



THE COVE STARTERS

- NEW ENGLAND CLAM CHOWDER CUP \$3.99 BOWL \$5.99
- SEAFOOD BISQUE CUP \$3.99 BOWL \$5.99
- SPICY BROILED OYSTERS \$12.99
- CREAMY SRIRACHA MAYO SAUCE FILLED OYSTERS THEN BROILED TO A GOLDEN BROWN AND FINISHED WITH SHREDDED CHEDDAR-JACK CHEESE AND SCALLIONS.
- PERSONAL SPICY SHRIMP PIZZA \$10.99
- 7 INCH PIZZA WITH A MANGO HABANERO BASE TOPPED WITH BABY SHRIMP, BLACK BEAN CORN SALSA, AND A MIX OF CHEESES, FINISHED WITH A PINEAPPLE TERIYAKI GLAZE AND SCALLIONS
- SEAFOOD STUFFED POTATO SKINS \$9.99
- STUFFED WITH LOBSTER, SHRIMP & CRAB

FRESH CATCH

- BBQ GRILLED SWORDFISH \$17.99
- FROM THE OCEAN TO THE BACKYARD GRILL...PERFECTLY GRILLED SWORDFISH COVERED IN CITRUS CHIPOTLE BBQ SAUCE, SMOTHERED IN CARMALIZED ONIONS AND FINISHED WITH MELTED CHEDDAR-JACK CHEESE AND SCALLIONS. SERVED WITH CHOICE OF POTATO AND DAILY VEGETABLE

SEASIDE FEATURES

- ALASKAN KING CRAB LEG DINNER \$39.99
- OVER 1 POUND OF KING CRAB LEGS SERVED WITH A SIDE OF DRAWN BUTTER
- SURF & TURF \$35.99
- A 12 OZ NY STRIP ACCOMPANIED BY A 1/4 POUND MAINE LOBSTER TAIL AND 4 BREADED SHRIMP
- SNOW CRAB DINNER \$24.99
- OVER 1 1/2 POUNDS OF NOVA SCOTIA SNOW CRAB LEGS SERVED WITH A SIDE OF DRAWN BUTTER

- FISH FRY \$13.99
- 11 VARIETIES OF ATLANTIC COD SERVED WITH HOMEMADE POTATO SALAD, MACARONI SALAD, COLESLAW, RYE BREAD, AND FRIES. CHOOSE FROM ONE OF THESE OPTIONS: HONEY GARLIC, CAJUN, CASINO, JAMAICAN JERK, LEMON PEPPER, ITALIAN, GARLIC PARM, BEER BATTERED, BROILED, OLD BAY, OR BREADED

- LINQUINE WITH WHITE CLAM SAUCE \$17.99
- A DELICIOUS LEMON-WHITE WINE SAUCE WITH CHOPPED CLAMS, ONIONS AND FRESH PARSLEY, POURED OVER LINQUINE PASTA. ADD \$1.99 ~ RED CLAM MARINARA SAUCE.

- ASIAGO SALMON \$17.99
- ONE OF OUR CHEF'S SIGNATURE DISHES. ITALIAN HERB BROILED SALMON, PLACED ON A BED OF GARLIC SAUTÉED SPINACH, TOPPED WITH SAUTÉED MUSHROOMS AND FINISHED WITH A ROASTED RED PEPPER ALFREDO SAUCE AND SHREDDED ASIAGO CHEESE. SERVED WITH YOUR CHOICE OF POTATO AND DAILY VEGETABLE.

- PARADISE ISLAND TUNA \$18.99
- AHI TUNA STEAK PAN SEARED IN A MANGO SALSA TO THE TEMPERATURE OF YOUR LIKING, TOPPED WITH A MIX OF FRESH FRUITS AND FINISHED WITH A FRESH SQUEEZED LIME WEDGE. SERVED WITH DAILY VEGETABLE AND CHOICE OF POTATO.

- SEAFOOD STUFFED MAHI-MAHI \$18.99
- MAHI FILET STUFFED WITH A MIXTURE OF CRAB, LOBSTER, AND BABY SHRIMP, BROILED TO PERFECTION AND TOPPED WITH AN ARRAY OF CHEESES. FINISHED WITH A SAVORY BUTTER SAUCE. SERVED WITH CHOICE OF POTATO AND DAILY VEGETABLE.

- PINEAPPLE-TERIYAKI GLAZED SIRLOIN AND SHRIMP \$24.99
- THICK AND JUICY SIRLOIN STEAK COOKED TO YOUR LIKING WITH A PINEAPPLE-TERIYAKI GLAZE ON A CAST IRON SKILLET ACCOMPANIED WITH SHRIMP SKEWERS AND FINISHED WITH GRILLED PINEAPPLE AND SCALLIONS. SERVED WITH YOUR CHOICE OF POTATO AND DAILY VEGETABLE.

*****NOW SERVING CLAMS!!!!*****

- RAW, STEAMED, CASINO OR ITALIANO (ADD \$1) \$12.99

★ SANDWICHES

- THE COVE'S FAMOUS SEAFOOD BURGER \$11.99
- OUR QUARTER POUND ANGUS BURGER TOPPED WITH A MIX OF LOBSTER, CRAB AND SHRIMP, FINISHED WITH COLBY JACK CHEESE AND BRUSCHETTA TOMATOES. SERVED ON A BRIOCHE ROLL WITH LETTUCE, PICKLE AND FRIES.

- SOUTHWEST TILAPIA WRAP \$12.99
- FAJITA SEASONED TILAPIA INSIDE A CHEDDAR-JALAPENO WRAP WITH SAUTÉED PEPPERS & ONIONS, BLACKBEAN CORN AND MANGO SALSA, LETTUCE, COLBY-JACK CHEESE AND A CITRUS CHIPOTLE BBQ SAUCE. SERVED WITH FRIES.

DESSERT FEATURE

- BLOOD ORANGE SORBET \$3.99
- RICH SORBET SERVED IN A FRESH FRUIT SHELL AND GARNISHED WITH WHIPPED CREAM. 3 FABULOUS CHOICES TO CHOICE FROM!
- PEANUT BUTTER PIE, MAPLE CRUMB CHEESECAKE, NY TURTLE CHEESE CAKE ~ \$6.99

