



KING CITY KITCHEN

117 MALLERY STREET, SAINT SIMONS ISLAND, GEORGIA

STARTERS

SPINACH DIP 12
creamy spinach dip served with house made
baguette toast points

SALMON CROSTINI 14
Smoked salmon, capers, shaved red onions,
heirloom tomatoes, lemon cream cheese and
balsamic glaze served on house made crostini

CRAB BALLS 15
Five miniature crab cakes with fresh greens
and remoulade sauce

SOUP
Daily selection of house made soup
CUP 6
BOWL 10

BRUSSEL SPROUTS 12
Roasted and topped with feta, walnuts, bacon
and balsamic glaze

SALADS

SPRING SALAD 14
Spinach, feta, blueberries & strawberries, pecans,
tossed in house made honey lime vinaigrette

KING CITY BLEU 14
Fresh greens, blue cheese crumbles, bacon, red
onion, cucumber, heirloom tomatoes served with
dressing of choice

HALF SALAD 7
Half sized portion of either of our salads
(+ 3.00 as a side)

HOUSE MADE DRESSINGS: RANCH, BLUE CHEESE,
BALSAMIC VINAIGRETTE, HONEY LIME VINAIGRETTE, HONEY MUSTARD

MAIN COURSE

SHRIMP & GRITS MKT
Sea Island Blue Heirloom cheddar cheese grits
topped with bacon gravy, chives and fresh
City Market, Georgia White Shrimp

CRAB CAKES 38
Two of our famous Maryland style crab cakes
served with choice of two sides

YARD BIRD 31
Two Springer Mountain Chicken breasts
breaded and fried, served over mashed
potatoes and drizzled with Louisiana hot
sauce butter

KING CITY BURGER 25
Black Hawk Cattle Co Burger, American
Wagyu, grilled to perfection, topped with
lettuce, heirloom tomato, red onion, bacon,
burger sauce and cheese

WILD GEORGIA SHRIMP MKT
City Market, Georgia White Shrimp served
fried, blackened, grilled-with choice of two
sides

CHEF'S LIST



CATCH
FRESH SEAFOOD CATCH
SERVED WITH CHEF'S SET
MARKET PRICING



CUT
ROTATING SELECTION OF
MEAT WITH CHEF'S SET
MARKET PRICING

CHEF'S LIST IS CURATED WEEKLY BY OUR CULINARY TEAM, TO ENSURE THE FRESHEST OPTIONS AVAILABILITY MAY BE LIMITED.

SIDES

HOUSE SALAD	5
+1.50 as side	
CHEESE GRITS	5
CAJUN FRIES	4

SEASONAL VEGETABLE	5
BRUSSELS SPROUTS	5
MASHED POTATOES	5
CREAMED SPINACH	5

DESSERTS

CHEF'S DAILY SELECTION
\$12

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS