



## APPETIZERS

### MEDITERRANEAN DIPS

TZATZIKI  
SPICY FETA  
HUMMUS  
GARLIC ALMOND

one 7 three 16

### FRENCH ONION SOUP 10

**KEFTEDES 13**  
succulent fried greek  
meatballs on a bed of  
tzatziki sauce

### BAKED STUFFED CLAMS 14

homemade stuffing,  
paprika clam jus

**BAKED  
HALLOUMI GF 16**  
fig compote, honey,  
basil, sesame

**COVE CALAMARI 16**  
fried squid paired with  
homemade chipotle mayo

**CRAB CAKE 19**  
red pepper sauce,  
wakame salad

### GRILLED OCTOPUS GF 24

chickpea salad,  
tahini sauce

### BLISTERED SHISHITO PEPPERS VW 10

lemon, sumac,  
olive oil

### TRADITIONAL SPINACH PIE 12

**CEVICHE TACOS 16**  
chef's selection marinated  
white fish, crispy wonton

### MUSHROOM CROQUETTES VW 15

croquette paired with  
lemon tahini sauce. 4pcs

**ROASTED BEET VW 15**  
garlic almond puree,  
arugula, chopped almonds

## RAW BAR GF

\*SHRIMP COCKTAIL BY PIECE MP

\*LITTLE NECK CLAMS MP

\*EAST & WEST

COAST OYSTERS MP

\*TUNA TARTARE 18  
avocado, soy glaze, crispy quinoa

\*CREATE YOUR OWN TOWER MP  
ask your server for raw bar specials

## SALADS

### COVE SIGNATURE SALAD V GF 17

a bed of mixed greens tossed with fresh sliced  
pear, crumbled bleu cheese, walnuts, dried  
cranberries dressed in our signature homemade  
champagne vanilla vinaigrette

### VILLAGE GREEK SALAD GF 18

tomatoes, cucumbers, onions, olives,  
green peppers and feta cheese in  
lemon olive oil dressing

### CAESAR SALAD 16

romaine lettuce tossed with parmesan &  
focaccia croutons in caesar dressing

### WEDGE SALAD 16

iceberg lettuce, tomatoes, red onion, bacon,  
croutons, and homemade blue cheese dressing

## CHEESE & CHARCUTERIE FOR TWO \$24

chef's selection of 2 cheeses and 2 cured meats, fig jam, and nuts

20% GRATUITY ADDED TO PARTIES OVER 6

Before placing your order, please inform your server if a person in your party has a food allergy.  
\*Consuming raw or undercooked meats, poultry, fish, shellfish, or raw eggs may increase your risk of  
food borne illness if you have certain medical conditions.



## ENTRÉES

### LAND

#### LEMON CHICKEN GF 25

amish chicken with a light and flavorful lemon herb taste on top of homemade mashed potatoes and sautéed spinach

#### NY STRIP STEAK GF 44

roasted brussel sprouts, fingerling potatoes, port reduction

#### LAMB CHOPS GF 42

Australian lamb chops marinated in rosemary oil served with lemon potatoes

#### COVE BURGER 20

10oz beef burger, provolone cheese, crispy onion strings

### SEA

#### SEARED SALMON GF 23

tomato, olive, capers, spinach, new potato confit

#### GRILLED TIGER PRAWN GF 46

head on prawns with choice of side. 3pc

#### BRANZINO FILLET 29

cauliflower purée, rainbow swiss chard, crispy garbanzo, sumac, chili oil

#### WHOLE FISH OF THE DAY MP

## PASTAS

#### LINGUINE VONGOLE 23

fresh little neck clams, chopped clams, cherry tomato, white wine clam sauce

#### RIGATONI A LA GRECA 25

red wine beef ragu, bechamel, halloumi, mint

#### SEAFOOD SPAGHETTI 26

octopus, shrimp, clams, calabrian chili, white wine

#### CACIO E PEPE 19

spaghetti in light pepper & parmesan

#### OUZO PRAWN RISOTTO 38

tiger prawn, cherry tomato, fennel, chives, parmesan

## SIDES

SAUTÉED ONIONS & MUSHROOMS V GF 8

SAUTÉED SPINACH V GF 7

SAUTÉED BROCCOLI V GF 7

SIDE SALAD V 7

ROASTED BRUSSEL SPROUTS V GF 8

MASHED POTATOES V GF 6

TRUFFLE PARMESAN FRIES V GF 9

HAND CUT FRIES V 7

regular or old bay style

LEMON POTATOES V GF 7

V vegetarian GF gluten-free VV vegan

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## SIGNATURE COCKTAILS 15

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### MEDITERRANEAN MULE

Figenza Fig Vodka, lime, ginger beer

### SMOKED FIG

Figenza Fig Vodka, mezcal, lemon,  
blackberry purée

### PEACH SMASH

peach bourbon, mint, lemon,  
peach nectar, bitters, ginger

### SPICY CILANTRO MARGARITA

infused tequila, lime,  
simple syrup, tajin rim

### PINEAPPLE EXPRESS

house infused pineapple vodka,  
pineapple syrup served on the rocks

### GIN FIZZ

Botanist Gin, St. Germain,  
rosemary syrup, pink grapefruit soda,  
torched rosemary sprig

### MASTIHA MOJITO

Skinos, simple syrup, lime  
muddled mint and fresh lime,  
topped with soda

### BARREL MANHATTAN

Mount Gay Rum Black Barrel,  
sweet vermouth, bitters

### ATHENIAN NEGRONI

Stray Dog, Campari, Otto's  
Vermouth, rose water

## BEER 7

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BUD LIGHT

COORS LIGHT

AMSTEL LIGHT

PERONI

STELLA ARTOIS

BLUE MOON

CORONA

HEINEKEN

KEO

LAGUNITAS

## WINE LIST BY THE GLASS

### SPARKLING



PRODUCER	REGION	VARIETAL	GLASS
<b>Veuve De Vernay Brut</b>	France	N.A	10
<b>Veuve De Vernay Rosé</b>	France	N.A	11

### ROSÉ



PRODUCER	REGION	VARIETAL	GLASS
<b>Ame Du Vin</b> light to medium body - apricot, citrus, jasmine	Provence	Grenache/Cinsault	12

### WHITE



PRODUCER	REGION	VARIETAL	GLASS
<b>Ava Grace</b> light to medium body - crisp, honeysuckle, lime	California	Pinot Grigio	10
<b>The Little Sheep</b> light to medium body - citrus, cantaloupe melon, fresh, well balanced acidity	New Zealand	Sauvignon Blanc	12
<b>Apla</b> light to medium body - stone fruits, restrained acidity	Greece	Malagousia/Assyrtiko	11
<b>446 Noble Vines</b> medium body to full body - notes of vanilla, peach, coconut	California	Chardonnay	11

### RED



PRODUCER	REGION	VARIETAL	GLASS
<b>Chauvet Freres</b> complex nose, raspberry, black and morello cherries, mellow tannins	Beaujolais	Gamay	14
<b>A&amp;D</b> medium body - berry, spice, soft tannins	California	Pinot Noir	12
<b>Spellbound</b> intense color and generous bouquet of rich blackberries & blueberries, and vanilla bean	California	Petit Syrah	11
<b>Frescobaldi</b> cabernet sauvignon/Sangiovese, delicate spice and fruity with blackcurrant, raspberry, and black cherry	Tuscany	Sangiovese	12
<b>Hacienda Lopez</b> medium to full body - red cherry, subtle tannin, licorice	Rioja Alta	Tempranillo	13
<b>Grounded by Josh Phelps</b> aromas of fresh red cherry, raspberry and blackberry	California	Cabernet Sauvignon	12

## RESERVE BOTTLES

### SPARKLING



PRODUCER	VINTAGE	REGION	VARIETAL	BOTTLE
<b>Veuve Cliquot Brut</b>	N.V	Champagne	Champagne	140
<b>Laurent Perrier Brut</b>	N.V	California	Pinot Noir	165

### WHITE



PRODUCER	VINTAGE	REGION	VARIETAL	BOTTLE
<b>Gradis Ciutta</b>	2018	Collio Goriziano	Pinot Grigio	42
<b>Emmolo</b>	2017	Napa Valley	Sauvignon Blanc	60
<b>J. De Villabois</b>	2018	Loire Valley	Sancerre	65
<b>Joseph Drouhin</b>	2018	Burgundy	Chardonnay	50
<b>Raeburn</b>	2018	Russian River Valley	Chardonnay	58
<b>Santo Winery</b>	2018	Santorini	Assyrtiko	74

### RED



PRODUCER	VINTAGE	REGION	VARIETAL	BOTTLE
<b>Valle Dell'Acate</b>	2018	Sicily	Frappato	49
<b>Reata</b>	2016	California	Pinot Noir	55
<b>Bava</b>	2015	Langhe	Nebbiolo	52
<b>Trapiche 'Medalla'</b>	2016	Mendoza	Malbec	62
<b>L'Hallali</b>	2017	Gigondas	Grenache/Syrah/Mouvedre	65
<b>Torrevento 1913</b>	N.V	Puglia	Primitivo	79
<b>Lapostolle Cuvee Alexandre</b>	2016	Valle Central	Carmenere	65
<b>Thorn</b>	2014	Napa Valley	Merlot	80
<b>Ramey</b>	2017	Napa Valley	Claret (Bordeaux Blend)	82
<b>Domaine Skouras 'Mega Oenos'</b>	2016	Greece	Agiorgitiko/Cabernet Sauvignon	85
<b>Hilary Goldschmidt</b>	2016	California	Cabernet Sauvignon	125
<b>Paola Sordo</b>	2015	Barolo	Nebbiolo	128
<b>Frescobaldi Casetelgiocondo</b>	2015	Brunello di Montalcino	Sangiovese	154



# SUSHI MENU

## SUSHI BAR APPETIZERS

EDAMAME 7

\*CRISPY RICE 15  
spicy tuna, jalapeno, tobiko

## CLASSIC ROLLS 9

\*CALIFORNIA | \*SPICY TUNA | \*SALMON AVOCADO | \*TUNA AVOCADO | \*EEL

## SPECIALTY ROLLS

\*CRUNCH DOUBLE SPICY TUNA 18  
spicy tuna roll topped with spicy tuna,  
eel sauce, spicy mayo and crunch

\*CALIFORNIA HEAVEN 20  
california roll topped with  
kani salad eel sauce, spicy mayo and crunch

\*CHEF BRANDON ROLL 22  
shrimo tempura, avocado, cucumber,  
topped with lobster and spicy mayo

\*MANGO ROLL 23  
spicy tuna, salmon, avocado topped with  
tuna, mango and thai chili sauce

\*RAINBOW ROLL 19  
spicy tuna roll topped with  
chef's choice of fresh fish

\*DRAGON ROLL 19  
california roll topped with eel and avocado  
on top of eel sauce, and crunch

\*GEORGE ROLL 19  
spicy tuna topped with yellowtail,  
jalapeno and tobiko

\*SEX ON THE BEACH 20  
spicy tuna, shrimp tempura,  
topped with tuna, salmon, avocado and eel

\*TUNA TRIO 23  
spicy tuna roll wrapped with soy paper,  
topped with tuna, chili sauce and spicy mayo

\*NARUTO ROLL 20  
tuna, salmon, yellowtail and  
avocado wrapped in cucumber skin

## COMBO PLATTER 35

\*SASHIMI LOVER  
chef's choice of 20 pcs of fresh fish

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