APPETIZERS

PATE’ 20 Spice Remoulade
  -Market Vegetables (V)
  -Roasted Chicken

VI SHRIMP COCKTAIL 20
  Mutiny Cocktail Sauce, Greens
  Grapefruit, Cilantro

SMOKED WINGS
  Half dozen 14 / One dozen 24
  Mango BBQ Glaze or Spicy Jerk

JOHNNY CAKE N DIPS 17 (V)
  Pepper Jam, Basil Pesto, Garlic Butter
  House Pickle

SALADS

CAESAR SALAD 19
  In House Made Caesar Dressing, Romaine
  Herbs Croutons

CLASSIC COBB SALAD 19
  Lettuce, Eggs, Blue Cheese, Avocado
  Crispy Bacon, Tomato, Ranch Dressing

TROPICAL MIXED GREENS 19
  Baby Lettuce, Fresh Papaya, Tomatoes, Sweet Corn Kernels
  Carrots, Cucumber, Cilantro, Mango Dressing

UPGRADE YOUR SALAD:
  CHIMICHURRI CHICKEN 9 / GRILLED SHRIMP 14
  GRILLED HALF LOBSTER TAIL 25

MAIN DISHES

CRISPY CHICKEN WRAP 21
  Bacon, Lettuce, Tomato, Spicy Ranch, Cheddar Cheese

XL TOAST 21
  Ham, Gruyere Cheese, Toasted Bread, Garlic Aioli

COVE BURGER
  Sazon Marinated Tofu 21
  8 oz. Angus 25
  7 oz. Atlantic Salmon 35
  Sautéed Onions, Blue Cheese Spread
  Sautéed Mushrooms, Tomatoes, Lettuce
  Brioche Bun
  All Sandwiches are Served with a Choice of:
  French Fries, Sweet Potato Fries or Mixed Greens

KIDS 15

Chicken Tenders & French Fries
  Spaghettti or Rigatoni
  Tomato, Bolognaise or Alfredo Sauce
  Mac & Cheese
  Grilled Chicken Breast (GF)
  Vegetables and Fries

DESSERT

TROPICAL FRUIT BOWL 10
  VANILLA ICE CREAM CAKE 10
  HAAGEN-DAZS 9

(V) = VEGETARIAN

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