



## SOUPS

### GF - NEW ENGLAND STYLE CLAM CHOWDER

Cup 7 Bowl 9

### SOUP OF THE DAY

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## RAW BAR

### OYSTERS ON THE HALF SHELL 3.50

### JUMBO SHRIMP COCKTAIL 4.50

### LITTLENECKS 3.25

All raw bar items are freshly shucked and ordered daily.  
Served with mignonette sauce, cocktail sauce and horseradish

## SALADS

**GF - HOUSE SALAD** Mixed greens, carrots, grape tomatoes, red onion, cucumbers, croutons with choice of dressing 12

**GF - CAESAR** Romaine lettuce, parmesan cheese, tossed in a creamy Caesar dressing topped with parmesan crisps 15

**GF - MEDITERRANEAN SALAD** Tender baby spinach with chopped cucumber, red onions, kalamata olives, chickpeas, roasted peppers, tomatoes topped with feta cheese and lemon oregano vinaigrette 16

**GF - CAPRESE SALAD** Fresh cut vine ripe tomatoes, fresh mozzarella and basil topped with olive oil and balsamic reduction 16

**SALAD DRESSINGS** Balsamic, Ranch, Italian, Blue Cheese, Honey Mustard and French

### PROTEIN ADD ONS - GF

Grilled Shrimp 10

Beef Tenderloin Tips 12

Grilled Chicken Breast 8

Salmon 15

## STARTERS

**GF - SHRIMP MOZAMBIQUE** Sautéed shrimp in a semi spicy garlic saffron sauce with toast points 20

**STUFFED QUAHOG** Two (2) halves, chourico, bell pepper, onion and garlic in a portuguese spiced stuffing served with a side of garlic butter 14

**GF - BONELESS CHICKEN TENDERS** Choice of: Buffalo, BBQ or Asian chili sauce served with carrots and celery sticks 16

**RHODE ISLAND FRIED CALAMARI** Crispy calamari rings, red cherry peppers, banana pepper rings, garlic butter and topped with scallions with a pomodoro dipping sauce 16

**NEW ENGLAND CLAM CAKES** Loaded with fresh chopped clams. half dozen 11

**BOOM BOOM SHRIMP** Golden fried beer battered shrimp tossed in boom boom sauce served over a bed of shredded lettuce and topped with toasted sesame seeds and green onion 18

**GF - BEEF CARPACCIO** Thin sliced black peppercorn crusted filet topped with arugula, red onion, parmesan crisp and roasted capers with extra virgin olive oil 16

**GF - PORTUGUESE MUSSELS** 1 lb. mussels in a semi spicy tomato broth with banana peppers, onions and linguica served with toast points 21

## PIZZA

**GF - PORTUGUESE PIZZA** Firewood crust topped with Portuguese gravy, rice, thin sliced steak, shredded cheese, hard boil egg and hot peppers 20

GF- Cauliflower Crust +2

**GF - ITALIAN PIZZA** Firewood crust topped with garlic butter, salami, prosciutto and mozzarella cheese finished with a balsamic glaze drizzle 21

GF - Cauliflower Crust +2

## SANDWICHES

All sandwiches come with a choice of mixed greens with balsamic vinaigrette, pasta salad, french fries or sweet potato fries (add 2)

**BACON HABANERO JAM BURGER** 8oz angus burger with blue cheese, fried onion strings & bacon habanero jam served on a potato roll 18

**GRILLED CHICKEN CAESAR WRAP** Chicken breast tossed with Caesar salad in a spinach wrap 18

**CUBAN SANDWICH** Fire roasted pork shoulder, honey ham, crinkle cut pickles, herb honey Dijon mustard and swiss cheese on a toasted ciabatta bread 18

**GF - FISH TACOS** Fried cod served over a bed of red cabbage slaw topped with pico de gallo served in a corn tortilla 18

**CALIFORNIA BLACKENED CHICKEN SANDWICH** Blackened grilled chicken topped with swiss cheese and bacon served on a torpedo roll with lettuce, tomatoes, shaved cucumbers, guacamole and ranch dressing 18

**LOBSTER ROLLS:** MKT PRICE

8 oz on a brioche roll - OR - 1 lb. Colossal Lobster on a brioche roll

**New England style:** tossed with mayonnaise, celery and seasoned

**Connecticut style:** warmed with butter

## FROM THE SEA

**FISH AND CHIPS** Beer battered and golden fried, served over French fries with cole slaw and tartar sauce 25

**GF - BLACKENED SALMON** 8 oz blackened grilled salmon topped with corn and bacon succotash served over red bliss potatoes and green beans 32

**GF - GRILLED SWORDFISH** 10 oz fresh grilled swordfish topped with roasted peppers and onions in a lemon butter sauce served with cilantro rice 34

**GF - COVE COD** Cod loin with red bliss potatoes, littlenecks, chourico, onions and peppers in a semi spicy herb wine broth 34

**SEAFOOD RAVIOLIS** (5) raviolis simmered in a creamy garlic tuscan sauce served with garlic bread 38



**Available Friday, Saturday and Sunday (while it lasts):**

### **BAKED STUFFED LOBSTER**

2 1/2 pound lobster stuffed with shrimp, scallops and crab meat topped with Ritz cracker crumbs served with red bliss potatoes and vegetable medley MKT PRICE

### **BOILED AND CRACKED LOBSTER**

Served with french fries and coleslaw MKT PRICE

## PASTA / CHICKEN

**COVE MAC & CHEESE** House cheese sauce tossed with cavatappi pasta and toasted bread crumb 18

Buffalo chicken, chopped bacon and crumbed bleu cheese 22

**GF - CHICKEN SCAMPI** Grilled chicken tossed in a white wine butter sauce, chopped tomatoes and spinach served over linguine 27

**CHICKEN PARMESAN** Crispy golden fried chicken oven baked in a homemade pomodoro sauce and melted mozzarella cheese served with linguine 27

## FROM THE GRILL

**GF - PORTUGUESE STEAK** 12 oz sirloin served over cilantro rice, sliced fried potatoes, topped with a sunny side egg, pickled hot pepper and Portuguese steak sauce 36

**GF - BEEF TENDERLOIN TIPS** Grilled and served with sauteed onions and peppers, garlic mashed potatoes and broccoli 32

**BBQ RIBS** Fire roasted St. Louis ribs glazed with a homemade bourbon bbq sauce served over french fries with a homemade jalapeno corn bread 26

## SIDES

GF - Cilantro Rice 6

Sweet Potato Fries 6

Sliced Fried Potatoes 6

Roasted Red Bliss Potatoes 6

French Fries 5

GF - Garlic Mashed Potatoes 6

GF - Broccoli w/Garlic 6

Pasta Salad 5

## ASK YOUR SERVER ABOUT OUR DAILY SPECIALS

**GF - Item can be requested Gluten Free**

Consuming raw or undercooked foods may increase your risk of food borne illnesses especially if you have certain medical conditions. Parties of 8 or more may have a 20% gratuity added to their bill. No Separate Checks

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