



DINNER MENU

RAW BAR ^(GF)

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

OYSTERS ON THE HALF SHELL 4

(4) JUMBO SHRIMP COCKTAIL 17

SALADS

HOUSE SALAD Mixed greens, rainbow tomatoes, red onion, english cucumbers and garlic croutons ^(GF) 14

CAESAR Romaine lettuce, parmesan cheese, croutons with creamy Caesar dressing ^(GF) 16

BERRY SUMMER SALAD Mixed greens tossed in strawberry vinaigrette with fresh seasonal berries, candied walnuts, red onions and feta cheese ^(GF) 18

AHI TUNA POKE BOWL Soy marinated tuna with white rice, avocado, cucumber, carrots, pineapple, edamame and seaweed salad with siracha aioli ^(GF) 24

MEXICAN STREET CORN SALAD Grilled chicken tossed in bow tie pasta, roasted corn, green onions, bacon, cotija cheese, black beans, tomato and avocado in a siracha lime dressing 23

SALAD DRESSINGS Balsamic, Ranch, Italian, Blue Cheese and Strawberry Vinaigrette

PROTEIN ADD ONS ^(GF)

Grilled Shrimp 15 Beef Tenderloin Tips 13
Seared Scallops 16 Grilled Salmon 16
Grilled Chicken Breast 10

ENTREES

PASTA CARBONARA Served with pancetta and peas tossed with pecorino-romano cream and spagatinni topped with egg yolk ^(GF) 25

CHICKEN BOW TIE PASTA Chicken tenderloin sauteed with bacon, rainbow tomatoes, mushrooms, green onions tossed with bow tie pasta and roasted garlic cream sauce ^(GF) 28

SHRIMP AND SCALLOP SCAMPI Jumbo gulf shrimp and scallops pan fried with rainbow tomatoes, garlic and white wine butter sauce over angel hair pasta ^(GF) 33

COVE MAC & CHEESE House cheese sauce tossed with cavatappi pasta and toasted bread crumbs 21

BUFFALO CHICKEN MAC & CHEESE Chopped bacon and crumbed bleu cheese 25

CHICKEN PICATTA Pan seared chicken breast simmered in a garlic white wine butter sauce with capers and lemon served over angel hair pasta ^(GF) 28

COVE STUFFED CHICKEN Chicken breast with provolone, spinach and prosciutto served with fingerling potatoes and spinach cream sauce ^(GF) 29

FISH AND CHIPS Beer battered and golden fried, served over french fries with coleslaw and tartar sauce 29

SEAFOOD IMPERIAL Oven baked casserole with jumbo shrimp, scallops and cod in a white wine mornay sauce with cracker crumb topping 32

FRIED CLAMS Ipswich whole belly clams lightly breaded and deep fried served with french fries, coleslaw and house made tartar sauce MKT

CHILEAN SEABASS Lightly seasoned and served over Asian soba noodles with fried leeks 42

BOURBON MAPLE GLAZED SALMON Atlantic salmon seared and finished with a bourbon maple glaze served with garlic mashed potatoes and a mix of baby carrots and green beans ^(GF) 32

MEDITERRANEAN SWORDFISH Marinated grilled swordfish, rainbow tomatoes, artichoke hearts, kalamata olives and arugula lemon dill served over saffron rice ^(GF) 32

TOMAHAWK TUNA STEAK Seared rare bone in served with fried rice and avocado wasabi sauce 33

PORTUGUESE STEAK Prime grade flat iron marinated and grilled over saffron rice and french fries topped with garlic red wine reduction, sunny side egg and finger peppers ^(GF) 34

BEEF STEAK TIPS Marinated tenderloin tips grilled and served with garlic mashed potatoes and green beans with a wild mushroom gravy ^(GF) 32

NEW YORK STRIP STEAK Seasoned grilled strip steak, maitre'd butter, fingerling potatoes and green beans ^(GF) 45

CAPRESE PORK CHOP Grilled bone-in chop with tomato, fresh mozzarella, balsamic glaze and saffron rice ^(GF) 32

LOBSTER ROLLS: Served on a buttered split top roll ^(GF) bun available 40

NEW ENGLAND STYLE: Chilled lobster salad, fresh herbs and lemon herb aioli CONNECTICUT STYLE: Warmed with butter

GRILLED FISH TACOS Blackened grilled cod, cotija cheese, siracha aioli, pineapple salsa in a flour tortilla ^(GF) 20

COVE BURGER Prime beef topped with cheddar cheese, bacon, lettuce, tomatoes, onions on a grilled brioche roll ^(GF) 22

SOUP & STARTERS

NEW ENGLAND STYLE CLAM CHOWDER ^(GF) Cup 8

SHRIMP MOZAMBIQUE Jumbo shrimp sauteed in a semi spicy garlic saffron sauce with toast points ^(GF) 24

BONELESS CHICKEN TENDERS Hand breaded and fried chicken tenderloins tossed in choice of: Buffalo, Asian chili sauce or lemon pepper sauce served with carrots and celery sticks ^(GF) 18

FRIED RHODE ISLAND CALAMARI Crispy calamari rings, tentacles, red cherry peppers, banana pepper rings, garlic butter topped with scallions and served with cocktail sauce 18

FRIED ASIAN STYLE CALAMARI Point Judith rings and tentacles lightly fried with a ginger chili sauce and sesame seeds 18

NEW ENGLAND CLAM CAKES With fresh chopped clams served with house made tartar sauce, half dozen 14

SOUTHERN SWEET CORNBREAD SKILLET House made baked cornbread with jalapeno butter and honey maple sugar glaze 12

NEW ENGLAND STUFFED QUAHOGS (2) Chourico stuffing served with a lemon wedge and drawn butter 14

AHI TUNA Seared ahi tuna with mixed greens, wonton chips, pickled ginger, wasabi and garnished with seaweed salad and asian glaze ^(GF) 22

CREAMY WHIPPED FETA DIP Fresh mint, red pepper flakes, pistachios, naan bread with carrots and celery ^(GF) 15

BLACKENED GRILLED SHRIMP GARLIC SKEWERS With corn salsa and lemon aioli ^(GF) 22

MARYLAND STYLE CRAB CAKES Baked jumbo lump crab cakes served with spicy remoulade 22

CHOURICO STUFFED MUSHROOMS Chourico herb stuffed with goat cheese 16

GRILLED OCTOPUS Marinated and grilled with lemon herb vinaigrette, smoked paprika and red pepper mashed ^(GF) 22

SPICY PEI MUSSELS Chourico, rainbow tomatoes, crushed red pepper, in a white wine garlic sauce with toast points ^(GF) 17

LOBSTER SLIDER BOARD (5) New England Style chilled lobster salad, fresh herbs and lemon herb aioli 80

BURGER SLIDER BOARD (6) Prime burger topped with cheddar cheese, lettuce, pickle and special sauce 40

SCAMPI FLATBREAD Garlic alfredo sauce, sauteed shrimp, spinach and rainbow tomatoes topped with mozzarella cheese ^(GF) 22 GF crust available +2

SAUSAGE RICOTTA FLATBREAD Italian sausage, ricotta cheese, house made red sauce and parmesan cheese ^(GF) 21 GF crust available +2

^(GF) Item can be requested Gluten Free

Consuming raw or undercooked foods may increase your risk of food borne illnesses especially if you have certain medical conditions.
Parties of 8 or more may have a 20% gratuity added to their bill.

SPECIALTY COCKTAILS

COVE LEMONADE

Grainger's vodka, St. Germain, our house blueberry puree and lemonade, garnished with fresh blueberries 15

SEX UNDER THE DECK

Titos Vodka, Peachtree, pineapple juice, cranberry juice garnished with a orange wheel and cherry 15

CUCUMBER MARGARITA

Milagro Tequila, Cointreau, cucumber juice, splash of sour mix garnished with tajin, salt or sugar rim and cucumber ribbon 15

ESPRESSO MARTINI

Grainger's Vanilla Vodka, Kahlua, Bailey's and Espresso coffee garnished with espresso beans 17

WATERMELON PUNCH

Patron Tequila, lime juice, agave syrup, watermelon puree, soda water garnished with a watermelon wedge and mint leaf 15

SEA BLUE COCKTAIL

Grainger's Citron vodka, Blue curacao, lemonade and stary garnished with a lemon wheel and orchid 15

PATIO PAINKILLER MARGARITA

Ghost tequila (spicy), strawberry puree, lemon juice, simple syrup and a tajin rim garnished with a strawberry 15

HUGO SPRITZ

St. Germain, champagne, soda water garnished with mint leaf and lime wheel 15

SUMMER CRUSH

Grey Goose Vodka, triple sec, stary and a splash of orange juice with an orange wheel 15

APEROL SPRITZ

Prosecco, Aperol and soda water garnished with an orange wheel 15

ASK YOUR SERVER ABOUT OUR COVE CLASSICS

MOCKTAILS

ALSO SERVING NON-ALCOHOLIC VODKA, TEQUILA AND GIN!

GINGER REFRESHER (NON-ALCOHOLIC VODKA)

Non-Alcoholic Vodka, lime juice, ginger beer, agave, and soda water garnished with a lime wheel 14

LAVISH LAVENDER LEMONADE (NON-ALCOHOLIC GIN)

Non-Alcoholic Gin, lemonade, lavender syrup, lemon juice and soda water garnished with lavender sprig and lemon wheel 14

CUCUMBER COOLER

Fresh cucumbers, lemon juice, cucumber syrup and soda water garnished with a cucumber ribbon and lemon wedge 10

TROPICAL SUNRISE

Pineapple juice, orange juice, and grenadine garnished with an orange slice and umbrella 10

RED WINES

	6 oz	9 oz	Bottle
Woodbridge Merlot- Lodi, California _____	12	18	40
Woodbridge Cabernet- Lodi, California _____	12	18	40
Fransican Cabernet- Napa Valley, California _____	15	22.5	55
Bonanza Cabernet by Caymus- California _____	16	24	60
UnShackled by Prisoner Cabernet- California _____	16	24	60
LaCrema Pinot Noir- Sonoma County, California _____	15	22.5	60
La Fiera Monepulciano- Abruzzo, Italy _____	13	19.5	50
Opus One- Napa Valley, California _____			550
Chimney Rock Cabernet- Stags Leap District, California _____			150
Double Diamond Cabernet- Napa Valley, California _____			150
Caymus Vineyards Cabernet- Napa Valley, California _____			150
Silver Oak Cabernet- Sonoma, California _____			140
Stags Leap Artemis Cabernet- Napa Valley, California _____			140
Faust Cabernet- Napa Valley, California _____			125
Plumpjack Merlot- Napa Valley, California _____			120
Jordan Cabernet- Alexander Valley, California _____			110
Prisoner Blend- Napa Valley, California _____			90
Quilt Cabernet- Napa Valley, California _____			80
Dona Maria Reserve- Alentejo, Portugal _____			75
Adega De Borba Cork Label Reserve- Alentejo, Portugal _____			60

WHITE & SPARKLING

	6 oz	9 oz	Bottle
Woodbridge Chardonnay- Lodi, California _____	12	18	40
Kendall Jackson Chardonnay- Sonoma County, California _____	14	21	55
Woodbridge Pinot Grigio- Lodi, California _____	12	18	40
Mezzacorona Pinot Grigio- Veneto, Italy _____	14	21	50
Woodbridge Sauvignon Blanc- Lodi, California _____	12	18	40
Paul Buisse Touraine Sauvignon Blanc- Loire Valley, France _____	14	21	50
Saleya Rose- Central Coast, California _____	14	21	45
Movendo Moscato- Sicily, Italy _____	13	19	50
Mionetto Prosecco- Veneto, Italy _____ (Split)	13		50
Santa Margherita Pinot Grigio- Napa Valley, California _____	18	27	65
Veuve Clicquot- Trentino, Italy _____			120
Cakebread Sauvignon Blanc, Napa Valley, California _____			65

BEER

DRAFTS

Blue Moon
 Captain's Daughter
 Maine Lunch
 Modelo
 Narragansett
 Peroni
 Sam Adams Lager
 Sam Adams (seasonal)
 Stella Artois
 Wachuestts Blue
 Yuengling Flight

BOTTLES

Bud
 Bud Light
 Coors Light
 Corona
 Heineken
 Michelob Ultra
 Miller Lite
 N/A
 Heineken00



General Manager, Judy Brown | Executive Chef, Patrick Clancy
 392 DAVOL STREET | FALL RIVER MA | PHONE: 508-672-4540 | WWW.COVE392.COM