

Starters

Smugglers Classics 15

All our homemade classics have been on our menu for over 40 years!

Choose One: Clams Casino (5), Oysters Rockefeller (4), Coconut Shrimp (5), Baked Stuffed Clams (5)

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.

GF Jumbo Shrimp Cocktail (5) 18

Served with house made Cocktail Sauce

Roasted Burrata 16

Creamy roasted burrata with caramelized tomatoes and garlic, drizzled with balsamic reduction, finished with fresh basil and crispy garlic crostini

Conch Fritters 12

Served with Bahamian Dipping Sauce

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)

Samplers

From The Sea 22

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

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

Seafood Gumbo

Cup- \$5, Bowl- \$7

French Onion 8

^{GF} Block Island Salad 12

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

Seared Ahi Tuna Salad* 21

Sesame-seared ahi tuna, served rare with crisp Asian vegetables and fresh wakame

Steak and Blue Cheese Salad* 22

Sliced seared steak with fresh blue cheese crumbles, sautéed mushrooms, crisp carrots, and watermelon radishes, all tossed in our signature homemade blue cheese dressing

Cesar Salad 8

Crisp Romaine, Croutons, and Caesar Dressing

House Salad 8

Spring Mix Lettuce, Tomato, Cucumbers, and Onion

Lunch Feature Salad Bar 15

Soup, Salad, and Bread

--Sold until 4:30pm ends at 5:00pm. Inquire with server--

^{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

Your Choice of One Smuggler Side. Add Salad Bar to any Sandwich \$6, Add Bacon \$2

Wagyu Burger* 20

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

Ultimate Steak Sandwich* 25

Seared Slice of Roasted Ribeye with creamy burrata and chimichurri, drizzled with balsamic reduction on a toasted garlic baguette

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

The Big Club 20

Tender oven-roasted turkey breast with thick-cut applewood smoked bacon, fresh lettuce, and ripe tomato

Crab Cake Sandwich 20

Jumbo Lump Crab Meat, LTO, on a Brioche Roll.

Served with homemade Remoulade sauce.

Marinated Chicken Sandwich 16

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

Steaks

All Entrées Include Your Choice of Two Smugglers Sides or Salad Bar

Lunch Feature 8oz Prime Rib* 25

Your Choice of Two Smuggler's Sides

– Available until 5pm –

GF Slow Roasted Prime Rib* 35-45-55

Cut By Hand 10oz 14oz 17oz, Served with Au Ju and Creamy Horseradish Sauce

– While It Lasts –

GF Smuggler's "Cove Filet" 29

Our 8oz Hand cut Sirloin

GF USDA PRIME NY Strip Steak* 45

14oz

GF Filet Mignon* 45

8oz

GF Tomahawk* 110

2lb USDA Prime hand-cut bone-in ribeye Tomahawk.

A hearty, shareable steak that's perfect for two

Elevate Your Steak 5

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

Well-done steaks are prepared upon request and cannot be returned or refunded

Entrées

All Entrées Include Your Choice of Two Smugglers Sides or Salad Bar

GF Seafood Norfolk 39

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

Crabby Stuffed Shrimp or Flounder 30

*Your choice of Fresh Caught Flounder or Large Shrimp,
Stuffed and Baked with House made Crabmeat Stuffing*

GF Broiled Seafood Combo 45

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

Beer Battered Cod 28

House made Lager Beer Battered Cod.

Pan Seared Colossal Scallops 45

Colossal fresh sea scallops, pan-seared to perfection with crisp vegetables and finished with a rich brown butter sauce.

Chicken Francaise 28

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

GF All Day Feature

Unlimited Peel N' Eat Shrimp

20

Pastas

All pasta is served with our homemade garlic bread

Chicken Sweet Potato Gnocchi 29

Juicy chicken breast finished with a velvety chicken demi-glace and sweet cherry reduction, set atop sweet potato gnocchi.

Jumbo Shrimp and Scallop Scampi 32

Tossed with Linguine

Seafood Pomodoro 34

Clams, mussels, shrimp, scallops, and calamari tossed with linguine in a savory garlic, tomato pomodoro sauce

Lobster Mac & Cheese 34 - Truffle Lobster Mac & Cheese 38

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

Alfredo Royale 36

Shrimp, Lobster, and Scallops tossed with cavatappi pasta

Lobster Ravioli 35

Homemade Blush Lobster Sauce

Lobster & Crab

GF Whole Live Maine Lobster MKT Price

*1 ¼ lb -5lb *Straight from Our Tank**

Served with your choice of two Smugglers sides or Salad Bar

Cold Water Lobster 45

Twin Petite Canadian cold-water lobster tails, served with drawn butter.

Served with your choice of two Smugglers sides or salad bar.

Warm Water Lobster 45

Broiled 12 oz Brazilian warm-water lobster tail, served with drawn butter.

Served with your choice of two Smugglers sides or salad bar.

Lobster Francaise 44

Tender medallions of fresh lobster sautéed in a lemon-butter white wine sauce. Your

Choice of Two Smugglers sides or Salad Bar

Jumbo Alaskan Bairdi Snow Crab Leg Clusters 45

Two succulent Alaskan Bairdi snow crab leg clusters, served with drawn butter. Includes your choice of two Smuggler's sides or our salad bar.

GF Buster Crab Pot 44

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

Steamed in their natural broth and a Cajun Butter Garlic Sauce

Maryland Crab Cakes 36

Made with Jumbo Lump Crabmeat. Served with your choice of two Smugglers sides or Salad Bar and Dill Tartar Sauce

Fresh Catch

Sourced fresh daily and available while supplies last. See our specials sheet or ask your server about today's fresh catch, and enjoy your choice of the following cooking styles.

Island Style

Grilled to perfection and topped with a bright Caribbean pineapple-mango salsa for a sweet, tropical finish

New Orleans Style

Cajun-blackened with bold Southern spices, finished with a rich and creamy Creole sauce

Argentinian Style

Simply grilled and served with classic chimichurri—fresh herbs, garlic, and olive oil for a vibrant, savory bite

Smugglers Sides

French Fries 5

GF Mashed Potato 5

Rice 5

GF Chef's Vegetable of the Day 5

Cesar Salad 5

Truffle Fries 7

Sweet Potato Fries 5

GF Baked Potato 5

GF Coleslaw 5

Linguini Marinara 5

GF House Salad 5

GF Truffle Mashed Potato 7

— ■ ADD ON SMUGGLERS SURF ■ —

GF Petite Lobster Tail 20

Crab Cake 15

Bairdi Snow Crab Cluster (10oz) 18

(6) Shrimp 12

Coconut, Grilled, or Fried

— ■ Join Our Cove Cash Program ■ —

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

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.