

STARTERS

- Deviled Crab Cakes 18

Cove's housemade lump blue crab cakes served with spicy mayo.
- Conch Fritters 13

Tender sous vide conch, trinity vegetables and Creole flavors. Served with spicy mayo.
- 96-Hour Pork Belly 15

Sous vide pork belly pan-fried crispy and served with peach purée and cranberry-apple compote.
- Lobster Rangoon Empanadas 18

Lobster, green onion and cream cheese deep-fried in empanada dough. Served with tropical sweet and sour sauce.
- Calamari Fries 10

Italian breaded calamari fries with mango-habanero aioli.
- Truffle & Mushroom Bruschetta 14

Roasted button mushrooms served on grilled crostini with brûléed brie cheese and truffle oil.
- Cove's Shrimp Cocktail 19

Colossal shrimp served with American and Marie Rose cocktail sauces. Topped with cucumber tomato salad.
- Appetizer Sampler 24

One crab cake, two lobster empanadas, three conch fritters and a half order of calamari fries, served with sauces to pair.
- Parmesan Truffle Fries 9

House-cut fries tossed in truffle oil and salt, topped with grated parmesan cheese

DESSERT

- Key Lime Pie 10

Reese's Chocolate Peanut Butter Pie 11

Housemade Strawberry Shortcake 13

SIDES 6

- Roasted Garlic Mashed Red Bliss Potatoes

Macaroni au Gratin

Saffron Rice

Cilantro Rice

Mushroom-Herb Risotto

House-Cut French Fries

Asparagus

Herb Roasted Petite Red Potatoes

Honey Sous Vide Carrots

SALADS

- Grilled Caesar Salad 13

Grilled romaine hearts, parmesan, brioche croutons, fried anchovy and Caesar dressing.
- 601 Chop Salad 17

Diced jerk chicken, ham, turkey, avocado, grape tomato, cucumber, diced red onion, diced egg, provolone, Swiss cheese, queso fresco and chopped romaine tossed in chipotle ranch dressing.
- Side House Salad 7

Spring mix, cucumber, Roma tomato, red onion, carrot and crouton with balsamic vinaigrette.
- Salad Enhancements:

Marinated Filet Tips 8 • Marinated Jerk Chicken 6



ENTRÉES

- Lobster Cannelloni 34

Homemade cannelloni filled with Maine lobster, ricotta, parmesan and fontina cheese in lobster bisque topped with melted mozzarella and green onion, served with crostini.
- Colossal Curry Shrimp 33

Colossal shrimp, bell pepper and onion sautéed in a green coconut curry sauce. Served over cilantro-lime white rice and topped with Thai chili and cilantro.
- Creole Chicken Étouffée 22

Sous vide shrimp and chorizo-stuffed chicken breast pan-seared and topped with sautéed peppers and onions in étouffée sauce over saffron rice.
- Black Grouper in Parchment 36

Blackened black grouper fillet, ginger honey carrots, herb roasted petite red potatoes, and citrus-herb butter baked in parchment, served with toasted crostini.
- Lump Blue Crab Roll 22

Lump blue crab, tobiko and green onion tossed in spicy kewpie mayo on a toasted New England-style roll. Served with house-cut french fries.
- Tempura Fried Shrimp 20

Syphon vodka tempura-fried colossal shrimp served over cilantro rice, served with sweet and sour sauce.
- Jamaican Snapper 38

Citrus and allspice-rubbed snapper with sautéed carrot, bell pepper, chayote squash, garlic, onion and Scotch Bonnet pepper-infused sweet vinegar, served with Jamaican festivals and saffron rice.
- Sea Bass 44

Sous vide Chilean sea bass, lemon beurre blanc and wild mushroom risotto topped with fried basil, Parmigiano-Reggiano cheese.
- Cove's Fancy Fried Shrimp 39

Syphon vodka tempura-fried colossal shrimp served over sticky rice and topped with spicy lump crab and kewpie mayo, ponzu eel sauce, furikake, fried onion and garlic.
- Double-Stack Burger* 22

(10oz of beef)

Double-stacked grass-fed all-natural Brasstown beef patties, habanero bacon jam, melted aged Gruyère cheese with arugula, red onion, and Roma tomato on a toasted brioche bun. Served with house-cut french fries.
- Korean BBQ Salmon 26

Fresh salmon sous vide in bulgogi marinade over cilantro rice with stir-fried peppers, onions and carrot, topped with Thai chili and green onion.

BUTCHER BLOCK

- All steaks are seasoned with Himalayan pink salt and black peppercorn, sous vide to a perfect temperature through the entire steak, cast iron-seared and topped with fried onions.
Butcher Block entrées include choice of one side.
- Choice Filet Mignon* 7oz 37

Choice Ribeye* (28+ Day Dry Age) 14oz 49

Choice NY Strip* (28+ Day Dry Age) 12oz 46

Tomahawk Pork Chop* (with peach purée) 12oz 31
- Chimichurri Beef Kabob (Sous vide chimichurri-marinated filet skewer served over cilantro rice, topped with parsley, cilantro and pickled red onion) 27

Enhancements:

Veal Demi-Glace 5 • Spicy Lump Crab and Tobiko Topper 12

Sautéed Mushrooms and Onions 6

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.