



soups

GF - NEW ENGLAND STYLE CLAM CHOWDER

Cup 7 Bowl 9

SOUP OF THE DAY

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salads

GF - HOUSE SALAD

Mixed greens, carrots, grape tomatoes, red onion, cucumbers, croutons with choice of dressing 14

GF - CAESAR

Romaine lettuce, parmesan cheese, tossed in a creamy Caesar dressing topped with parmesan crisps 16

GF - STRAWBERRY SPINACH SALAD

California spinach, sliced strawberries, feta cheese, candied pecans tossed in a strawberry champagne vinaigrette 16

GF - GREEK SALAD

Cherry tomatoes, cucumbers, onions, pepperoncini's, roasted red peppers, kalamata olives, fresh herbs served over chopped iceberg lettuce topped with feta cheese and Greek dressing 16

SALAD DRESSINGS

Balsamic, Ranch, Italian, Blue Cheese, Honey Mustard, French and Greek

protein add ons

GF - GRILLED SHRIMP 10

GF - GRILLED CHICKEN BREAST 8

GF - BEEF TENDERLOIN TIPS 12

GF - SALMON 15

raw bar

OYSTERS ON THE HALF SHELL 4

JUMBO SHRIMP COCKTAIL 4.5

LITTLENECKS 3.25

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

starters

GF - SHRIMP MOZAMBIQUE

Sautéed shrimp in a semi spicy garlic saffron sauce with toast points 21

GF - BONELESS CHICKEN TENDERS

Choice of: Buffalo, BBQ or Asian chili sauce served with carrots and celery sticks 18

RHODE ISLAND FRIED CALAMARI

Crispy calamari rings, red cherry peppers, banana pepper rings, garlic butter topped with scallions with a pomodoro dipping sauce 18

NEW ENGLAND CLAM CAKES

Loaded with fresh chopped clams half dozen 10 dozen 17

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 22

CHARCUTERIE BOARD (serves 2-4)

Fine assorted meats and cheeses, crackers, jam and olives 30

STUFFED QUAHOG

Two baked stuffed quahogs with homemade Portuguese chorico stuffing served with a lemon wedge 14

AHI TUNA NACHOS

Ahi tuna seared rare and sliced thin served over crispy wonton chips with sliced avocado, wakame seaweed salad, pickled ginger and wasabi paste 18

CHICKEN AND WAFFLES

Sugar pearls waffles, golden fried tenders topped with maple bacon glaze 18

Ask your server about our daily specials.

GF - Item can be requested Gluten Free.

pizza

All pizzas are prepared on a 11" firestone crust. GF - Seasoned Crust available +2

GF - COVE FLORENTINE PIZZA

Roasted garlic spread, shrimp and spinach topped with fontina cheese 21

GF - MARGHERITA PIZZA

Fresh tomatoes, mozzarella cheese, basil with extra virgin olive oil 19

GF - COVE-RONI HOT HONEY PIZZA

Pepperoni cups, sweet drop red peppers, mozzarella cheese drizzled with hot honey 19

lobstah

market price

MAINE LOBSTER ROLLS:

Half pound on a brioche roll

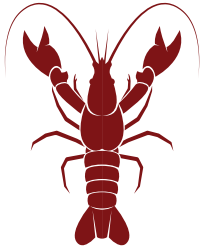
NEW ENGLAND STYLE:

tossed with mayonnaise, celery and seasoned

CONNECTICUT STYLE:

warmed with butter

AVAILABLE EVERY DAY (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 red bliss potatoes and vegetable medley
MKT PRICE

sandwiches

All sandwiches served with french fries or mixed greens with balsamic vinaigrette.
(Sweet potato fries +2)

BACON HABANERO JAM BURGER

8oz wagyu burger with bleu cheese, fried onion strings & bacon habanero jam on a toasted brioche roll 22

GRILLED CHICKEN CAESAR WRAP

Chicken breast tossed with Caesar salad in a spinach wrap 19

GF - GRILLED FISH TACOS

Blackened grilled cod, ginger kale slaw, mango pineapple salsa in a flour tortilla 20

PORTUGUESE SMASH BURGER

Half pound angus beef patties, cheddar cheese, chourico, mozambique aioli with an over easy egg on a brioche roll 20

ITALIAN SANDWICH

9oz of fine Italian meat - Hot capicola, salami, prosciutto, provolone cheese, banana peppers, extra virgin olive oil, balsamic glaze on toasted focaccia bread 22

CHICKEN PARMESAN SANDWICH

Golden fried chicken topped with pomodoro sauce, fresh mozzarella and basil on toasted ciabatta bread 21

FISH SANDWICH

6oz golden fried haddock with lettuce, pickled onions and a house made aioli served on toasted ciabatta bread 20

pasta & chicken

GF - COVE MAC & CHEESE

House cheese sauce tossed with cavatappi pasta and toasted bread crumb 18

BUFFALO CHICKEN MAC & CHEESE

chopped bacon and crumbed bleu cheese 22

COVE LOBSTER MAC & CHEESE

House cheese sauce tossed with cavatappi pasta and toasted bread crumb with lobster 42

CHICKEN PARMESAN

Crispy golden fried chicken oven baked with a homemade pomodoro sauce and melted mozzarella cheese served with penne pasta 28

CHICKEN PICATTA

10oz pan seared chicken breast simmered in a garlic white wine butter sauce with capers and lemon served over penne pasta 28

GF - CILANTRO RICE 6

FRENCH FRIES 5

SWEET POTATO FRIES 6

GF - GARLIC MASHED POTATOES 6

GF - SLICED FRIED POTATOES 6

ROASTED RED BLISS POTATOES 6

GF - BROCCOLI 6

from the sea

GF - CATCH OF THE DAY - ASK YOUR SERVER

Today's fresh catch topped with pineapple-mango salsa served with roasted potatoes and broccoli MKT

FISH AND CHIPS

Beer battered and golden fried, served over French fries with cole slaw and tartar sauce 29

GF - PAN SEARED SALMON

8oz skin on salmon topped with avocado sauce, accompanied with roasted red potatoes 32

GF - COVE COD

8oz cod loin with red bliss potatoes, littlenecks, chourico, onions and peppers in a semi spicy herb wine broth 34

FRIED CLAMS

8oz fresh Ipswich whole belly clams lightly breaded and deep fried served over fries with coleslaw and tartar MKT

from the grill

GF - PORTUGUESE STEAK

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

GF - BOURBON BEEF STEAK TIPS

10oz grilled and served with sauteed onions and peppers, garlic mashed potatoes and broccoli 34

GF - SIRLOIN ALLA MAMA

12oz center cut sirloin finished with garlic mashed potatoes and rich butter sauce with hot peppers, wild mushrooms and herbs 40

sides



GF - Item can be requested Gluten Free.

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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