

All Day Dining – Late Spring

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 True Mediterranean, spring pesto, radish, chive, fried + grilled dippers \$8

Local Charcuterie for 2 house-made spreads, nuts + cheese \$12

Tot-Tine house-smoked pulled pork, queso, crusty pirate bbq + scallions \$7

Grilled Pizza

White Pizza topped with wilted arugula \$10

Roasted Mushroom + Tenderloin garlic + oil, onion, smoky cheese, demi-glace \$12

Spicy Shrimp marinara, olive, hot peppers, fresh mozzarella, fried capers \$11.5

Sticky Chicken scallion, caramelized onion, spinach \$10

Salads

Seasonal Greens best tomatoes, local egg, cucumber, red onion + lemon-herb vinaigrette \$6

Heart of Caesar crisped parmesan, classic dressing \$7

Tuscan Kale Radish, crisp butter beans, golden raisins, red onion, sunflower seed, honey-dijon \$7

Add to any salad. . .

Grilled Chicken \$6 Lobster Salad \$10 Steak Tips \$9

Sandwiches

choice of hand cut fries, tots or mixed greens with all Sandwiches

The Burger * lettuce + tomato \$9.5

add cheese + \$1 add bacon + \$1

The Cove Burger * applewood bacon, pepperjack, onion strings + 1000 Island \$12

Tackle Box Burger* topped with pulled pork, slaw, queso + pickles \$12

Salmon Burger house-made, shredded lettuce, radish, zippy cream cheese \$11

Spring Chicken herbed + grilled, lettuce, tomato, Spring aioli \$10

MeatBall Grindah bacon, cheese + tenderloin meatballs, house marinara, fresh mozzarella \$11

Stuffed Grilled Cheese asparagus, spinach, red onion + farm stand cheeses, 9 grain \$8

Buffalo Cauliflower fried + buffaloed, good bleu cheese, arugula \$10

RI Lobster Roll tail, claw + knuckle – lightly dressed, classic roll \$17

Larger Plates

Clams Bianco + Fettucine charcuterie bits + asparagus tips, good parm \$17

Tenderloin Tips bacon + local greens sauté, Spring pesto \$22

Miso Roasted Cod three-grain pilaf \$16 *Add Butter Poached Lobster* \$25

Roasted Cauliflower Steak roasted mushrooms, English peas + mint, arugula salad \$16

Sweets

Key Lime Pie classic + house-made \$6

Brownie Sundae \$8

Two-Tone Chocolate Layer Cake \$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.