

starters

**George's Famous Soup / 11.5**

smoked chicken, broccoli and black beans

**Pear and Endive Salad / 16**

Bibb lettuce, grapes, toasted walnuts, quinoa, buttermilk dressing, blue cheese crumbles

**\* Caesar Salad / 13**

shaved Parmigiano-Reggiano, bread crumbs

**Roasted Beet Salad / 15**

kumquat, feta, California almonds, frisée, prosciutto, pineapple vinaigrette

**Hummus / 15**

house made pita, marinated olives, roasted carrots, portobello mushrooms, tzatziki, za'atar

**Chips and Salsa / 8**

house made roasted tomato salsa, guacamole

**Burrata Cheese / 17**

slow roasted tomatoes, walnut-raisin pesto, balsamic, chervil, grilled sourdough

**Roasted Cauliflower / 14**

chipotle cauliflower puree, asparagus, salsa verde, crispy sunchokes, pistachios, cilantro

**\* Mussels / 16**

cioppino broth, fregola, tomatoes, blistered shishito peppers, salsa verde

**\* Seasonal Fish Ceviche / 16.5**

cilantro, pico de gallo, California avocado, tortilla chips

**Crispy Calamari / 15**

citrus-chili glaze, mint, Thai basil, sesame seeds, green onions, Chinese five spice

**\* Grilled Octopus / 17**

warm baby potato salad, chorizo, piquillo peppers, fennel-celery salad, lemon-paprika aioli

**\* Blackened-Achiote Marinated**

**Grilled Fish Tacos / 14.5**

crema, cabbage-onion relish, cilantro, chipotle salsa

**\* Tuna Tartare / 16**

horseradish aioli, whole grain mustard, radish, cucumber, jalapeño, yuzu-orange vinaigrette, tangerine, rice cracker

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



apparel

georges at the cove  
t-shirts : 20

entrees

**Grilled Faroe Islands Salmon / 31**

carrot risotto, roasted carrots, pickled golden raisins, turnips, carrot top salsa verde

**\* Seaweed-Sesame Crusted Tombo / 31**

ramen noodle salad, bok choy, shiitake mushrooms, snap peas, charred green onion, miso vinaigrette, crispy rice

**Day Boat U-10 Scallops / 35**

spaghetti squash, pear, cipollini onions, mustard greens

**Spaghetti with Clams / 27**

clam bolognese, white wine, toasted garlic, parmesan, basil, parsley

**Potato Gnocchi / 26**

Baja shrimp, Andouille sausage, spinach, tomato, corn, snap peas, parmesan, toasted bread crumbs, basil

**\* Roasted Organic Chicken Breast / 28**

sweet potato purée, curry, yogurt, grilled radicchio, apple, quinoa, dukkah

**Red Wine Braised Short Rib / 32**

parmesan polenta, Swiss chard, bacon, fried Brussels sprouts, tomato marmalade

**\* Kalbi Marinated Skirt Steak / 31**

smoked potato purée, cilantro chimichurri, garlic spinach, crispy nori onion rings

**Grilled Filet Mignon / 41**

smashed sour cream and onion parsnips, roasted carrots, sautéed kale, charred pearl onions, roasted garlic demi-glaze

**Crispy Duck Leg Confit / 27**

salsify purée, apple, watercress, grilled broccoli, radish

**Fettuccine Pasta / 24**

kale pesto, roasted artichokes, wild mushrooms, sun-dried tomatoes, sourdough bread crumbs, parmesan, preserved lemon, chervil

> A **4% surcharge** will be added to each bill to help cover increasing costs and in support of increased wages for all of our dedicated team members

> \*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.

#georgesoceanterrace #georgeslevel2 3.27.19

[georgesatthecove.com](http://georgesatthecove.com)

desserts

- Warm Chocolate Cake** / 12  
hot fudge, strawberry magic shell topping, vanilla bean ice cream
- Lemon-Poppy Seed Parfait** / 12  
lemon curd, chantilly, poached raspberry and rhubarb, poppy seed tuile
- Tropical Fruit Crisp** / 12  
coconut sorbet
- Sticky Toffee Pudding Cake** / 12  
rum raisin toffee sauce, vanilla bean ice cream, cornflake brown butter streusel
- Vanilla Bean Crème Brûlée** / 12  
mojito crescent cookie
- Almond-Ricotta Tiramisu** / 12  
espresso soaked sponge cake, almond ricotta mousse, dark chocolate, almond ganache

coffee

- Espresso** / 3.5
- Cafe Latte** / 4.5
- Cappuccino** / 4.5
- Mocha** / 5
- House Cold Brew** / 6

night cap

- La Jolla Coffee** / 12  
Bushmills Irish whiskey, Licor 43, coffee, fresh whipped cream
- Irish Steamer** / 12  
cassis liqueur, Bailey's Irish Cream, Bushmills Irish whiskey, steamed milk, cinnamon
- Cold Brew Martini** / 12  
vanilla infused vodka, Kahlúa coffee liqueur, Frangelico, house cold brew

fine scotch

- Monkey Shoulder** Blend / 12
- Johnnie Walker Black** Blend / 13
- Toki** Japanese Whisky / 14
- Macallan 12 year** Single Malt / 19
- Macallan 18 year** Single Malt / 80

gifts

ask your server about Georges apparel and gift cards

wine refreshers

- / non-alcoholic
- Summer Soda** / 7  
watermelon, cucumber, ginger, rosemary, lemon, soda
- Ocean Terrace Limeade** / 5  
lime, honey, cinnamon, soda
- Pink Mule** / 7  
raspberry, lime, ginger beer

wine

- / fortified wine
- Lustau** / 11  
'Escuadrilla' Rare Amontillado
- Taylor Fladgate** / 12  
late bottle vintage port
- Taylor Fladgate** / 20  
20 year tawny port

/ dessert wine

- Banfi Rosa Regale** / 8  
Brachetto D'Acqui, Italy 2010
- Far Niente 'Dolce'** / 14 per oz  
Napa
- Tokaji** / 18  
Royal Tokaji Co., Hungary 5 Puttonyos

spirits

- Wild Turkey Longbranch Bourbon** 15
- Russell's 10 year Bourbon** / 17
- Fortaleza** Reposado / 15
- Fortaleza** Anejo / 28
- Don Julio 1942** Extra Anejo / 48
- Grand Marnier** / 19
- Grand Marnier/** 100 Centennial / 65
- Lustau Brandy** / 9
- Hine VSOP** / 19
- Remy Martin VSOP** / 16