

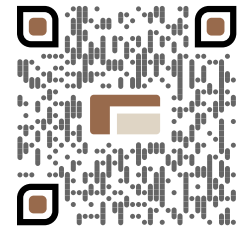
starters

- Chips and Salsa** / 8  
seasoned tortilla chips, salsa, guacamole
- \* **Seasonal Fish Ceviche** / 16.5  
lime, avocado, pico de gallo, cucumber, seasoned tortilla chips
- Burrata** / 17  
cherry tomato, watermelon, arugula, radish, ginger vinaigrette, grilled toast
- 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
- \* **Grilled Octopus** / 18  
harissa-eggplant puree, fennel, celery, cherry tomatoes, garlic aioli
- Snap Pea Salad** / 16  
pea tendrils, radish, mint, falafel, pistachio-pomegranate dressing
- Little Gem** / 16  
quinoa, roasted peppers, baby beets, little gem, soft goat cheese
- \* **Classic Caesar Salad** / 15  
garlic 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

digital menu



entrees

- Grilled Salmon Veracruz** / 32  
tomato, olives, capers, jalapeno, onion, garlic
- Herb Crusted Alaskan Halibut** / 36  
corn, tomato, snap peas
- Jidori Chicken Breast** / 30  
crispy fingerling potatoes, Romano bean salad, romesco sauce
- Steak Frites** / 34  
**with 1/2 lobster** / 59  
CAB New York strip, garlic butter, red wine demi glace, herb crusted broiled tomato, french fries
- Indian Red Lentils Dal** / 28  
warm spices, yogurt, ginger marinated cherry tomatoes, herb salad
- Slow Roasted Pork Shoulder** / 30  
soft polenta, endive, grapes, honey-verjus pork jus
- Braised Short Rib** / 32  
potato puree, glazed carrots, gremolata

pastas

- Penne** / 20  
**with seared shrimp** / 30  
summer corn, parmesan cream, arugula
- 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.

#georgesoceanterrace #georgeslevel2 8.27.20

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desserts

**Warm Chocolate Cake** / 12  
butterscotch sauce, vanilla bean ice cream, pretzel

**Blueberry Cobbler** / 12  
sweet cornbread, vanilla ice cream

**Peach Melba Sundae** / 12  
white peach sorbet, raspberry sauce, vanilla wafer

**Sticky Toffee Pudding Cake** / 12  
toasted honey oats, banana, vanilla ice cream

**Vanilla Bean Crème Brûlée** / 12  
seasonal fruit

dessert cocktails

**Level2 Espresso Martini** / 13  
Aquavit, Vodka, Fernet Branca, cinnamon, vanilla, espresso

**Irish Coffee** / 13  
Irish Whiskey, star anise, vanilla, espresso, fresh cream

**Bitter Giuseppe** / 13  
Cynar, Carpano Antica Formula Vermouth, lemon, salt

**5th Ward** / 13  
bourbon, flamed orange syrup, Averna Amaro, espresso, cinnamon smoke cane sugar, Angostura bitters

coffee

**Espresso** / 3.5

**Cafe Latte** / 4.5

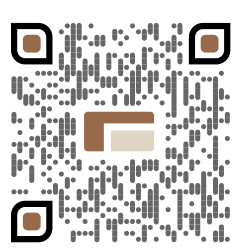
**Cappuccino** / 4.5

**House Cold Brew** / 6

gifts

ask your server about Georges apparel and gift cards

digital menu



wine

/ ports & Sherry

**Lustau** / 11  
N/V 'Murillo' Pedro Ximenez, sherry, Spain

**Lustau** / 16  
N/V 'Murillo' Pedro Ximenez, sherry, Spain

**H & H** / 15  
N/V Vedelho 10 year, maderia, Portugal

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

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

/ dessert wine

**Sauternes** / 15  
2016 Chateau Roumieu-Lacoste, Bordeaux

**Far Niente 'Dolce'** / 14 per oz  
Napa

**Tokaji** / 18  
Royal Tokaji Co., Hungary 5 Puttonyos

amaro & apertivo

/ amaro

**Amaro Averna**, Caltanissetta, Sicily / 11

**Amaro Lucano**, Pisticci, Basilicata, Italy / 11

**Amaro Montenegro**, Bolonga, Italy / 13

**Amaro Nonino**, Fruili, Italy / 12

/ apertivo

**Fernet Branca**, Milan, Italy / 10

**Green Chartreuse**, Voiron, France / 15

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

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