

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 / 16

olives, marinated artichokes, cucumber, roasted red pepper, hand rolled pita

Beets & Burrata / 17

roasted baby beets, burrata cheese, arugula, toasted hazelnuts, citrus, sherry vinaigrette

Crispy Polenta / 14

caramelized mushrooms, white cheddar Mornay

George's Famous Soup / 12

smoked chicken, broccoli and black beans

* **Calamari** / 15.5

lightly battered, marinara, lemon aioli

Tom Kha Mussels / 19

lemongrass, coconut milk, kaffir lime, galangal, beech mushrooms, cilantro, basil, chili oil

* **Grilled Octopus** / 17

roasted potato, chorizo, piquillo peppers, fennel, celery, lemon-paprika aioli

salads

Chicory Salad / 15

frisee, radicchio, arugula, red onion, piquillo peppers, garbanzo beans, pepperoncini, torn olives, sun dried tomatoes, fennel salami, crispy prosciutto, Pecorino cheese, oregano vinaigrette

* **Kale Caesar Salad** / 14

romaine lettuce, black kale, toasted almonds, parmesan cheese, torn croutons

merch

Level2 Cocktail Book Bundle / 50

Flora's of San Diego Book / 30

Neighborhood's of San Diego Book / 25

Georges at the Cove T-Shirt / 20



>Tacos are served on heirloom corn tortillas, prepared daily by [Galaxy Taco](#), La Jolla

entrees

* **Salmon** / 32

toasted farro salad, roasted cauliflower, radish, almonds, white wine poached sultanas, curry coconut yogurt, za'atar

* **Seaweed-Sesame Crusted Tombo** / 30

seared albacore, lotus root, seaweed, cucumber, radish sprouts, glass noodles

Mahi Mahi / 32

serrano ham and hazelnut crust, charred endive, pear, pickled pearl onions, watercress

Seasonal Fish Tacos / 25

red cabbage, cilantro, onion, jalapeño-lime crema, rice and black beans

Roasted Half Chicken / 28

Mary's chicken, turnips, Swiss chard, red rice, sour cherries, chicken jus

* **Steak Frites 12 OZ.** / 39

grilled Prime NY strip steak, sauteed asparagus, garlic compound butter

Braised Short Rib / 32

soft polenta, Brussels sprouts, tomato marmalade

* **Grilled Pork Chop** / 37

Niman Ranch bone-in pork loin, mustard greens, roasted fingerling potatoes, apple chutney

pastas

Rigatoni / 28

Baja shrimp, pistachio-arugula pesto, sun dried tomatoes, parmesan cheese

Spaghetti & Clams / 28

littleneck clams, pan roasted cherry tomatoes, garlic, white wine, chopped 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.

#georgeslevel2 #craftatthecove 1.2.20