

All Day Dining – High Summer

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/buffaQ \$9

Hummus true Mediterranean, garden pesto, radish, chive, fried + grilled dippers \$8

Mussels Frites one pound of PEI Mussels, coconut cream, house fries \$12

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

Grilled Pizza

White Pizza topped with wilted arugula \$10

Loaded Steak + Cheese peppers + onions, mushrooms, cheese \$12

Margherita best tomatoes, olive oil, garlic, fresh mozzarella, basil \$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

Vegetable Panini roasted eggplant, squash, arugula, garden pesto, brie \$10

House Fried Chicken lettuce, onion, queso, BBQ \$12

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

Grilled Chicken herbed + grilled, lettuce, tomato, pesto aioli \$10

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

Chef Ray's Pulled Pork house slaw + BBQ, delicious, just the way you remembered \$10

Stuffed Grilled Cheese cheddar + fromage forte, apple, onion, mango-pepper jam, 9 grain \$9

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

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

Larger Plates

Grilled Vegetable Penne Al Fresco local ricotta + fresh herbs, served room temperature \$16

Tenderloin Tips bacon + local greens sauté, garden 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

Seared Salmon herbed risotto pancake, spiked orange honey glaze \$18

Sweets

Key Lime Pie classic + house-made \$6

Brownie Sundae \$8

Fried Hand Pie of the Day \$6

Two-Tone Chocolate Laver 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.