

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 pepper, hand rolled pita

Beets & Burrata / 17
roasted baby beets, burrata cheese, arugula, toasted hazelnuts, citrus, sherry vinaigrette

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

House Made Focaccia Bread / 2.5
serves up to four people

salads

Lemongrass Chicken Salad / 19
grilled chicken breast, Bibb lettuce, basil, Lollo Rossa, mint, cilantro, crispy shallots, peanuts, cucumber, chili-lime vinaigrette

Chicory Salad / 15
frisée, 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 bread crumbs

pastas

Spaghetti & Clams / 23
littleneck clams, pan roasted cherry tomatoes, garlic, white wine, chopped parsley

Rigatoni / 17
sun dried tomatoes, basil, pistachio-arugula pesto, parmesan

- > with grilled chicken breast / +7
- > with seared shrimp / +11
- > * with grilled salmon / +11
- > * with grilled skirt steak / +11

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

sandwiches

- > all sandwiches served with french fries
- > substitute mixed greens salad +2

* **O.T. Burger** / 16
Grass Run Farms beef burger, Bibb lettuce, tomato, onion, pickles, house spread

> add cheddar or blue cheese / + 2

> add bacon / + 3

> add avocado / + 3.5

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

Portobello Mushroom Panini / 14
grilled portobello mushroom, mozzarella, roasted red pepper, arugula, pistachio pesto

Cubano / 17
braised pork shoulder, shaved ham, Swiss cheese, dill pickles, mustard

* **Fish Sandwich** / 16
nori crusted cod, cucumber, radish sprouts, avocado, pickled red onion, spicy sesame aioli

* **Crispy Chicken Sandwich** / 16
chipotle aioli, avocado, cabbage, pickled onion, Oaxaca cheese

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

tacos

Seasonal Fish Tacos / 16
red cabbage, cilantro, onion, jalapeño-lime crema

Mushroom Tacos / 14
sweet potato, arugula, jack cheese, chipotle-tomatillo salsa

Short Rib Tacos / 15
braised beef short rib barbacoa, avocado, radish sprouts, pickled red onion

Shrimp Tacos / 16
chorizo spiced Baja shrimp, cabbage, onion, cilantro, crema

/ all tacos served on heirloom corn tortillas, prepared daily by **Galaxy Taco**, La Jolla



> 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 3.1320