

## SOUP

**SHRIMP & CORN CHOWDER** \$6  
sweet, spicy, and creamy

**DELAWARE CLAM SOUP** \$5  
zesty tomato broth

## SALADS

**MIXED GREENS SALAD** \$5  
organic mixed greens, fresh  
vegetables & balsamic vinaigrette

**CHOP SALAD** \$7  
chopped romaine, tomatoes,  
cucumbers, red onion, raisins,  
walnuts & ranch dressing

**CLASSIC CAESAR** \$9  
whole leaf romaine, seasoned  
croutons, parmesan cheese &  
classic dressing  
(anchovies upon request)

**ROMAINE WEDGE** \$8  
tomatoes, blue cheese dressing,  
applewood bacon & pickled onions

**-add chicken** \$6    **-add fish** \$11  
**-add crab cake** \$10

## ENTREES

**14 OZ. CHARGRILLED N.Y. STRIP** \$29  
roasted asparagus, mashed potatoes & choice of sauce  
sauce choices: demi glace, béarnaise, or housemade steak sauce

**8 OZ. BEEF TENDERLOIN** \$32  
roasted asparagus, mashed potatoes & choice of sauce  
sauce choices: demi glace, béarnaise, or housemade steak sauce

**SEAFOOD STEW** \$23  
shrimp, mussels, fresh fish, crab, herbs, spicy tomato broth & garlic toasts

**SEARED JUMBO SCALLOPS** \$24  
fresh succotash, mashed potatoes, 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

**BUTTERMILK FRIED CHICKEN** \$16  
mashed potatoes, shaved corn & ham onion gravy

**8 OZ. CHARGRILLED BURGER** \$15  
certified angus beef, grilled roll, mushroom duxelle,  
caramelized onions, boursin cheese, & herb truffle fries

**8 OZ. GRILLED TUNA SANDWICH** \$14 (served medium rare)  
fresh ahi tuna, sesame ginger sauce & handcut fries

## STARTERS

**JUMBO SHRIMP COCKTAIL** \$14  
chilled shrimp served with old bay, cocktail  
sauce, lemon

**OYSTERS ROCKEFELLER** \$12  
classic spinach-cheese filling

**FLASH FRIED CALAMARI** \$9  
hand breaded tubes and warm red sauce

**LUMP CRAB DIP** \$11  
creamy blend of crab and cheese with warm  
bread

**JUMBO LUMP CRAB LOUIE** \$14  
colossal crab meat and Classic Louie Dressing

**CRAB FLUFF** \$10  
crispy, fluffy battered & fried crabcake served  
with crackers and mustard. A Baltimore Favorite

**STEAMED CLAMS** \$12  
dozen middleneck clams, buttery lemon broth  
& garlic toast

**BOWL OF TOMATO MUSSELS** \$10  
one pound rope mussels zesty red broth &  
garlic toast

**STEAMED PEEL & EAT SHRIMP** \$12/22  
**half pound** or **pound**, old bay, cocktail & lemon

### A LA CARTE SIDES

**HAND CUT FRIES** \$4

**ROASTED ASPARAGUS** \$6

**SUCCOTASH** \$4

**SAUTEED SPINACH** \$6

**ROASTED MUSHROOMS** \$5

**POTATO SALAD** \$4

**C O V E**  
Waterfront Dining | Bar & Restaurant

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increased your risk of foodborne illness

**WHITE WINES**

	Glass	Bottle
Lafite Rothschild Bordeaux Blanc- (Sauvignon Blanc/Semillon)_____	9	35
Santa Rita Sauvignon Blanc, Casa Blanca, Chile 2010_____	7	28
Cavit Pinot Grigio, Italy 2009_____	7	26
King Estate Pinot Gris, Oregon 2008 ( <i>Organic Grapes</i> )_____	12	47
Alice White Chardonnay, Australia 2009_____	6	28
Estancia Chardonnay, California 2009_____	8	32
Kendall Jackson Chardonnay, California 2009_____		36
Bouchaine Chardonnay, Carneros, California 2008_____	14	59
Cakebread Chardonnay, Napa, California 2009_____		75
Sokol Blosser Evolution, Dundee, Oregon ( <i>Blend of Nine Grapes</i> )_____		42
Hogue Cellars Riesling, Columbia Valley, Washington 2008_____		31

**ROSE & BUBBLY**

	Glass	Bottle
Woodbridge White Zinfandel, California 2010_____	7	27
Lunetta Prosecco, Italy_____	8	32
Domaine Chandon Blanc de Noir, CA_____		30
Veuve Cliquot Yellow Label, Champagne, France_____		79
Beringer White Zinfandel, California 2010_____	8	32

**RED WINES**

	Glass	Bottle
El Portillo Pinot Noir, Mendoza, Argentina 2008_____	9	35
Byron Pinot Noir, Santa Barbara County, California 2009_____		49
Erath Pinot Noir, Oregon 2008_____	14	55
J Pinot Noir, Russian River Valley, California 2008_____		69
Bouchaine Estate Pinot Noir, Carneros, California 2008_____		89
Domaine Chandon Pinot Meunier, Carneros, California 2008_____		59
Antinori " <i>Peppoli</i> " Chianti Classico, Italy 2007_____		58
Penfolds Shiraz, Australia 2009_____		31
Two Hands " <i>Gnarly Dudes</i> " Shiraz, Barossa Valley, Australia 2008_____		66
Campo Viejo " <i>Crianza</i> " Tempranillo, Rioja, Spain 2007_____		39
Ravenswood Zinfandel, California 2007_____	8	32
Ridge " <i>Three Valleys</i> " Zinfandel, Sonoma, California 2009_____		57
Colores del Sol Malbec, Mendoza, Argentina 2009_____		34
Alice White Merlot, Australia 2009_____	6	27
Casa Lapostolle Merlot, Chile 2009_____		35
Alice White Cabernet, Australia 2009_____	6	27
Santa Rita Cabernet, Chile 2008_____	9	35
Sterling SVC Cabernet, California 2007_____		42
Franciscan Cabernet, Napa, California 2007_____	16	63
Simi " <i>Landslide</i> " Cabernet Blend, Alexander Valley, California 2007 ( <i>House Favorite</i> )_____		77

**SPECIALTY MARTINIS****BLONDE THING**

captain morgan, malibu, oj, pineapple

**BLUE HAWAIIAN**

malibu, triple sec, blue curacao,  
pineapple

**THE MAN'S MARTINI**

gentleman jack, apple pucker, cranberry

**COVETINI**

svedka orande, svedka raspberry, malibu,  
cranberry, lime juice

**GRAPEFRUIT-TINI**

absolut ruby red, grapefruit juice,  
grenadine, sugar rim

**SPECIALTY COCKTAILS****MOJITO**

bacardi, mint simple syrup, fresh lime,  
club soda

**"WORLD FAMOUS" ORANGE CRUSH**

svedka clementine, fresh squeezed oj,  
triple sec

**GRAPEFRUIT CRUSH**

absolut ruby red, fresh squeezed  
grapefruit, triple sec

**BEACH DAY**

malibu coconut rum, amaretto, oj,  
grenadine