

# Starters

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## **Dozen Steamed Clams 19**

*Your choice of 12 wild caught Top Neck clams or Farm raised Middle Necks, steamed in natural broth or house made Garlic Butter. Served with Garlic Bread*

## **Crab Fries 18**

*Hand cut French fries with Seafood Cheese Sauce, and topped with Fresh Crab*

## **GF Jumbo Shrimp Cocktail (5) 18**

*Served with house made Cocktail Sauce*

## **Alligator Bites 18**

*Served with Sweet Thai Chili*

## **<sup>NEW</sup> Conch Fritters 12**

*Served with Bahamian Dipping Sauce*

## **<sup>NEW</sup> Crawfish 16**

*Served with Cajun Garlic Butter*

## **Crab Stuffed Mushrooms 14**

*Silver Dollar mushrooms filled with our house made crabmeat stuffing.*

## **Dozen Wings 16**

*Choice of Buffalo, BBQ, Mango Habanero, Garlic Parmesan*

## **1lb Peel N' Eat Shrimp 16**

*House made Cocktail Sauce*

## **Crispy Calamari 17**

*Domestic Calamari Rings & Sliced Banana Peppers. Served with Sweet Thai Chili & Marinara Sauce*

## **Mussels 16**

*1LB Mussels served with Garlic Butter or Fra Diavolo*

## **Jumbo Mozzarella Sticks 15**

*Served with house made Marinara Sauce (4)*

## **Homemade Beer Battered Onion Rings 13**

*Served with house made Ranch Dressing*

# Samplers

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## **From The Sea 22**

*Clams Casino, Oyster Rockefeller, Baked Stuffed Clams. Mix & Match (9)*

## **<sup>NEW</sup> Taco Sampler 22**

*Your Choice of Tangy Slaw Shrimp, Blackened Chicken Avocado Cream, or Pineapple Mango Chutney Catch*

## **Shrimp Sampler 22**

*Coconut, Firecracker, Grilled. Mix & Match (12)*

## **Seafood Tower 75**

*½ LB Peel & Eats, 2 Snow Crab Clusters, 6 Oysters, 6 Clams, 2 Lobster Tails*

# Soup & Salads

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## Seafood Gumbo

Cup- 6 Bowl- 8

## French Onion 8

### GF Chopped Cipollini Mozzarella Salad 16

*Vine Ripped Tomato, Mozzarella, Basil, Onions, and Pepper. With a Sweet Balsamic Reduction*

### GF Block Island Salad 12

*Mixed Greens, Tomatoes, Bleu Cheese, Apples, Pecans, Smoked Bacon, Corn*

## Cesar Salad 8

*Crisp Romaine, Croutons, and Caesar Dressing*

## House Salad 8

*Spring Mix Lettuce, Tomato, Cucumbers, and Onion*

### GF Wedge Salad 12

*Bleu Cheese, Iceberg, Bacon, Tomatoes*

### GF Add Protein 10

*Marinated Grilled Chicken, Pan Seared Salmon, or Steak*

Dressing Choices- Champagne Vinaigrette, Bleu Cheese, Ranch, Russian, Balsamic Vinaigrette, Apple Cider Vinaigrette, Honey Mustard

# Sandwiches

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Your Choice of One Smuggler Side \*Add Bacon 2\*

## Wagyu Burger 20

*LTO & Choice of American, Swiss, Provolone, Cheddar, or Bleu Cheese.*

### <sup>NEW</sup> Soft Shell Crab Sandwich 22

*Soft Shell Crab on a Brioche Roll, LTO, and Remoulade sauce*

## Salmon Burger 20

*Mixed Greens and Remoulade served on a Brioche Roll*

## French Dip 20

*Thin Sliced Prime Rib, on a Garlic French Roll*

## Lobster Roll 22

*Lobster Meat, Chopped Celery, tossed in remoulade sauce, on a French Roll*

## Crab Cake Sandwich 20

*Jumbo Lump Crab Meat, LTO, on a Brioche Roll. Served with homemade Remoulade sauce.*

## Mediterranean Chicken Sandwich 20

*Pesto, Mixed Greens, Roasted Red Peppers, Feta Cheese*

# Steaks

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*All Entrées Include Your Choice of Two Smugglers Sides*

**GF Slow Roasted Prime Rib 35-45-55**

*Cut By Hand 10oz 14oz 17oz, Served with Au Ju and Creamy Horseradish Sauce  
- While It Last -*

**GF Top Sirloin 32**

*10oz USDA Prime*

**GF USDA Prime NY Strip Steak 45**

**GF Filet Mignon 50**

*10oz*

**GF Tomahawk 100**

*Bone-in Ribeye*

**Elevate Your Steak 5**

*Truffle Butter, Bleu Cheese, Mushrooms and Onions, Au Poivre*

# Entrées

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*All Entrées Include Your Choice of Two Smugglers Sides*

**GF Seafood Norfolk 39**

*Shrimp, Crabmeat, Scallops, Sautéed in White Wine and Butter Sauce*

**Crabby Stuffed Shrimp 30**

*Large Shrimp Stuffed and Baked with House made Crabmeat Stuffing*

**GF King's Catch 45**

*Shrimp, Scallops, Clams, Mussels, Flounder, and Lobster Tail*

**Fish & Chips 28**

*House made Yuengling Beer Battered Cod. Served with House made French Fries*

**GF Brown Butter Scallops 39**

*Pan Seared Scallops, topped with Brown Butter*

**Chicken Francaise 28**

*House made Battered Chicken, Lemon, White Wine, Butter Sauce*

**Chilean Sea Bass 50**

*Pineapple Dijon Pan Sauce*

**Carribbean Salmon 30**

*Pan Seared Salmon topped with Pineapple Mango Chutney*

# Pastas

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## Tuscan Pesto Chicken 29

*Pan Seared Chicken in a Pesto Sauce with Sundried Tomatoes. Served over Fettucine*

## Shrimp Scampi 29

*Sautéed in Garlic Butter, Herbs, and White Wine. Served over Fettucine*

## Spice of the Sea 32

*Clams, Mussels, Calamari, and Shrimp. Served over Fettucine.*

– Mild or Hot –

## Lobster Mac & Cheese 32 – With Truffles 36

*Maine Lobster with house made cheese sauce over Cavatappi, topped with breadcrumbs.*

## Alfredo Royale 36

*Shrimp and Lobster, served over Fettucine*

## Lobster Ravioli 36

*Homemade Blush Lobster Sauce*

# Lobster & Crab

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## GF Whole Live Maine Lobster MKT Price

*1 ¼ lb -5lb \*Straight from Our Tank\* Served with your choice of two Smugglers sides*

## GF Twin Tails 40

*Twin 5oz Tails. Served with your choice of two Smugglers sides*

## Maryland Crab Cakes 36

*Made with Jumbo Lump Crabmeat. Served with your choice of two sides and Dill Tartar Sauce*

## GF Baiardi Snow Crab Legs 39

*Two 12oz Clusters. Served with your choice of two Smugglers sides*

## <sup>NEW</sup> Soft Shell Crab 40

*Two Soft Shell Crabs. Served with your choice of Two Smugglers Sides*

– Scampi or Fried –

## Lobster Francaise 44

*Two Battered Lobster Tails in a Lemon Butter, White Wine Sauce. Your Choice of Two Smugglers Sides*

## GF Buster Crab Pot 49

*Snow Crab Legs, Crawfish, Shrimp, Mussels, Clams, Corn, and Red Potatoes*

## — ■ ADD ON SMUGGLERS SURF ■ —

Crab Cake 18

GF Petite Lobster Tail (5oz) 18

(6) Shrimp 12

*Coconut, Grilled, or Fried*

Bairdi Snow Crab Cluster (12oz) 18

**NEW**

# Cove Features

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— **NEW** UNLIMITED PEEL N' EAT SHRIMP 19.99 —

Your Choice of Two Smugglers Sides

Please No Sharing

— **NEW** 8OZ PRIME RIB 25 —

**NEW** Your Choice of Two Smugglers Sides

*Available Everyday 2pm-5pm*

— **CRAZY FRIDAY FEAST** —

Set Menu

*Available All Day*

## Smugglers Sides

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French Fries 5

GF Smashed Potato 5

GF Baked Potato 5

GF Corn on the Cob 5

GF Coleslaw 5

GF Chef's Vegetable of the Day 5

House made Potato Chips 5

Ceasar Salad 5

GF House Salad 5

GF Truffle Smashed Potatoes 7

Truffle Fries 7

— *Join Our Cove Cash Program* —

Join our Loyalty Program and receive \$10 in Cove Cash for every \$200 you spend. Redeemable on Alcohol and Food!

**\*Automatic 18% gratuity will be added to all tables of 8 or more.\* \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.\***