



APPETIZERS

TRUFFLE FRITES 8
*shoestring fries, truffle oil,
parmesan*

PORK BELLY 14
*english pea puree, shallot
and arugula citrus salad*

STUFFED PORTOBELLO MUSHROOM 14
*blue crab stuffing, asiago
cheese, remoulade*

AVOCADO TOTS 14
*tempura battered roasted
bell peppers, chipotle
puree, cilantro lime aioli*

SHORT-RIB POUTINE 12/18
*fried fingerling potatoes,
Wisconsin cheese curds,
short-rib jus*

FRENCH ONION SOUP 12
gruyere puff pastry

PRETZEL CRAB CAKE 15
*blue crab, cajun aioli,
arugula and radish citrus
salad*

SHRIMP COCKTAIL 16
traditionally prepared

SCALLOPS AND BACON 14
smoked tomato bacon jam

RAW OYSTERS MP
*Chef's selection of fresh,
east coast oysters*

SOUP DU JOUR 8
made fresh daily

GREENS

SIMPLE GREEN SALAD 10
cherry tomato, cucumber, radish

WEDGE SALAD 14
cherry tomato, shallot, bacon, bleu cheese

ROMAINE CAESAR 12
herbed croutons, parmesan chips

BURRATA SALAD 14
*charred peaches, cherry tomato, burrata,
balsamic*

Additions: grilled chicken 8 salmon 10 steak 12

MAINS

(accompanied by side salad)

SALMON FRA DIAVOLO 23
*spicy pepper beurre blanc,
house rice*

CAVATELLI BOLOGNESE 16/22
*san marzano tomato
sauce, dry-aged beef,
ground lamb*

CHICKEN MARSALA 21
*cremini mushrooms,
shallots, marsala wine,
angel-hair pasta*

STUFFED SOLE 24
*blue crab, bearnaise,
house rice*

FISH & CHIPS 18
*beer-battered haddock,
house slaw, frites, tartar*

LOBSTER MAC & CHEESE 24
*smoked cheddar
bechamel, panko bread
topping*

COVE PARMESAN 18/22
*house marinara, burrata,
parmesan, angel-hair-
choice of eggplant or
chicken*

SHEPHERD'S PIE 16
*dry-aged beef, carrots,
corn, peas*

EMMA'S CHICKEN 16
grilled chicken, house rice, broccoli

CATCH OF THE DAY MP
with house rice and vegetable

DRY-AGED COVE BURGER 18
*smoked cheddar, charred romaine, olive
aioli, piccalilli relish
(served with frites)*



FROM THE TURF

(includes baked potato, vegetables, side salad)

HOUSE CUTS:

10 oz Flat Iron 24
10 oz Hanger 26
12 oz Strip 34
16 oz Bone-In Rib Eye 38
8 oz Filet 37

IN HOUSE DRY-AGED CUTS:

20 oz Kansas City 40
24 oz T-Bone 45
32 oz Porterhouse 55
30 oz Tomahawk MP

MAKE IT SURF

BAKED LOBSTER TAIL 24

garlic scampi sauce

OSCAR-STYLE 20

pretzel crab cake, grilled asparagus, bearnaise

SCALLOPS 14

garlic scampi sauce

ADDITIONS

SAUCES:

Bearnaise 5
Bordelaise 5
Au Poivre 5
Onion Blue Fondue 6
Smoked Tomato Bacon Jam 6

SIDES:

Mushroom and Pearl Onions 5
Cauliflower Au Gratin 6
Smashed Fingerling Potatoes 6
Jumbo Asparagus 6
Frites 5

FOR THE KIDS

SPAGHETTI AND MEATBALLS 7

HOT DOG MAC AND CHEESE 7

CHEESEBURGER & FRITES 8

STEAK & FRITES 10