

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 / 15

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

Burrata Cheese / 17

seasonal fruit, smoked ham, arugula, buckwheat honey

Crispy Polenta / 14

caramelized mushrooms, white cheddar Mornay

George's Famous Soup / 11.5

smoked chicken, broccoli and black beans

* **Blackened Fish Tacos** / 16

achiote marinated yellowtail, cilantro, cabbage, onion, salsa, lime crema

Calamari / 17

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, fennel salami, crispy prosciutto, pecorino cheese, sun dried tomato vinaigrette

* **Kale Caesar Salad** / 13

romaine lettuce, black kale, toasted almonds, parmesan cheese, bread crumbs

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

* **Grilled Faroe Islands Salmon** / 31

English peas, roasted mushrooms, pea shoots, farro, onion soubise

* **Seaweed-Sesame Crusted Tombo** / 29

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

Seared Alaskan Halibut / 41

corn, padron peppers, cilantro, tomato, red onion, cotija cheese, lime crema

Roasted Half Chicken / 28

Mary's chicken, panzanella, cherry tomato, cucumber, red onion, basil

* **Marinated Skirt Steak** / 31

garlic mashed potatoes, spinach, onion rings, chimichurri

Braised Short Rib / 32

soft polenta, Brussels sprouts, tomato marmalade

* **Grilled Pork Chop** / 37

Niman Ranch bone-in pork loin, broccolini, lentils, grilled peaches, sage, date molasses

pastas

Rigatoni / 18

pan roasted tomatoes, pistachio-arugula pesto, parmesan cheese, basil
> with grilled chicken breast / +7

Spaghetti and Clams / 28

roasted heirloom cherry tomato, white wine, garlic, parsley

> 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.

#georgeslevel2 #craftatthecove 9.5.19