



## APPETIZERS

### AVOCADO TOTS 12

Fire roasted peppers, chipotle, lime, cilantro aioli

### PORK BELLY 12

English peas, mint, shallot, arugula, citrus

### FRENCH ONION SOUP 12

Gruyere puff pastry, sherry

### BLACKENED SHRIMP

#### GAZPACHO 14

Cotija cheese & Johnny cakes

### SHORT RIB POUTINE 16

Crispy fingerlings, Wisconsin cheese curd, short rib jus

### WOOD-FIRED SCALLOPS

#### & BACON 16

Smoked tomato bacon jam

### PRETZEL CRUSTED

#### CRAB CAKE 16

Cajun aioli, frisee, radish

### RAW OYSTERS MP

Chef's selection of fresh east coast oysters

### SHRIMP / LOBSTER

#### COCKTAIL 16/20

Traditional cocktail sauce, lemon horseradish

### AHI TUNA 3-WAYS 22

Blackened tuna, ponzu dressed, spicy tuna

### EAST COVE TOWER 40

Jumbo shrimp, Maine lobster, crab salad, chef's selection of east coast oysters

## LITE FARE

### SIMPLE GREEN SALAD 10

Zinfandel vinaigrette, heirloom tomato & cucumber

### ROMAINE CAESAR 12

Spicy croutons, parmesan crisps

### HEIRLOOM TOMATO & BURRATA SALAD 12

Aged balsamic, charred peaches, evoo

### WEDGE SALAD 12

Smoked tomato, bacon, shallots, bleu cheese

## MAINS

### TROUT ALMONDINE 17

Toasted almonds, citrus, beurre blanc

### CAVATELLI BOLOGNESE 18

San Marzano tomato, dry aged beef & lamb

### ROASTED CHICKEN 22

Artichokes, olives, chicken jus

### SALMON FRA DIAVOLO 22

Spicy pepper beurre blanc

### SMOKED BLEU CHEESE

#### CRUSTED FLAT IRON 24

Horseradish, pommes puree, asparagus gribiche, sweet & sour bacon jam

### SURF & TURF 42

Petite filet mignon, scampied lobster tail

### STEAMED 1.25LB LOBSTER MP

Served with drawn butter & lemon

### CATCH OF THE DAY MP

## PRIME CUTS

10oz FLAT IRON STEAK 20

10oz HANGER STEAK 24

14 oz QUEEN CUT DELMONICO STEAK 26

12oz STRIP STEAK 28

8oz FILET MIGNON 32

9oz WAGYU CAP STEAK 49

## DRY-AGED STEAK

20oz KANSAS CITY STRIP STEAK 36

24 oz T-BONE 40

34oz PORTERHOUSE 55

30oz PRIME TOMAHAWK MKT

EAST COVE BURGER 19

Smoked cheddar, olive aioli, charred romaine, pickalilli

## SIDES

MUSHROOM & PEARL ONIONS 5

BAKED POTATO 5

CREAMED SPINACH 5

CRÈME FRAICHE "SMASHED"

FINGERLING POTATOES 5

CAULIFLOWER GRATIN 5

LOBSTER MAC N' CHEESE 24

## SAUCES

BORDELAISE

BÉARNAISE

AU POIVRE

CHIMICHURRI

ONIONS & BLEU FONDUE

## ADDITIONS

BUTTERED LOBSTER TAIL MKT

BBQ SHRIMP 15

OSCAR STYLE 18

\*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.