

C O V E


HARBOR BAR + RESTAURANT

SOUPS

New England Clam Chowder
cup \$6 bowl \$9

Soup Du Jour
cup \$5 bowl \$7

SALADS

CHI Caprese | \$13 

slices of tomato, fresh mozzarella, basil, balsamic reduction

Cove Salad | \$9 

organic baby greens, white balsamic vinaigrette, cherry tomatoes, cucumber

Caesar Salad | \$11

Hearts of romaine, parmesan, croutons, anchovies

add protein grilled chicken +\$6 grilled shrimp +\$8 steak tips +\$9

STARTERS

Malt Vinegar Potato Chips | \$9

house-made, served with spicy onion dip

Crispy Fried Calamari | \$13

spicy chili butter, five-pepper tartar sauce, fried cherry peppers

Catalan Style Lobster Empanadas | \$17

tempura shishido peppers, mango gastrique, honey-paprika sour cream

Asian Wonton Tuna "Nachos" | \$15

wontons, ahi tuna, avocado, sesame seeds, ginger soy sauce

Short Rib Sliders | \$15

(2) sliders filled with braised short rib braised, honey-paprika sour cream, crispy onions, cheddar cheese

"CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."

(Before placing your order, please inform your server if anyone in your party has a food allergy.)



Indicates Heart Healthy Selection

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FLATBREADS

Margherita | \$14

mozzarella, basil, pomodoro sauce

BBQ Chicken | \$14

grilled BBQ chicken, caramelized onion

Vegetable | \$12  (Vegan option with no cheese)

roasted vegetables, mozzarella, grape tomatoes, pesto

Shrimp Scampi | \$17 portion cost

mozzarella, basil, garlic, lemon

SANDWICHES & BURGERS

(served with fries or chips)

Grilled Chicken Breast | \$12

lettuce, tomato, onion, brioche bun

Croque Monsieur | \$13

smoked ham, gruyère cheese
grilled on sourdough bread

Hamburger | \$13

½ pound of angus beef, lettuce, tomato,
onions, brioche bun

Sandwich add ons \$1 each

*american, cheddar, blue, swiss, bacon, caramelized onions
avocado, fried egg, sautéed mushrooms, crispy fried onions,
prosciutto*

MAIN COURSE

Cove Short Ribs | \$24

marinated braised short ribs, creamed swiss chard, lyonnaise potatoes

Vegan Pesto Pasta | \$16 

seasonal vegetables, nut and dairy free pesto sauce, squash noodles

add Chicken +\$6 Shrimp +\$8

Shrimp Scampi | \$19

linguini, lemon garlic and white wine sauce, *gluten free pasta upon request*

Steak Frites | \$25

grilled picanha, herb spiced yucca fries, prosciutto wrapped green beans, chimichurri

Fish + Chips | \$20

beer-battered fish, house-made malt vinegar chips, spicy tartar sauce, lemon garlic aioli

Mustard Glazed Salmon | \$25 

cedar-roasted, riced cauliflower, toasted almond, raisins, fennel citrus salad

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