



APPETIZERS

SHRIMP COCKTAIL Poached Shrimp, Horseradish Cocktail Sauce	\$12.50
OYSTER ROCKEFELLER Fresh Oysters, Sautéed Spinach, Pernod Stuffing, Parmesan Cheese	\$13.50
CRAB IMPERIAL STUFFED MUSHROOMS Jumbo Lump Crab Meat, Fresh Herbs	\$10.50
FRIED CALAMARI Semolina Dusted, Garlic Lemon Aioli	\$10.50
MUSSELS FRA DIABLO P E I Mussels, Spicy Pomodoro, Fresh Basil	\$11.50
CLAMS CASINO Chopped Fresh Clams, Bacon, Sautéed Peppers And Onions	\$9.50

SOUPS

TRADITIONAL FRENCH ONION SOUP Crispy Cheese Crust	\$6.25
SEASONAL BISQUE Roasted and Pureed Seasonal Soup	\$5.50

SALADS

CAESAR SALAD House Made Caesar Dressing, Garlic Crouton, Pecorino Romano	\$7.50
CLASSIC SPINACH & BACON SALAD Hard Boiled Egg, Fig's, Red Onion, Warm Honey & Bacon Dressing	\$7.50
THE COVE SALAD Mixed Baby Lettuces, Poached Pears, Candied Pecans, Blue Cheese.....	\$10.50
THE COVE WEDGE Wedge of Iceberg Lettuce, Tomato, Sweet Onions, Blue Cheese Dressing, Warm Apple Wood Smoked Bacon.....	\$6.25

LIGHT ENTRÉE'S

WILD MUSHROOM RISOTTO Roasted Wild Mushrooms.....	\$19.50
CAPPELLINI FRUITTA DI MARE Angel Hair Pasta, Fresh Seafood, Pomodoro Sauce	\$19.50
PASTA SOPHIE Summer Vegetables, Chicken, Parmesan Cream Sauce	\$17.50

FISH & SEAFOOD ENTRÉE'S

SOLE AND CRAB FRANCAISE Sherry Butter Sauce, Jumbo Lump Crab Meat	\$25.00
ORGANIC SCOTTISH SALMON Lobster Mashed Potatoes, Shallot Sauce.....	\$22.50
BROILED SEAFOOD COMBO Half Lobster Tail, Diver Scallops, Jumbo Shrimp, Mini Crab Cake, Clarified Butter	\$35.50
SIGNATURE COVE CRAB CAKE'S 3 Crab Cakes, Roasted Tomato Marmalade, Frissee Salad	\$26.50
BROILED LOBSTER TAIL Broiled, Lemon, Melted Butter, Mashed Potato, Broccolini	Market Price

MEAT ENTRÉE'S

8 OZ FILET MIGNON Certified Angus Filet Mignon	\$36.50
14 OZ NEW YORK STRIP STEAK Certified Angus New York Strip.....	\$34.50
PRIME RIB OF BEEF/AU JUS 11 oz Queen Cut	\$19.50
14 oz King Cut	\$23.50
PORK CHOP SALTIMBOCCA Prosciutto, Sage, Mozzarella, Spinach	\$18.50
CHICKEN PARMESAN Breaded Breast, Pomodoro Sauce, Mozzarella Cheese, Side Pasta	\$19.50
COLORADO LAMB CHOP Mustard Crusted, Fried Onions, Dry Cherry Demi Glace	\$24.50

ACCOMPANIMENTS

ENORMOUS BAKED POTATO	\$5.50
LOBSTER MASHED POTATO	\$8.50
CREAMY PARMESAN RISOTTO	\$6.50
CREAMED SPINACH	\$5.50
GRILLED ASPARAGUS, LEMON VINAIGRETTE	\$5.50

For your convenience, a 20% gratuity will be added to all parties of 6 or more persons

CHEF DE CUISINE
Joseph Coppolino

MAITRE D'
Bradley Jeffreys