house cold brew

**Coffee Old Fashioned** / 16  
George's Private Barrel whiskey by Stranahan's, coffee liqueur

kids' menu / 12 and under

**Mac & Cheese** / 13

**Crispy Chicken Strips** / 14  
choice of french fries or broccoli, served with ranch

**Junior Cheeseburger** / 16  
lettuce, tomato, onion, french fries

**Junior Beyond Burger™** / 14  
lettuce, tomato, onion, french fries

wine refreshers

non-alcoholic

**Ocean Terrace Limeade** / 6  
lime, honey, cinnamon, soda

**Pink Mule** / 8  
raspberry, lime, ginger beer

**The Dove** / 7  
grapefruit, lemon, agave, tonic, tajin

wine

**Taylor Fladgate** / 13  
late bottle vintage port

**Taylor Fladgate** / 21  
20 year tawny port

**Banfi Rosa Regale** / 8  
Brachetto D'Acqui, Italy 2010

spirits

**WhistlePig 10 year Rye Whiskey** / 38

**Clase Azul Reposado** / 40

**Don Julio 1942 Extra Anejo** / 48

**Remy Martin VSOP** / 16

**Macallan 12 year Single Malt** / 19

**Louis XIII Cognac** .5 oz. / 83 1 oz. / 165  
2 oz. / 330

**Spaghetti or Penne** / 13  
with parmesan cheese, choice of tomato-cream sauce or butter

**Quesadilla** / 13  
jack cheese, guacamole, salsa  
**with chicken** / 14  
**with shrimp** / 16

**Beverages**  
milk \$2 / soda \$2 / juice \$3

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