



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

*SEAFOOD TOWER 150
12 local oysters, 6 west coast oysters,
12 little neck clams, 1 lobster tail,
4 jumbo shrimp

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

*CHILLED LOBSTER TAIL MP

*TUNA TARTARE 22
avocado, soy glaze, crispy quinoa

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

WAGYU BEEF SLIDERS 21
cheddar, lettuce,
signature sauce, truffle chips

FIRECRACKER SHRIMP 18
juliened vegetables,
thai chili (gf)

STEAMED MUSSELS 21
herb white wine and
calabrian chili broth

BAKED STUFFED CLAMS 18
homemade stuffing,
paprika clam jus

GRILLED OCTOPUS 28
chickpea salad, tahini,
lemon olive oil

BAKED HALLOUMI 18
fig compote, honey,
basil, sesame (v)

BLISTERED SHISHITO
PEPPERS 15
lemon, sumac, olive oil (v)

COVE CALAMARI 22
fried squid paired
with a lemon aioli

*CEVICHE TACOS 19
chef's selection marinated
white fish, crispy wonton

TRUFFLE ARANCINI 18
spicy tomato sugo,
parmesan (v)

ROASTED BEETS 16
garlic almond purée,
arugula, chopped almonds (v)

CRAB CAKE 25
lump crab, miso aioli, seaweed salad

SHARED SALADS

COVE SIGNATURE SALAD 20
mixed greens, fresh sliced pear, crumbled bleu cheese,
walnuts, dried cranberries, signature
homemade champagne vanilla vinaigrette (v) (gf)

VILLAGE GREEK SALAD 21
tomatoes, cucumbers, onions, olives, green peppers
and feta cheese in lemon olive oil dressing (v) (gf)

CAESAR SALAD 18
romaine lettuce, parmesan and brioche croutons
in caesar dressing (v)

WEDGE SALAD 21
iceberg lettuce, tomatoes, onions, bacon,
and homemade blue cheese dressing (v)

(v) Vegetarian (gf) Gluten Free

COVE SIGNATURE ENTRÉES

LEMON CHICKEN 28
marinated bone-in breast and thigh, mashed potatoes
sautéed spinach, lemon herb butter (gf)

SEARED SALMON 30
tomato, olive, capers, spinach, marble potato confit (gf)

*SEARED SESAME TUNA 36
sesame crusted tuna, julienned vegetable medley,
ginger soy

BRANZINO FILLET 30
sautéed broccoli rabe and lemon potatoes,
lemon caper sauce

LINGUINE VONGOLE 29
fresh little neck clams, chopped clams,
cherry tomato, white wine clam sauce

SEAFOOD SPAGHETTI 35
octopus, shrimp, clams, calabrian chili, white wine

*COVE BURGER 26
10oz chuck, brisket and short rib blended burger,
provolone cheese, crispy onions

LOBSTER ROLL 37
mayo, lemon, celery, bell pepper, truffle chips

SIMPLY GRILLED

items include choice of side

SEA

WHOLE BRANZINO (gf) 46
WHOLE FISH OF THE DAY (gf) MP

LAND

*ROSEMARY LAMB CHOPS 49
*14oz NY STRIP STEAK 49

ask about our surf & turf options

SIDE DISHES

HAND CUT FRIES 11
regular or old bay style

CRISPY BRUSSELS 12
honey and parmesan

TRUFFLE FRIES 12

SAUTÉED SPINACH 10

MASHED
POTATOES 10

GRILLED BROCCOLI
RABE 12

ROASTED LEMON POTATOES 10

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 COCKTAILS 17

PINK PALOMA

Patron Silver, lime, agave, three cents pink grapefruit soda

SPICY CILANTRO MARGARITA

jalapeño cilantro infused blanco tequila, lime, agave, Tajin salt rim

PEACH SMASH

peach bourbon, peach nectar, lemon, mint, ginger ale

22 GRAPES

Botanist Gin, fresh grape, cherry liqueur, Aperol

MEDITERRANEAN MULE

Figenza Fig Vodka, lime, ginger beer

NEGRONI BIANCO

Stray Dog Gin, Luxardo bianco, vermouth bianco

FROZÉ

vodka, Jam Jar Rosé

MARTINI COLLECTION

ESPRESSO MARTINI 20

Grey Goose, coffee liqueur, simple syrup

CARIBBEAN BREEZE 18

Plantation Pineapple Rum, pineapple juice, lime

PAPER PLANE 18

bourbon, Aperol, Averna, lemon

SPRITZ COLLECTION

APEROL SPRITZ 17

Aperol, prosecco, soda

HUGO SPRITZ 17

Rocky's Liqueur, prosecco, soda, mint, cucumber

MANDARINO 18

Citadel Gin, prosecco, mandarin and bergamot soda, basil

BEER

BOTTLED 9

BUD LIGHT

STELLA ARTOIS

MODELO

COORS LIGHT

BLUE MOON

HEINEKEN

PERONI

DRAFT BEER SELECTIONS II

WINE BY THE GLASS

SPARKLING

PRODUCER	REGION	VARIETAL	GLASS
Torresella	Veneto	Prosecco	14
Lucien Albrecht	France	Cremant D'Alsace Rose	16

ROSÉ

PRODUCER	REGION	VARIETAL	GLASS
Ame Du Vin	Provence	Grenache/Cinsault	16
Chateau Des Ferrages	Provence	Grenache/Syrah	12

WHITE

PRODUCER	REGION	VARIETAL	GLASS
Riff	Italy	Pinot Grigio	12
Koha	New Zealand	Sauvignon Blanc	14
Domaine Hatzimichalis	Greece	Malagousia/Robola/Sauvignon Blanc	14
Paul Buisse	Touraine	Sauvignon Blanc	14
Mega Spileo	Greece	Malagousia/Assyrtiko/Chardonnay	15
4+6 Noble Vines	California	Chardonnay	13

RED

PRODUCER	REGION	VARIETAL	GLASS
Ammunition	Sonoma County	Pinot Noir	16
Andeluna 1300	Uco Valley Argentina	Malbec	14
Fog & Light	Monterey California	Cabernet Sauvignon	16