



APPETIZERS

FRENCH ONION SOUP 18
Onions, Cheese, Croutons

CAPTAIN BLACK BEARD MUSSELS 24
Black Mussels, Coconut Lemongrass Sauce, Cilantro, Garlic Bread
(GF Option Available)

SHRIMP & AVOCADO SALSA 27
Court Bouillon Shrimp, Cucumber Avocado Salsa, Tomato,
Lemon Wedge, Spicy Microgreens
(GF Option Available)

ST. JOHN CRABCAKES 23
Pineapple Salsa, Roasted Garlic Saffron Aioli

AVOCADO SPRING ROLLS (V) 20
Crispy Wrap, Avocado, Roasted Red Onions & Bell Peppers,
Sweet Corn, Sweet Chili Cilantro & Hummus over Rice Noodles
(GF Option Available)

YELLOW FIN TUNA NICOISE CARPACCIO 26
Yellow Fin Tuna, Herb Salad, Tapenade, Hard Boiled Quail Eggs,
Croutons (GF Option Available)

LAND & SEA

DEEP SEA SNAPPER 48
Crispy Whole Snapper
Served with any 2 sides (GF Option Available)

WHOLE GINGER HONEY SNAPPER (GF) 49
Cooked in Banana Leaf with Chives, Served with any 2 sides

PAN-SEARED SALMON (GF) 43
Served with Cream Spinach Puree, Garlic Mashed Potatoes,
White Wine Butter Sauce, Microgreens

LOCAL PAN SEARED TUNA (GF) 45
Served with White Rice, Oven Roasted Spinach, Pickled Ginger,
Saffron Vanilla Sauce

CAJUN SNAPPER FILET (GF) 44
Served with Citrus Glaze, Sweet Parsnip Puree, Parsley Oil, Microgreens

SPICY JERK CHICKEN PASTA 32
Sweet Bell Peppers, Spicy Jerk Cream Sauce, Linguine
(GF Option Available)

VEGAN GRILLED TOFU (GF) (V) 39
Served with White Rice, Roasted Vegetables, Curry Glaze, Microgreens

ADDITIONAL SIDES 8

Mixed Greens, Sautéed Mushrooms,
Roasted Vegetables, Garlic Mashed Potatoes,
Rice & Beans, Cauliflower Gratin,
White Rice, Sweet Plantains

SALADS

HOUSE CAESAR 21
Romaine, Herb Croutons, Parmesan Cheese,
Oven Toasted Brioche Croutons, Parmesan Tuiles for Garnish
(GF Option Available)

ROASTED RED & GOLD BEET (GF) (V) 25
Walnut Crusted Goat Cheese, Radish, Arugula, Goat Cheese Mousse,
Beet Vinaigrette, Garnished with Microgreens

MARINATED SQUID SALAD (GF) 28
Served with English Cucumbers, Cherry Tomatoes, Shallots,
Red Onions, Garnished with Parsley

BAYSIDE GRILL

WHOLE CARIBBEAN LOBSTER 96
Served with any 2 sides
(GF Option Available)

GRILLED LOBSTER TAIL 80
Served with Clarified Butter, Served with any 2 sides
(GF Option Available)

ORIGINAL SPICY JERK CHICKEN 37
Served with White Rice & Sweet Plantains
(GF Option Available)

FILET MIGNON 59
Served with Cauliflower Gratin, Sautéed Mushrooms,
Red Wine Au Jus (GF Option Available)

CHARGRILLED 12OZ NEW YORK STEAK 65
Served with Garlic Mashed Potatoes, Caramelized Shallots,
Haricot Vertes, Red Wine Au Jus
(GF Option Available)

GRILLED 14OZ RIB-EYE STEAK 69
Served with Onion Rings, Sautéed Mushrooms,
Haricot Vertes, Red Wine Au Jus

SURF & TURF 97
10oz New York Strip, 6oz Lobster Tail
Served with any 2 sides
(GF Option Available)

DESSERT

PASSIONFRUIT CHEESECAKE 14

COCONUT CRÈME BRULEE 13

CHAMBORD LAVA CAKE 15
Served with Scoop of Vanilla Ice Cream

(GF) = Gluten Free (V) = Vegetarian

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

A 20% gratuity will be included for parties of 7 or more guests.

COVE SIGNATURE
RUM FLIGHTS 32

Local Rum Infused With Locally Grown Ingredients

Flavors:

Lemongrass & Ginger, Cinnamon,
Strawberry, Sea Grape, Pineapple, Mango

RESORT COCKTAILS 15

PAINKILLER

Pusser’s Rum, Orange Juice, Pineapple Juice,
Cream of Coconut, Nutmeg, *On The Rocks*

151 RUM RUNNER

Bacardi Gold Rum, Triple Sec, Orange, Pineapple,
Cranberry 151 Float, *Frozen or On The Rocks*

PINA COLADA

Bacardi Gold Rum, Cream of Coconut, Pineapple
Juice, *Frozen*

MARGARITA

Jose Cuervo Tequila, Triple Sec, Sweet and Sour,
Frozen or On The Rocks

SKINNY DIP

Strawberry Cruzan, Fresh Lime, House Strawberry
Rum Float

FROZEN ORIGINALS 15

PINK LEMONADE

Smirnoff Vodka, Lemonade, Grenadine

TROPICAL DELIGHT

Cruzan Pineapple Rum, Banana, Mango, Guava

MANGO TANGO

Bacardi Rum, Mango, Raspberry Swirl,
Myer’s Float

ITALIAN ICE

Smirnoff Vodka, Lemonade Peach Schnapps,
Peach, and Pineapple

LOCAL SPECIALTIES 16

MAI TAI

Bacardi Light and Dark Rum, Grand Marnier,
Orange, Pineapple, Cranberry, Myer’s Rum Float

COCONUT BELLINI

Cruzan Coconut, Peach Schnapps, Amaretto,
Coconut Cream, Champagne

HURRICANE

Bulleit, Southern Comfort, Amaretto, Orange,
Pineapple, Cranberry

FROZEN BUSHWACKER

Amaretto, Kahlua, Irish Cream Smirnoff Vodka,
Bacardi Light Rum, Frangelico, Coconut Cream,
Nutmeg

WINE

CHAMPAGNE & SPARKLING

100	Ca’vit Prosecco, Brut, “Lunetta”, Trentino, Italy, NV	11	44
112	Veuve Clicquot, Brut, “Yellow Label”, Champagne	38	140
152	Rothschild, Brut, “Ritz”, Reserve, Champagne, France		160

WHITE WINES & ROSÉ

125	Pighin, Pinot Grigio, Graves, Friuli, Italy	12	48
172	Justin Sauvignon Blanc, Central Coast	14	54
158	Mirabeau, En Provence France	18	68
120	Chateau St. Michelle, “Eroica” Riesling Columbia Valley	17	64
141	Rombauer, Sauvignon Blanc, Napa Valley, California	19	84
218	Louis Jadot, Pouilly-Fuisse, Burgundy, France	24	90
143	Steven Kent, Chardonnay, Central Coast	11	42
150	Landmark, Chardonnay, Sonoma Country	18	70
152	Rombauer, Chardonnay, Carneros, California	25	98
137	Castello Banfi, Pinot Grigio, “San Angelo” Toscana Tuscany, Italy	16	62
204	Kim Crawford, Sauvignon Blanc, New Zealand	16	60

RED WINES

500	DeLoach, Pinot Noir, Russian River Valley, California	12	46
310	Steven Kent, Cabernet Sauvignon, California	11	42
035	Meiomi, Sonoma Coast, California	24	86
325	Joseph Carr, Napa Valley, California	18	72
313	Justin, Paso Robles California	20	78
320	Torres, Ribera del Duero, Crianza “Celeste”, Spain	15	54
400	Edmeades, Mendocino County, California	18	70
140	Rocca delle Macie, “Famiglia Zingarelli”	15	54
340	Duckhorn, Merlot, Napa Valley, California	24	90
415	Stag’s Leap Wine Cellars, Cabernet Sauvignon, California		130
212	Landmark, Pinot Noir, “Overlook” Monterey-Sonoma-Santa Barbara Counties, California		84

BEERS

CARIBBEAN 7

Tropical Mango Ale, Island Summer Ale, Carib

PREMIUM 8

Corona, Heineken, Red Stripe

DOMESTIC 6

Bud Light, Miller Lite, Coors Light, Michelob Ultra

LOVE CITY HARD SELTZER 7

Passion Fruit & Mango Mandarin

Beer Buckets, Selection of Five Beers

Domestic 28 Caribbean 38 Premium 38



THE RITZ - CARLTON

ST. THOMAS