

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 pepper, hand rolled pita
- Burrata Cheese** / 17  
seasonal fruit, smoked ham, arugula, buckwheat honey
- George's Famous Soup** / 11.5  
smoked chicken, broccoli and black beans
- Calamari** / 15  
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  
serves up to four people

salads

- Lemongrass Chicken Salad** / 19  
Mary's 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, fennel salami, crispy prosciutto, Pecorino cheese, sun dried tomato vinaigrette

- \* **Kale Caesar Salad** / 13  
Romaine lettuce, black kale, toasted almonds, Parmesan cheese, bread crumbs

pastas

- Spaghetti and Clams** / 23  
roasted heirloom cherry tomato, white wine, garlic, parsley
- Rigatoni** / 15  
pan roasted 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 seared albacore, cucumber, radish sprouts, avocado, pickled red onion, spicy sesame aioli

- \* **Crispy Chicken Sandwich** / 15  
chipotle aioli, avocado, cabbage, pickled onion, Oaxaca cheese

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

tacos

- \* **Blackened Fish** / 16  
achiote marinated yellowtail, cilantro, cabbage, onion, salsa, lime crema

- Roasted Mushroom** / 13  
sweet potato, arugula, jack cheese, chipotle-tomatillo salsa

- Braised Short Rib Barbacoa** / 14  
avocado, radish sprouts, pickled red onion

- Grilled Baja Shrimp** / 16  
jicama, cabbage, salsa verde, crema

-  / 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 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 8.29.19

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