

EAST COVE

APPETIZERS

BACON WRAPPED SCALLOPS 21
SCALLOPS, SMOKED BACON, TOMATO BACON JAM

SHORT RIB POUTINE 15
STEAK FRIES, WISCONSIN CHEESE CURDS, GRAVY

OYSTER ROCKEFELLER 15
CREAMED SPINACH, ASIAGO, PARMESAN

CRAB STUFFED PORTOBELLO MUSHROOM 15
ASIAGO CHEESE, BEARNAISE SAUCE

FISH TACOS 12
CATCH OF THE DAY, ARUGULA, PICKLED RED ONION,
CILANTRO LIME AIOLI, TWO TACOS

GORGONZOLA SHRIMP 15
CROSTINI, BLISTERED CHERRY TOMATOES

BRUSCHETTA CLAMS 16
ROMA TOMATO, SHALLOTS, FRESH GARLIC, BASIL

AVOCADO TOTS 14
FRIED AVOCADO, TEMPURA VEGETABLES, CHILE LIME
AIOLI

TRUFFLE FRITES 8
SHOESTRING FRIES, BLACK PEPPERCORN AIOLI

FRESH OYSTERS 18/36
ROTATING SELECTION, COCKTAIL SAUCE, MIGNONETTE

SHRIMP COCKTAIL 15
COLOSSAL SHRIMP, COCKTAIL SAUCE

TUNA TARTARE NACHOS 16
AVOCADO, CUCUMBER, SEAWEED, FRIED WONTON,
SRIRACHA AIOLI

HOUSE-MADE CRAB CAKE 14
CLASSIC REMOULADE, CITRUS SALAD GARNISH

CAPRESE 12
FRESH MOZZARELLA, HEIRLOOM TOMATOES,
BASIL, E.V.O.O, BALSAMIC GLAZE

MUSSELS 12
AMERICANO OR CLASSIC

SALADS & SOUPS

BURRATA SALAD 14
ARUGULA, HEIRLOOM TOMATO, HOUSE VINAIGRETTE

POKE BOWL 16
TUNA, RISOTTO, CUCUMBER, AVOCADO, SOY SAUCE,
SRIRACHA MAYO

GRILLED ROMA CRUNCH 12
CAESAR, CROUTONS, PARMESAN

HOUSE SALAD 10
ARCADIAN MIX, CUCUMBER, TOMATO, HOUSE VINAIGRETTE

SOUP DU JOUR 8
CHEF'S CHOICE

FRENCH ONION SOUP 10
CROSTINI, GRUYERE

LOBSTER BISQUE 12
CREME FRAICHE & CHIVE GARNISH

SALAD ADD ON'S: CHICKEN, SALMON, SHRIMP, STEAK

ENTREE

ACCOMPANIED WITH SIDE SALAD, GARLIC SMASHED POTATOES
OR RISOTTO AND SEASONAL VEGETABLES

FILET 3 WAY 43
3 FILET MEDALLIONS, AU POIVRE, OSCAR, BORDELAISE

CHICKEN PICCATA 23
WHITE WINE, CAPERS, LEMON

EAST COVE SALMON 24
RED PEPPER, WHITE WINE CREAM SAUCE,
BLISTERED HEIRLOOM TOMATOES

BLEU CHEESE ENCRUSTED FLAT IRON STEAK 28
MELTED GORGONZOLA, TOMATO BACON JAM

EMMA'S SCALLOPS 34
PAN-SEARED SEA SCALLOPS, HERBED BUTTER, WHITE WINE

COVE FAVORITES

ACCOMPANIED WITH SIDE SALAD

FISH & CHIPS 21
BEER BATTERED HADDOCK, STEAK FRIES, COLE SLAW

COVE BURGER 16
DRY AGED BEEF, SMOKED CHEDDAR, PICCALILLI RELISH
CHARRED ROMAINE CRUNCH WITH STEAK FRIES

SHORT RIB MAC & CHEESE 22
BRAISED BEEF RIBS, 3-CHEESE BLEND, TROTTOLE PASTA

CHICKEN PARMIGIANA 22
PANKO BREADED CUTLET, MARINARA, MOZZARELLA, CAPELLINI

CHICKEN BROCCOLINI ALFREDO 21
PENNE, HOUSE ALFREDO, GRILLED CHICKEN

STEAKS

ACCOMPANIED WITH GARLIC SMASHED POTATOES
OR RISOTTO AND SEASONAL VEGETABLES

HOUSE CUTS

12OZ STRIP 35
16OZ RIBEYE 40
8OZ FILET 38

DRY AGED

AGED IN HOUSE FOR 45 TO 65 DAYS
16OZ KANSAS CITY 45
20OZ T-BONE 55
24OZ PORTERHOUSE 65
32OZ TOMAHAWK 85

ADD-ONS

SCALLOPS 21
SHRIMP 15
LOBSTER TAIL 45
CRAB CAKE 14
PORTABELLA MUSHROOMS 9
OSCAR 16

SAUCES

BORDELAISE 5
BEARNAISE 5
COMPOUND BUTTER 5
AU POIVRE 5
TOMATO BACON JAM 5
CHIMICHURRI 5

ADD-ONS AVAILABLE AS ENTREE
(SAME SIDES AS ENTREE)

SIDES

GARLIC SMASHED POTATOES 5

BROCCOLINI 6

CREAMED KALE 5

ONION RINGS 5

CAULIFLOWER AU GRATIN 6

ROSEMARY AND ASIAGO POLENTA 6

TWICE BAKED POTATO 6

ASPARAGUS 6

STEAK FRIES OR SHOESTRING 5

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
A gratuity of 18% will be added to parties of 6 or more