

MENU

SHARED APPETIZERS

MEDITERRANEAN DIPS

TZATZIKI **V** SPICY FETA **V** HUMMUS **V** GARLIC ALMOND **V**
one 8 three 18

KEFTEDES 16
fried greek meatballs,
on a bed of tzatziki

FIRECRACKER SHRIMP 18
juliened vegetables, thai chili

BAKED STUFFED CLAMS 16
homemade stuffing,
paprika clam jus

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

COVE CALAMARI 21
fried or grilled, squid paired
with a lemon aioli

TRUFFLE ARANCINI 18
shiitake mushroom, garlic aioli

CRAB CAKE 24
lump crab, miso aioli,
seaweed salad

WAGYU BEEF SLIDERS 20
cheddar, lettuce, signature sauce,
truffle chips

**ZUCCHINI
FETA FRITTERS 15**
herb yogurt

GRILLED OCTOPUS **GF 27**
chickpea salad, tahini sauce

**BLISTERED SHISHITO
PEPPERS **V** 14**
lemon, sumac, olive oil

***CEVICHE TACOS 18**
chef's selection marinated
white fish, crispy wonton

ROASTED BEETS **V 15**
garlic almond purée,
arugula, chopped almonds

RAW BAR **GF**

***LOCAL CAUGHT BLUE POINT 21/42**
half dz | full dz

***WEST COAST OYSTERS MP**
half dz | full dz

***SHRIMP COCKTAIL BY PIECE 4.50**
minimum 4pc per order

***LITTLE NECK CLAMS 18/36**
half dz | full dz

***CHILLED LOBSTER TAIL MP**

***TUNA TARTARE 21**
avocado, soy glaze, crispy quinoa

***SEAFOOD TOWER 140**
18 local oysters, 12 little neck clams,
1 lobster tail, 4 jumbo shrimp

SHARED SALADS

COVE SIGNATURE SALAD **V GF 18**
mixed greens, fresh sliced pear, crumbled bleu cheese, walnuts, dried
cranberries, signature homemade champagne vanilla vinaigrette

VILLAGE GREEK SALAD **V GF 19**
tomatoes, cucumbers, onions, olives, green peppers
and feta cheese in lemon olive oil dressing

CAESAR SALAD **V 17**
romaine lettuce, parmesan and
brioche croutons in caesar dressing

WEDGE SALAD **V 19**
iceberg lettuce, tomatoes, onions, bacon, croutons,
and homemade blue cheese dressing

V vegetarian **GF** gluten-free

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE | PRICES DO NOT REFLECT 4% CREDIT CARD PROCESSING FEE | @/THECOVENY

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.

SIGNATURE ENTRÉES

LEMON CHICKEN V GF 26

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

MARINATED CHICKEN SKEWERS 24

herb yogurt marinated chicken, lemon potatoes, side salad

SEARED SALMON V GF 27

tomato, olive, capers, spinach, marble potato confit

*SEARED SESAME TUNA 35

sesame crusted tuna, julienned vegetable medley, ginger soy

BRANZINO FILLET 30

sautéed spinach, potatoes, caper butter

*COVE BURGER 24

10oz chuck, brisket and short rib blended burger, provolone cheese, crispy onions

PASTAS

LINGUINE VONGOLE 28

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

SEAFOOD SPAGHETTI 29

octopus, shrimp, clams, calabrian chili, white wine

SQUID INK LOBSTER ARRABIATA 42

squid ink spaghetti, hand crushed tomato, calabrian chilis, lobster meat

SIMPLY GRILLED

items include choice of side

SEA

WHOLE BRANZINO 44 V GF

WHOLE FISH OF THE DAY V GF MP GF

LAND

*ROSEMARY LAMB CHOPS 47 V GF

*14oz NY STRIP STEAK 48 V GF

ask about our surf & turf options

SIDES

SAUTÉED SPINACH V GF 9

CRISPY BRUSSELS V GF 11

honey and parmesan

SAUTÉED BROCCOLI V GF 9

MARINATED GRILLED VEGETABLES V GF 12

MASHED POTATOES V GF 9

HAND CUT FRIES V 10

regular or old bay style

TRUFFLE PARMESAN FRIES V GF 12

ROASTED LEMON POTATOES V GF 9



V vegetarian GF gluten-free

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