

MENU

SOUPS

GF - NEW ENGLAND STYLE CLAM CHOWDER

Cup 7 Bowl 9

SOUP OF THE DAY

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RAW BAR

OYSTERS ON THE HALF SHELL 3 JUMBO SHRIMP COCKTAIL 4 LITTLENECKS 3

All raw bar items are freshly shucked and ordered daily.
Served with mignonette sauce, cocktail sauce and horseradish

SALADS

GF - HOUSE SALAD

Mixed greens, carrots, grape tomatoes, red onion, cucumbers, croutons
with choice of dressing 10

GF - CAESAR

Romaine lettuce, parmesan cheese, tossed in a creamy Caesar dressing
topped with parmesan crisps 15

ARUGULA SALAD

Baby arugula, tomatoes, onions, roasted peppers, pecans, homemade
berry vinaigrette and fried goat cheese 17

GF-ROASTED BEET SALAD

Red beets, ricotta cheese, mixed greens, olive oil and walnuts 16

SALAD DRESSINGS

Balsamic, Ranch, Italian, Blue Cheese, Honey Mustard and French

PROTEIN ADD ONS - GF

Grilled Shrimp 10

Seared Scallops 15

Grilled Chicken Breast 8

Beef Tenderloin Tips 12

Grilled Salmon 15

GF - Item may be requested Gluten Free

STARTERS

GF - SHRIMP MOZAMBIQUE

Sautéed shrimp in a semi spicy garlic saffron sauce with toast points 20

GF - BONELESS CHICKEN TENDERS

Your choice: Buffalo, BBQ or Asian chili sauce served with carrots and celery sticks 15

RHODE ISLAND FRIED CALAMARI

Crispy calamari rings, red cherry peppers, banana pepper rings, garlic butter and topped with scallions with a pomodoro dipping sauce 16

NEW ENGLAND CLAM CAKES

Loaded with fresh chopped clams. half dozen 9

GF - SCALLOPS & BACON

Applewood bacon wrapped jumbo sea scallops topped with a mango maple salsa 22

GF - SLOW ROASTED PORK BELLY

Tender and crispy skin pork belly over apple compote topped with granny smith raw chutney 16

FRIED LOBSTER NACHOS

Tricolor corn tortilla chips, queso sauce, fired roasted corn, jalapenos, pico de gallo, fried lobster topped with cilantro ranch crema 26

GF - COVE LITTLENECKS

Little necks, chourico, onions and peppers in a semi spicy herb wine broth 22

GF - SEAFOOD BLT PIZZA

Lobster, scallops and shrimp, garlic butter spread, mozzarella cheese, bacon, lettuce and tomato finished with a cilantro ranch crema 22

GF - PROSCIUTTO ROASTED FIG PIZZA

Fig jam spread, prosciutto, goat cheese, arugula, fresh figs 20

SANDWICHES

All sandwiches come with a choice of mixed greens with balsamic vinaigrette, french fries, sweet potato fries (add 2)

BACON HABANERO JAM BURGER

8 oz angus burger with crumbled blue cheese, fried onion strings and bacon habanero jam served on a potato roll 18

THANKSGIVING SANDWICH

Thin sliced turkey breast, cranberry aioli, chourico stuffing served on a toasted bolo bun 18

GRILLED CHICKEN CAESAR WRAP

Chicken breast tossed with Caesar salad in a spinach wrap 18

SHORT RIB GRILLED CHEESE

Braised and shredded meat on herbed Texas toast with Vermont cheddar cheese served with a side of port wine demi glaze 18

BOOM BOOM SHRIMP TACOS

Beer battered shrimp tossed in boom boom sauce, topped with coleslaw, green onion and sesame seeds 18

BUTTERMILK FRIED CHICKEN SANDWICH

Buttermilk fried chicken breast topped with a peach and bourbon bbq sauce served on a toasted potato roll with lettuce, tomato, bacon and pickles 18

LOBSTER ROLLS: MKT PRICE

8 oz on a grilled roll

1-pound Colossal Lobster on a grilled roll

New England style: seasoned and tossed with mayonnaise

Connecticut style: warmed with butter

GF - Item may be requested Gluten Free

**FROM
THE SEA**

GF - PAN SEARED HALIBUT

8oz crispy skin halibut topped with a lemon dill compound butter served with a cous-cous salad 42

SEAFOOD STUFFED HADDOCK

Scallops, shrimp, crab stuffed haddock topped with lemon dill cream sauce served with roasted potatoes and broccoli 34

RED MISO SALMON

8 oz pan seared salmon served over a bed of udon noodles with a red miso sauce, bean sprouts, peppers and broccoli 32

FISH AND CHIPS

Sam Adams beer battered and golden fried served over French fries with coleslaw and tartar sauce 27

**PASTA /
CHICKEN**

COVE MAC & CHEESE

House cheese sauce tossed with cavatappi pasta and toasted bread crumb 17
Buffalo chicken, chopped bacon and crumbed bleu cheese 22 Lobster 32

CHICKEN PARMESAN

Crispy golden fried chicken topped in a homemade pomodoro sauce and melted mozzarella cheese served with linguine 27

GF - CHICKEN RASTA PASTA

Blackened Jamaican jerk chicken over a spicy creamy garlic jerk sauce with onions and peppers served over pappardelle pasta 26

GF - COVE BOLOGNESE

Veal, pork and beef in our hearty tomato sauce and ricotta cheese tossed with pappardelle pasta and parmesan cheese 28

**FROM
THE GRILL**

GF - PORTUGUESE STEAK

12 oz sirloin served over cilantro rice, sliced fried potatoes, topped with a sunny side egg, pickled hot pepper and Portuguese steak sauce 36

GF - BEEF TENDERLOIN TIPS

Grilled and served with sauteed onions and peppers, garlic mashed potatoes and asparagus 32

GF - GRILLED NY STRIP

12 oz center cut topped with a roasted garlic port wine reduction served with garlic mashed potatoes and asparagus 35

GF - SHORT RIBS

Boneless slow braised short ribs topped with port wine demi served with heri-cort vert, carrots and garlic mashed potatoes 34

SIDES

GF - Cilantro Rice 5

Sweet Potato Fries 5

GF - Sliced Fried Potatoes 5

GF - Roasted Red Bliss Potatoes 5

GF - Butternut Squash 5

French Fries 4

GF - Garlic Mashed Potatoes 5

GF - Broccoli w/Garlic 5

GF - Asparagus 5

GF - Item may be requested Gluten Free