

Lunch

Small Plates

- New England Clam Chowder** Cup/ Bowl \$4/6
Pt Judith Calamari hot peppers, garlic butter, balsamic + marinara \$9
Crispy Chicken Wings you pick – buffalo/sticky/BBQ/buf-a-que \$9
Hummus + White Bean house-made, herb swirl \$8
Mussels + Fries PEIs + house-cut fries, Caribbean cream \$12
Mini Cod Cakes spicy aioli \$8
Baked Local Ricotta honey-quinoa drizzle \$7
Two Dogs + A Bag of Chips \$6

Grilled Pizza

- Roasted Mushroom + Sunnyside Egg** parmesan + peppered kale \$10
Italian Sausage + Rabe marinara, roasted peppers + mozzarella \$10
Fig + Prosciutto goat cheese + arugula \$11.5
BBQ Chicken crusty pirate BBQ, chicken, red onion + cheese \$11.5

Salads

- Seasonal Greens** best tomatoes, local egg, cucumber, red onion + lemon-herb vinaigrette \$6
Heart of Caesar crisped parmesan, classic dressing \$7
Tuscan Kale golden raisins, radish, fried caper + quinoa crouton, honey-dijon \$7
Add to any salad. . .
Grilled Chicken \$6 Lobster Salad \$10 Steak Tips \$9

Sandwiches

choice of hand cut fries or mixed greens with all Sandwiches

- The Burger** * lettuce + tomato \$9
add cheese + \$1 add bacon + \$1
The Cove Burger * applewood bacon, pepperjack, onion strings + 1000 Island \$11
Dog of the Day ¼ pound, all-beef and delicious – ask your server \$10
Seaside Ruben fried cod, beet-infused kraut, classic setup \$10
BBQ Chicken cheddar + kale slaw \$10
Cubano Our Way house-smoked pulled pork + capicola, swiss, mustard + pickles \$9
North Country Grilled Cheese VT Cheddar + Gruyere, avocado + tomato, 9 grain \$7.5
RI Lobster Roll tail, claw + knuckle – lightly dressed, classic roll \$16

Larger Plates

- Spring Primavera + Scallops** pancetta, asparagus tips, English peas + mint, little crunch \$19
Tenderloin Tips + Chimichurri two-grain pilaf + Spring green saute \$20
Zucchini + Yellow Squash “Pappardelle” tomato-white wine butter sauce, popped farro \$14
Savory Chicken + Waffles local corn + roasted red pepper cream gravy \$16

Sweets

- Key Lime Pie** classic + house-made \$6
Two-Tone Chocolate Layer Cake \$7
Warm Brownie Sundae vanilla ice cream, house-made caramel + walnuts \$7
Dessert of the Day ask your server \$7

It is the customer's obligation to inform the server of any food allergies.

NOTICE: * Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.