

# C O V E

Waterfront Dining | Bar & Restaurant

\*THIS IS A SAMPLE MENU. PRICES AND OFFERINGS MAY CHANGE BASED ON AVAILABILITY.

## STARTERS

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| <b>NEW ENGLAND CLAM CHOWDER</b> \$6<br>Classic Recipe with Bacon | <b>MARYLAND CRAB SOUP</b> \$5<br>Spicy Tomato Broth               |
| <b>JUMBO SHRIMP COCKTAIL</b> \$14<br>Old Bay Cocktail Sauce      | <b>OYSTERS ROCKEFELLER</b> \$12<br>Classic Spinach-Cheese Filling |
| <b>FLASH FRIED CALAMARI</b> \$9<br>Warm Red Sauce                | <b>LUMP CRAB DIP</b> \$11<br>Creamy Blend of Crab and Cheese      |
| <b>JUMBO LUMP CRAB LOUIE</b> \$14<br>Extra Large Crab            | <b>CRAB FLUFF</b> \$10<br>A Baltimore Favorite                    |
| <b>COVE BAKED CLAMS</b> \$10<br>Our own special recipe           | <b>BOWL OF TOMATO MUSSELS</b> \$10<br>Garlic Toast                |

## SALADS

- MIXED GREENS SALAD** \$5  
ORGANIC MIXED GREENS, FRESH VEGETABLES & MUSTARD VINAIGRETTE
- CHOP SALAD** \$6  
CHOPPED ROMAINE, TOMATOES, CUCUMBERS, RED ONION, RAISINS, WALNUTS & RANCH DRESSING
- CLASSIC CAESAR** \$8  
WHOLE LEAF ROMAINE, SEASONED CROUTONS, PARMESAN CHEESE & CLASSIC DRESSING ANCHOVIES UPON REQUEST
- TOMATO, FETA, ONION & CUCUMBER SALAD** \$7  
MARINATED VINE RIPENED TOMATOES, RED ONION, TOMATOES, RED WINE VINEGAR, FETA CHEESE & FRESH MINT
- ROMAINE WEDGE** \$7  
TOMATOES, BLUE CHEESE DRESSING, APPLEWOOD BACON & PICKLED RED ONIONS

## ENTREES

- SEARED JUMBO SCALLOPS** \$24  
FRESH SUCCOTASH, PEA SHOOTS & TOMATO JAM
- ROASTED SALMON** \$19  
HOUSE POTATO SALAD, ROASTED ASPARAGUS & WHOLE GRAIN MUSTARD VINAIGRETTE
- BARBECUED TUNA** \$21  
(SERVED MEDIUM RARE) SWEET CORN CAKE & GREEN BEAN SALAD
- BROILED CRABCAKES** \$24  
FRENCH FRIES, FRESH SUCCOTASH & TARTAR SAUCE
- JUMBO SHRIMP FETTUCINE** \$24  
ROASTED GARLIC- PARMESAN CREAM SAUCE & FRESH BASIL
- PAN SEARED HALIBUT** \$23  
MASHED POTATOES, GREEN BEANS & TOMATO DEMI GLACE
- SEAFOOD STEW** \$23  
SHRIMP, MUSSELS, FRESH FISH, CRAB, SPICY TOMATO BROTH & GARLIC TOASTS
- BUTTERMILK FRIED CHICKEN** \$16  
MASHED POTATOES, SHAVED CORN & HAM ONION GRAVY
- 14 OZ. CHARGRILLED N.Y. STRIP** \$29  
ROASTED ASPARAGUS, MASHED POTATOES & CHOICE OF SAUCE
- 8 OZ. BEEF TENDERLOIN** \$32  
ROASTED ASPARAGUS, MASHED POTATOES & CHOICE OF SAUCE  
SAUCE CHOICES: MUSHROOM DEMI GLACE, BEARNAISE OR HOUSEMADE STEAK SAUCE
- 8 OZ. CHARGRILLED BURGER** \$15  
CERTIFIED ANGUS BEEF, GRILLED ROLL, MUSHROOM DUXELLE,  
CARMELIZED ONIONS, BOURSON CHEESE, HAND CUT TRUFFLE HERB FRIES

## SIDES

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|----------------------------|------------------------------|----------------------|
| <b>HAND CUT FRIES</b> \$4  | <b>ROASTED ASPARAGUS</b> \$6 | <b>SUCCOTASH</b> \$4 |
| <b>CREAMED SPINACH</b> \$6 | <b>ROASTED MUSHROOMS</b> \$5 |                      |

<b>White Wines</b>	<b>Glass</b>	<b>Bottle</b>
CHATEAU DE LIONNE GRAVES BLANC BORDEAUX	6	32
ACACIA CHARDONNAY	9	36
ALICE WHITE CHARDONNAY	6	
CEJA CHARDONNAY	15	60
CUVAISON CHARDONNAY		36
FROG'S LEAP ORGANIC CHARDONNAY		45
SIMI CHARDONNAY	10	38
NEWTON CHARDONNAY	11	40
RUFFINO LUMINA PINOT GRIGIO	8	30
HENDRY PINOT GRIS		35
MOSBY PINOT GRIGIO		30
BLOCK K SAUVIGNON BLANC		35
NIGHT HARVEST SAUVIGNON BLANC	7	26
AMITY RIESLING		30
CEJA VINA DE CASA (Chardonnay, Marsanne, Viognier blend)		35
CONSILENCE VIOGNIER		42
ZONIN PROSECCO		32

### **ROSE WINES**

BERINGER WHITE ZINFANDEL	7	26
BONACORSSI PINK MONKEY		34
TORRES ROSE	8	

### **RED WINES**

ALICE WHITE CABERNET SAUVIGNON	6	
FRANCISCAN CABERNET SAUVIGNON		40
MARKHAM CABERNET SAUVIGNON		50
MICHAEL SULLBERG CABERNET SAUVIGNON	9	36
TREFETHEN ESTATES CABERNET SAUVIGNON		75
SHAFFER ONE POINT FIVE CABERNET SAUVIGNON		105
TOASTED HEAD UNTAMED RED		30
GATO NEGRO MALBEC	7	26
ALICE WHITE MERLOT	6	
DUCKHORN MERLOT		85
TOBIN JAMES MERLOT	9	34
SILVER OAK MERLOT TWOMEY		75
ADELSHEIM PINOT NOIR		55
BOUCHAINE PINOT NOIR	12	46
DIERBERG PINOT NOIR		68
MARK WEST PINOT NOIR	8	32
HENDRY BLOCK 7 ZINFANDEL		60
RAVENSWOOD RED ZINFANDEL	8	30
TRACE SHIRAZ	8	30
CEJA SYRAH		60
CHANDON PINOT MEUINER	11	45

### **SPARKLING WINES**

DOMAIN CHANDON BLANC DE NOIR		35
VEUVE CLIQUOT BRUT		85
WOODBRIIDGE SPARKLING	9	34

### **SPECIALTY MARTINIS**

BLONDE THING	CLASSIC MARTINI
CAPTAIN MORGAN, MALIBU, OJ, PINEAPPLE	ABSOLUT, VERMOUTH, BLUE CHEESE OLIVES
BLUE HAWAIIAN	CLASSIC COSMO
MALIBU, TRIPLE SEC, BLUE CURACAO, PINEAPPLE	ABSOLUT, TRIPLE SEC, SPLASH CRANBERRY, LIME JUICE
THE MAN'S MARTINI	CLASSIC MOJITO
GENTLEMAN JACK, APPLE PUCKER, CRANBERRY	BACARDI, SIMPLE SYRUP, FRESH MINT, CLUB SODA
LYCHEETINI	BLUEBERRY MARTINI
KETEL ONE ANS LYCHEE JUICE	STOLI BLUEBERRY, BLUE PUCKER, SPRITE,, BLUEBERRIES
COVETINI	PASSION FRUIT MARTINI
SVEDKA ORANDE, SVEDKA RASPBERRY, MALIBU, CRABNERRY, LIME JUICE	PASSION FRUIT VODKA, LIME, PASSION FRUIT JUICE.
BEACH DAY	GRENADINE
MALIBU, AMARETTO, OJ, GRENADINE	GRAPEFRUIT-TINI
	ABSOLUT RUBY RED, GRAPEFRUIT JUIOE, GRENADINE