



SOUPS

(GF) NEW ENGLAND STYLE CLAM CHOWDER

Cup 6 Bowl 8
add 3 clam cakes (additional 4)

SOUP OF THE DAY

Cup 5 Bowl 6.5

FRENCH ONION SOUP

Crock 7



RAW BAR

(GF) All raw bar items are freshly shucked and ordered daily served with cocktail sauce & horseradish

LITTLE NECKS ON THE HALF SHELL 1.5

OYSTERS ON THE HALF SHELL 3

JUMBO SHRIMP COCKTAIL 4



PIZZA

All pizzas are prepared on a 12" grilled crust with a special cheese blend

(GF) Cauliflower 10" crust available

WILD MUSHROOM

Garlic puree, roasted mushrooms, balsamic glaze, goat cheese 14.50

SEAFOOD SCAMPI PIZZA

Shrimp, scallops and lobster meat, fresh herbs, garlic, chili flakes 22.50

BUFFALO OR BBQ PIZZA

Marinara sauce, chopped bacon, red onion, fried chicken in sauce of choice. 15

TRADITIONAL CHEESE 12.50
PEPPERONI / CHOURICO 13.50

Available Friday, Saturday and Sunday

PRIME RIB

16 oz choice prime rib rubbed with house blend of herbs and spices, slow roasted and served with a baked potato and grilled asparagus finished with au jus sauce and horseradish cream sauce

32



APPETIZERS

BONELESS CHICKEN TENDERS Your choice: Buffalo, BBQ or Asian chili sauce served with carrots and celery sticks 14

SHRIMP MOZAMBIQUE Sautéed shrimp in a semi spicy garlic saffron sauce with grilled toast points 15

LOBSTER RANGOONS Lobster meat, cream cheese, ginger and scallions with Asian chili dipping sauce 13

NEW ENGLAND CLAM CAKES Loaded with fresh chopped clams. ½ dozen 7.50 full 12.50

(GF) COVE LITTLE NECKS Fresh clams, chourico, garlic, onions, peppers in a herb butter wine sauce, grilled toast points 16

FRIED CALAMARI Crispy calamari rings, banana pepper rings, garlic, olive oil and scallions with a pomodoro dipping sauce 14

SPICY AHI TUNA NACHOS Chilled thin sliced tuna served over crispy wonton chips with pickled ginger, wasabi paste, spicy seaweed salad and soy sauce on the side 14

COVE MAC & CHEESE House cheese sauce tossed with cavatappi pasta topped with bread crumbs 13

BUFFALO CHICKEN MAC & CHEESE House cheese sauce tossed with cavatappi pasta, buffalo chicken and topped with bread crumbs, chopped bacon and crumbed bleu cheese 15.50

LOBSTER MAC & CHEESE House cheese sauce tossed with cavatappi pasta, lobster and topped with bread crumbs 25

CHARCUTERIE BOARD Assorted meats, cheese and fruits, pepper jelly and olives 24

(GF) POTATO SKINS Four (4) baked potato halves loaded with chopped bacon, cheese blend and chives served with sour cream 12

SAUSAGE STUFFED MUSHROOMS Sausage, spinach and goat cheese stuffing 13

POPCORN SHRIMP Shrimp breaded and fried, tossed in your choice of buffalo or Asian sauce 13

BAKED BRIE WITH NAAN BREAD Baked 4.5 oz mini Brie topped with sweet fig jam and sweet and spicy candied walnuts served with naan toast chips 15



SALADS

(GF) HOUSE SALAD Mixed greens, grape tomatoes, red onion, english cucumbers and croutons 8

(GF) STRAWBERRY SPINACH SALAD California spinach, sliced strawberries, honey pecans, crumbled goat cheese, and sweet strawberry champagne vinaigrette 13

CAESAR Romaine lettuce, parmesan cheese, croutons with creamy Caesar dressing 12

(GF) ARUGULA PEAR Fresh sliced pears, sliced red onions, sweet and spicy candied walnuts and crumbled goat cheese served over a bed of crisp arugula finished with apricot vinaigrette 13

(GF) HEIRLOOM TOMATO Fresh cherry heirloom tomatoes, tossed with olive oil, fresh basil, salt, pepper laid over a bed of mixed greens with sliced red onion topped with fresh mozzarella, drizzled with a grape saba 13

PROTEIN ADD ONS

(GF) Grilled shrimp 8
Steak tips 9

(GF) Seared scallops 12
(GF) Grilled salmon 12

(GF) Grilled chicken breast 7
(GF) Grilled tuna 15



SANDWICHES

All sandwiches come with a choice of mixed greens with balsamic vinaigrette, french fries, chips or sweet potato fries (add 1)

BLACKENED FISH TACOS Two (2) flour tortillas lightly fried, ginger kale slaw, Cajun seared codfish and fresh pineapple mango salsa 16

THE COVE BURGER 8 oz angus burger, bacon, crumbled bleu cheese, balsamic onion jam, lettuce, tomato, onion on a toasted brioche bun 14

BACON CHEDDAR BURGER 8 oz angus burger, bacon, cheddar cheese, lettuce, tomato, onion on a toasted brioche bun 14

CRISPY BUFFALO CHICKEN WRAP Chicken tenders, buffalo sauce, lettuce, tomato, onions and crumbled bleu cheese in a whole wheat wrap 13

TURKEY CLUB Roasted turkey breast, bacon, lettuce, tomato, and mayonnaise on toasted white bread 14

PRIME RIB FRENCH DIP Thin sliced prime rib topped with sautéed mushrooms, onions and swiss cheese served on a ciabatta bread with au jus sauce 14

GRILLED CHICKEN CAESAR WRAP Grilled chicken breast tossed with Caesar salad in a whole wheat wrap 14

THANKSGIVING WRAP Thin sliced turkey breast, cranberry chourico stuffing, cranberry sauce and mayonnaise in a whole wheat wrap 14

CHICKEN BACON RANCH Seasoned fried chicken breast topped with cheddar cheese, crispy bacon, lettuce, tomato, onion on a brioche bun with buttermilk ranch dressing 14

CAPRESE MELT Grilled white bread and layered with pesto, fresh mozzarella, sliced tomatoes and balsamic glaze 12

PORTUGUESE STEAK Grilled 10 oz flat iron served over yellow rice, French fries, topped with a fried egg, red finger peppers and Portuguese steak sauce 22
12 oz sirloin 32

COVE STEAK TIPS Marinated choice beef tips on a cast iron skillet with sautéed peppers and onions served with a choice of starch and vegetable 21

GRILLED 12 OZ SIRLOIN 12 oz choice sirloin seasoned and grilled served over a bed of mushroom herb risotto with grilled asparagus finished with a bordelaise sauce 30

GF 10 OZ FILET MIGNON Served with a choice of starch and vegetable and choice of sauces Bearnaise or Borderlaise 32

GF COVE COD Roasted Cod filet with fingerling potatoes, littlenecks, chorico, onions and peppers in a mild herb wine broth 21

SHRIMP OR CHICKEN MOZAMBIQUE Simmered in a semi spicy garlic saffron sauce over yellow rice and french fries Shrimp 22 Chicken 20

BLACKENED SALMON 8oz salmon filet Cajun seasoned and seared then served over roasted fingerling potatoes with sautéed spinach and roasted peppers finished with a pepper coulis 23

PEPPERED TUNA STEAK 8oz ahi tuna steak seasoned and grilled to temperature served over a bed of green pea fried rice topped with spicy seaweed salad, sweet ginger soy glaze and a wasabi paste 24

FISH AND CHIPS Lightly breaded and golden fried, served over french fries with cole slaw and tartar sauce 19

FRIED SCALLOP PLATTER Fresh sea scallops lightly breaded and golden fried, served over french fries with cole slaw and tartar sauce 27

GF GRAND MARNIER SEARED SCALLOPS Seared jumbo scallops served over a flattened baked sweet potato and grilled asparagus drizzled with a savory grand marnier cream sauce 28

PANKO COD Fresh panko breaded cod pan seared, served over roasted fingerling potatoes and vegetable medley, finished with a sweet limoncello cream sauce 21

LOBSTER RAVIOLI Five (5) fresh raviolis in a creamy pink vodka sauce with three sautéed shrimp 25

GF PENNE ALA VODKA Penne pasta tossed in our creamy pink vodka sauce with fresh mozzarella cheese, kalamata olives and fresh basil 18
Add shrimp 8 Add grilled chicken 7

CHICKEN OR VEAL PARMESAN Breaded with seasoned bread crumbs and pan seared, topped with Pomodoro sauce, mozzarella cheese baked and served over linguini Chicken 20 Veal 22

CHICKEN OR VEAL MARSALA Lightly floured and pan seared with fresh garlic and mushrooms, deglazed with marsala wine, finished with demiglace and butter served over mashed potatoes and vegetable medley Chicken 20 Veal 22

APPLE GOAT CHEESE STUFFED CHICKEN Chicken breast seasoned and stuffed with apple sausage, goat cheese stuffing then served over mashed potatoes and seasonal vegetable medley and finished with an apple cider demi glaze 20


SIDES

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|------------------------|------------------------------------|
| Yellow rice 4 | GF - Roasted sweet potatoes 5 |
| French fries 4 | GF - Seasonal vegetable medley 4 |
| Sweet potato fries 5 | GF - Mixed greens 4 |
| GF - Mashed potatoes 4 | GF - Roasted fingerling potatoes 5 |
| GF - Baked potato 5 | GF - Grilled asparagus 5 |

WHITE AND SPARKLING WINES BY THE GLASS

NOBILO SAUVIGNON BLANC Marlborough, New Zealand	\$8	\$30
KIM CRAWFORD SAUVIGNON BLANC Marlborough, New Zealand	\$10.25	\$40
MEZZACORONA PINOT GRIGIO Veneto, Italy	\$8	\$30
WOODBIDGE CHARDONNAY Lodi, California	\$8	\$30
KENDALL JACKSON CHARDONNAY Sonoma County, California	\$10.25	\$40
BLUFELD RIESLING Mosel, Germany	\$8	\$30
WOODBIDGE WHITE ZINFANDEL Lodi, California	\$8	\$30
MOVENDO MOSCATO Sicily, Italy	\$8	\$30
RUFFINO, SPARKLING ROSE' Italy 187ml)	\$10	
MIONETTO PROSECCO SPLIT (187 ML) Veneto, Italy	\$10	
MOET & CHANDON, CHAMPAGNE IMPERIAL BRUT Reims, France (187ml)	\$25	

RED WINES BY THE GLASS

MARK WEST PINOT NOIR Sonoma County, California	\$8.50	\$32
WOODBIDGE MERLOT Lodi, California	\$8	\$30
WOODBIDGE CABERNET Lodi, California	\$8	\$30
LOUIS MARTINI CABERNET Sonoma, California	\$10.25	\$40
ZUCCARDI SERIES A MALBEC Mendoza, Argentina	\$8.50	\$32

WHITE WINES BY THE BOTTLE

SANTA MARGHERITA PINOT GRIGIO Trentino, Italy	\$50
CAKEBREAD SAUVIGNON BLANC Napa Valley, California	\$50
JORDAN CHARDONNAY Napa Valley, California	\$50
MOET & CHANDON "IMPERIAL" Reims, France	\$80
VEUVE CLICQUOT Reims, France	\$100

RED WINES BY THE BOTTLE

ADEGA DE BORBA CORK LABEL RESERVE Bin #201 Alentejo, Portugal	\$35
FRANCISCAN CABERNET Bin #202 Napa Valley, California	\$50
FREEMARK ABBEY MERLOT Bin #101 Napa Valley, California	\$50
DONA MARIA RESERVE Bin #203 Alentejo, Portugal	\$60
PRISONER BLEND Bin #109 Napa Valley, California	\$80
FREEMARK ABBEY WINERY CABERNET SAUVIGNON Napa Valley, California	\$80
JORDAN CABERNET Bin #108 Alexander Valley, California	\$100
STAGS LEAP "ARTEMIS" CABERNET Bin #204 Napa Valley, California	\$100
CAKEBREAD CABERNET Bin #107 Napa Valley, California	\$115
SILVER OAK CABERNET Bin #104 Sonoma, California	\$120
CAYMUS VINEYARDS, CABERNET SAUVIGNON Bin #103 Napa Valley, California	\$120
NICKEL & NICKEL OAKVILLE CABERNET Bin #102 Napa Valley, California	\$140

CHIMNEY ROCK, STAGS LEAP DISTRICT CABERNET SAUVIGNON
Bin #205 \$150
Napa Valley, California

HALF BOTTLES

KIM CRAWFORD ROSE' Marlborough, New Zealand	\$20
SIMI WINERY, CHARDONNAY Sonoma County, Californial	\$22
LA CREMA CHARDONNAY Sonoma, California	\$25
SANTA MARGHERITA PINOT GRIGIO Trentino, Italy	\$25
SIMI WINERY CABERNET SAUVIGNON Bin #303 Alexander Valley, California	\$25
LA CREMA PINOT NOIR Bin #304 Sonoma, California	\$25
JUSTIN, PASO ROBLES CABERNET SAUVIGNON Bin #305 Central Coast, California	\$25
FAUST CABERNET SAUVIGNON Bin #302 Napa Valley, California	\$45
FRANK FAMILY VINEYARDS, CABERNET SAUVIGNON Bin #307 Napa Valley, California	\$45
STAGS LEAP "ARTEMIS" CABERNET Bin #301 Napa Valley, California	\$50
DUCKHORN CABERNET SAUVIGNON Bin#305 Napa Valley	\$50
SHAFER VINEYARDS, STAGS LEAP DISTRICT CABERNET SAUVIGNON ONE POINT FIVE Bin #306 Napa Valley, California	\$65

MAGNUM 1.5L

STAG'S LEAP WINE CELLARS CABERNET SAUVIGNON ARTEMIS Napa Valley, California	\$200
FRANK FAMILY VINEYARDS, CABERNET SAUVIGNON Napa Valley, California	\$180
JORDAN CABERNET Alexander Valley, California	\$225



392 Davol Street | Fall River MA | Phone: 508-672-4540

www.cove392.com



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