



We're Glad You're Here!

LUNCH & DINNER MENU



— Appetizers & Shareable Starters —

CRISPY FRIED CHICKEN WINGS

Tossed with Your Choice of Buffalo, BBQ Sauce, Mango Habanero, Garlic Parmesan
Served with Celery and our Homemade Blue Cheese Dressing or Ranch Dressing.
½ Dozen ~ 9.99 1 Dozen ~ 16.99

CRISPY CHICKEN TENDERS

Hand Breaded with your Choice of Dipping Sauce ~ 10.99

DEEP-FRIED MOZZARELLA STICKS

Served with our Marinara Dipping Sauce ~ 9.99

FRIED CALAMARI

Lightly Dusted Fresh Sliced Rhode Island Calamari Rings & Sliced Cherry Peppers Served with Marinara and Sweet Thai Chili Pepper ~ 14.99

SHRIMP & LOBSTER SPRING ROLLS

Spring Rolls Filled with Shrimp, Lobster, Crab & Jullienne Asian Vegetables, Served with Honey Mango & Sweet Thai Chili Dipping Sauce. ~ 14.99

OYSTERS ROCKEFELLER

Large Oysters filled with a Creamy Spinach, Bacon & Parmesan Cheese. A CLASSIC!! ~ 12.99

FIRE CRACKER SHRIMP

Hand Breaded Gulf Shrimp Tossed in a Sweet & Spicy Thai Chili Sauce and Sesame Seeds ~ 11.99

HOMEMADE BAKED STUFFED CLAMS

Rhode Island Clams Filled with Our Famous Maryland Style Stuffing ~ 10.99

JUMBO FRIED OYSTERS

Served with your Choice of Homemade Cocktail or Homemade Tartar Sauce ~ 15.99

NEW BIGGER
& BETTER

SUPER SALADS

Our Super Salads are Large Entree Sized Salads. All Come with Your Choice of Garlic Bread, Corn Muffin or House Bread & Butter

ADD GRILLED OR BLACKENED CHICKEN BREAST, SHRIMP OR SALMON TO ANY SUPER SALAD FOR ONLY \$6

HOUSE GARDEN SALAD ~ 11.99

Large Bowl of Mixed Greens with Vine Ripe Tomatoes, Red Onions, Cucumbers, Carrots, Radishes and Your Choice of any Dressing

CAESAR SALAD ~ 11.99

Crisp Romaine Lettuce with our Fresh Homemade Dressing & Croutons

SESAME SEARED AHI TUNA SALAD ~ 17.99

Sliced Sesame Seared Ahi Tuna Rare with Mango Avocados sliced Radish in a Caribbean Mango Dressing with Crispy Wontons

COBB SALAD ~ 17.99

NEW!

Honey roasted turkey breast, applewood bacon, corn, tomatoes, chopped red onions, choppe avocado, radish, cheddar cheese & hard boiled egg on a bed of mixed greens and maytag blue cheese

BLOCK ISLAND CHOPPED SALAD ~ 15.99

Grilled chicken, fresh mixed greens, vine-ripened roma tomatoes, maytag bleu cheese, granny smith apples, pecans, hickory-smoked bacon & sweet corn tossed with our apple cider vinaigrette. Garnished with garlic croutons.

STEAK & BLEU CHEESE SALAD ~ 17.99

Crisp romaine hearts tossed with thinly sliced, marinated flank steak, Maytag blue cheese crumbles, sliced radishes, homemade croutons, sauteed mushrooms and lots of our famous homemade blue cheese dressing. SUBSTITUTE SIRLOIN +2

Dressings:

Homemade Blue Cheese, Russian, Honey Mustard, Ranch, Lite French, Italian, Fat Free Raspberry Vinaigrette, Balsamic Vinaigrette, Apple Cider Vinaigrette, Oil & Vinegar

SMUGGLERS LUNCH SALAD BAR & BREAD

Available
Mon-Fri
until 2 pm

Salad Bar Alone ~ 7.99

Salad Bar and Bowl of Soup ~ 9.99

STEAMED CLAMS

While they Last!

Your Choice of Steamed:
Wild Connecticut Littlenecks ~ 13.99
or Farm Raised Virginia Middlenecks ~ 10.99
Served with Drawn Butter
Steamed with our Homemade Garlic Butter ~ add .99

COCONUT SHRIMP

Jumbo Gulf Shrimp Dredged in a Coconut Batter & Fried Light Golden Brown.
Served with our Sweet Berry Berry & Honey Mango Dipping Sauces ~ 10.99

SILVER DOLLAR MUSHROOMS

Stuffed with our Savory Homemade Crabmeat Stuffing ~ 10.99

CLAMS CASINO

Freshly Shucked & Stuffed with Bacon, Peppers and Onions. Baked to Order with Parmesan Cheese ~ 12.99

BACON WRAPPED SCALLOPS

Sea Scallops Pan Seared & Wrapped in Applewood Smoked Bacon - Drizzled with Chipotle Ranch ~ 14.99

NEW ZEALAND GREEN SHELL MUSSELS

The BIG Ones! Grilled with a Roasted Garlic & Roasted Red Pepper Herb Butter ~ 12.99

RAW BAR

Served with Homemade Cocktail Sauce, Horseradish & Fresh Lemons

~OYSTERS~

"Ask Your Server for Today's Featured Oysters"

EAST COAST OYSTERS

1.75 - 3.75 each

WEST COAST OYSTERS

2.50 - 4.50 each

While
they last!

~CLAMS~

Farm Raised
Virginia Middlenecks ~ 1.35

Wild Connecticut
Littlenecks or Top Necks~ 1.50



CHILLED PLATES

JUMBO SHRIMP COCKTAIL ~ 14.99

Real JUMBO Shrimp Chilled and Served with our Homemade Cocktail & Remoulade Sauce

NORTH ATLANTIC LOBSTER COCKTAIL ~ 16.99

Chilled Lobster Tail, Claw and Knuckle Meat Served with our Homemade Cocktail & Remoulade Sauce

SESAME SEARED AHI TUNA ~ 15.99

Seared Rare and Sliced Ahi Tuna over Wakame Served with Crispy Wontons, Ponzu & Sriracha for Dipping



SOUPS

All of Our Soups Have Been Made Right Here in the Smugglers Cove Kitchen for over 40 Years!

FRENCH ONION

Crock 5.99

SOUP DU JOUR

Cup or Bowl ~ Price Varies

HOUSE SEAFOOD GUMBO

with Andouille Sausage, Seafood, Okra and Peppers
Cup 4.99 • Bowl 5.99



LAND HO



All of our Steaks are Graded USDA PRIME or USDA CHOICE

**All Land Ho Entrees are Served with Choice of Salad
& One Smugglers House Side OR Two Smugglers House Sides**

"OLD FASHIONED" LONDON BROIL ~ 22.99

Thinly sliced marinated Flank Steak served
with mushroom & onion demiglace

TOP CHOICE CENTER CUT FILET MIGNON

Cut from the Center of the Beef Tenderloin for a "Barrel Cut Steak"

Only a "Filet Mignon" can be called a "Filet Mignon"

8 oz ~ 35.99 Petite Filet Mignon - 6 oz ~ 26.99

PRIME 21 DAY DRY AGED PORTERHOUSE STEAK

"ITS BACK". After a Two Year Hiatus off our menu. This Steak gives you
the best of both worlds, a Full Center Cut Filet Mignon and a
Full Center Cut New York Strip Steak, side by side cooked with
the bone for maximum flavor profile 24oz ~ 49.99

PRIME TOP SIRLOIN FILET STEAK

Looks like a Filet Mignon but it is not, this Steak is cut
from the Sirloin Muscle and is a Naturally Lean Steak
Full of Bold Beefy Flavor. ~ 10 oz 26.99 ~ 6 oz 22.99

TOP CHOICE RIBEYE STEAK

The Most Beautifully Marbled Steak. This Steak has
the most Flavor of any Steak, 16 oz ~ 34.99

CHOPPED SIRLOIN STEAK

Fresh, Ground Sirloin & Filet Trimmings Grilled & Topped
with a Sweet Mushroom Onion Demi Glace ~ 18.99

Signature Prime Rib

All of our Prime Ribs are cut by hand, right here
every day and are a minimum of the stated size

OUR SIGNATURE

SLOW-ROASTED PRIME RIB

All Served with Au Jus &
Creamy Horseradish Sauce

House Cut (10 oz) 26.99

Queen King Cut (14 oz) 34.99

King Cut (17 oz) 39.99

Here's How We Cook It:

We Cannot be Responsible for Well Done Steaks



Steak Toppings

Sautéed Wild Mushrooms \$2.99

Carmelized Onions \$1.99

Mushroom & Onion Demi Glace \$1.99

Fresh Chimichuri Sauce \$1.99

Make it a SURF & TURF

ADD ONE OF OUR SURF OPTIONS TO YOUR LAND HO

Add 12.99

4 oz Maine Lobster Tail • Stuffed Shrimp

Opilio Snow Crab Cluster (8 oz)

Jumbo Shrimp Your Way (6)

Add 21.99

1/2 Pound Golden King Crab Legs

Twin 4 oz Maine Lobster Tails

Jumbo Bairdi Snow Crab Cluster (12 oz)

LOBSTER & CRAB LEGS

Our Lobster & Crab Entrées are Served Your
Choice of Any Two Smugglers HOUSE Sides

SNOW CRAB

ALASKAN OPILIO SNOW CRAB (7-9oz)

1 Cluster ~ 17.99 • 2 Clusters ~ 24.99

CANADIAN BAIRDI SNOW CRAB (10-12oz)

1 Cluster ~ 25.99 • 2 Clusters ~ 39.99

LOBSTER

LIVE MAINE LOBSTERS

(1 1/4 - 5 1/2 lbs From Our Tank) - MARKET PRICE

TWIN LOBSTER TAILS

Twin 4 oz Tail ~ 29.99

10oz LOBSTER TAIL

Big 10 oz Maine Lobster Tail Topped
with Lemon Butter ~ 34.99

Add our Savory Crab Meat Stuffing &
Hollandaise for an additional \$5

KING CRAB

LARGE GOLDEN ALASKAN KING CRABS

1 Pound (4 Legs) ~ 64.99

JUMBO RED ALASKAN KING CRAB

1 Pound (3 Legs) ~ 79.99

Today's Fresh Catch

PICK YOUR CATCH !! ☆ 8oz ☆

Some of the fresh catches we try to carry every day are..

Fluke / Flounder • Tilapia • Faroe Island Salmon • Haddock • Swordfish
Alaskan Halibut • Florida Red Snapper • Florida Gulf Grouper

ASK YOU SERVER WHAT FRESH FISH IS AVAILABLE TODAY OR GO IN OUR FISH CASE!

All of our market fresh fish may be prepared Broiled, Cajun Blackened or Grilled on our
signature oak wood-burning grill and topped with any one of our Complimentary Signature Sauces.

Complimentary Signature Sauces

Parmigiana Encrusted • Traditional - Lemon Butter Sauce

Caribbean Style - Warm Pineapple Mango Salsa • Asian Style - Teriyaki and Wakame

Louisiana Style - Cajun Blackened, Fresh Pico de Gallo & a Spicy Beurre Blanc

COVE FAVORITES

All Cove Favorites are Served with Choice of Salad
and One Smuggler's House Side OR Two Smuggler's House Sides

DELUXE FRIED SEAFOOD COMBO ~ 41.99

"A Smugglers Classic"

Flounder, Crab Cake, Shrimp, Oysters & Scallops.
All Fried Golden Brown
and Served with Dipping Sauce

JUMBO SEARED SCALLOPS ~ 34.99

Fresh Day Boat Scallops (No Additives - Never Frozen)
Seared & Served with a Brown Butter Caper Sauce

SEAFOOD NORFOLK ~ 28.99

Jumbo Shrimp, Fresh Lump Crabmeat, Sea Scallops
Gently Sautéed in a Maryland Style White Wine
and Butter Sauce

BAKED STUFFED GULF SHRIMP

Large Juicy Shrimp Overstuffed and
Baked with Lump Crabmeat Stuffing
Lite ~ 24.99 • Full ~ 27.99

PARMESAN ENCRUSTED STUFFED FLOUNDER

Fresh Filet Baked with a Generous Portion
of our Savory Lump Crabmeat Stuffing
Lite ~ 24.99 • Full ~ 29.99

BROILED MATEY'S COMBO ~ 29.99

Jumbo Shrimp, Scallops, Chef's Catch of the Day,
Broiled Haddock, Little Neck Clams and Mussels

FISH n' CHIPS

Deep Fried, Yuengling Beer Battered Haddock
with Fresh Homemade Fried Potato Chips
Skip the Chips and get any Two Sides
Lite ~ 23.99 • Full ~ 25.99

MARYLAND CRAB CAKE

A Traditional Recipe of Fresh Lump Maryland Crabmeat,
Saltine Crackers and Seasonings
One Crab Cake ~ 21.99 • Two Crab Cakes ~ 34.99

"A Fan Favorite!"

LOBSTER FRANCAISE

Maine Lobster Tails Egg Battered
and Sauteed in a White Wine Butter Sauce ~ 29.99

FRIED MATEY'S COMBO ~ 29.99

Fried Flounder, Scallops, Shrimp, Oysters

TWO WAY SHRIMP

Coconut, Tempura, Grilled, Fried or Blackened (12) ~ 25.99

"It's back"

CRAB AUGRATIN ~ 26.99

Jumbo Lump Crab Meat with a Three Cheese Sauce
and Baked with Breadcrumbs

DELUXE BROILED SEAFOOD COMBO ~ 40.99

"A Smugglers Classic"

Shrimp, Sea Scallops, Clams, Mussels &
Haddock with your Choice of 4oz Lobster Tail,
or Snow Crab in a Lemon Butter Sauce

- CHICKEN -

Served with Choice of Salad and One Smugglers
House Side OR Two Smugglers House Sides

SAUTÉED CHICKEN BREAST ~ 23.99

Picata, Franchise, Marsala or Alfredo

ISLAND STYLE

CHICKEN BREAST ~ 23.99

Grilled And Basted in a Sweet Teriyaki
Glaze & Topped with Pineapple
Mango Salsa.

NEW ORLEANS STYLE

CHICKEN BREAST ~ 25.99

Cajun Blackened Chicken Breast Topped with
Andouille Sausage, Burre Blanc and Jumbo
Lump Crab Meat with Fresh Pico de Gallo

GRILLED BBQ CHICKEN ~ 23.99

Smothered with Sautéed Mushrooms
& Onions with a Light BBQ Sauce
and Swiss & Provolone Cheeses.

CRISPY CHICKEN TENDERS ~ 20.99

Hand Breaded with your Choice
of Ranch or Homemade Honey Mustard
Dipping Sauce

- PASTA & MORE -

Served Over Pasta with
Your Choice of Salad or One Smugglers House Side

LOBSTER MAC & CHEESE

Chunks of Maine Lobster Baked in Our Homemade
Cheese Sauce & Tossed with Cavatappi Pasta
& Butter Breadcrumbs ~ 27.99

PARMESAN ~ 23.99

Chicken, Shrimp or Eggplant
Served over Linguini

VEGETABLE PASTA PRIMAVERA ~ 21.99

A Vegetarian Favorite. Fresh Broccoli, Red Peppers,
Organic Carrots, Sun Dried Tomatoes & Zucchini, Tossed in a
Fresh Garlic & Olive Oil, Sauce over Linguini
ADD GRILLED CHICKEN OR SHRIMP +4

JUMBO SHRIMP & JUMBO SCALLOP SCAMPI

Sautéed in Garlic Butter, Herbs and White Wine.
Served over Linguini. ~ 25.99

SHRIMP & CRAB RISOTTO ~ 26.99

Shrimp, Jumbo Lump Crab & Asparagus in a Creamy Risotto

**Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.*

SMUGGLER'S HOUSE SIDES

Fries • Baked Potato • Mashed Potatoes • Linguini Marinara
Sweet Potato Fries • Vegetable of the Day • Steamed Broccoli
Rice Pilaf • Homemade Cole Slaw • Homemade Potato Salad
Homemade Potato Chips
Make Your Potato Loaded with Bacon & Cheddar Cheese + .99
Hollandaise Sauce + .99 • Cheese Sauce + .99

SMUGGLER'S SIDE SALADS

House Salad 3.99
Ceasar Salad 3.99
Iceberg Wedge 4.99
Salad Bar 6.99
Substitutue Salad Bar 4.99
Salad Bar as an Entree 9.99

-All Burgers & Sandwiches are Served with Your Choice of French Fries, Homemade Chips, Potato Salad, Sweet Potato Fries or Cole Slaw & a Pickle

DOCK BURGERS

All Burgers start with a Custom Blend of Ground (CAB) Chuck Brisket & Short Rib Beef or a Veggie Burger on a Brioche Bun. Add Lettuce, Tomato & Onion +.49

OLDE ENGLISH CHEDDAR ~ 13.99

Thick Cut, Maple Syrup Cured Applewood Smoked Bacon, Aged Cheddar on a Toasted English Muffin

BLACKENED BACON BLUE ~ 13.99

Cajun Seasoned with Thick Cut, Maple Syrup Cured Applewood Smoked Bacon & Goopy Maytag Blue Cheese on a Toasted Brioche Bun

PHILLY SWISS ~ 12.99

Smothered in Sautéed Wild Mushrooms, Carmelized Onions & Swiss on a Brioche Bun

CALIFORNIA BURGER ~ 11.99

Lettuce, Tomato, Onion with or w/o Cheese on a Brioche Bun

HAWAIIAN TERIYAKI ~ 14.99

Teriyaki, Fresh Pineapple, Applewood Smoked Bacon & Cheddar Cheese on a Toasted Brioche Bun

SANDWICHES

GRILLED CHICKEN BREAST & CHEESE SANDWICH ~ 12.99

Marinated Grilled Chicken Breast, Cheddar Cheese with Lettuce, Tomato and Onions on a Brioche Bun

BEEF LT ~ 15.99

Toasted Garlic French Bread with Peppercorn Mayo and Sliced Sirloin Filet, Applewood Smoked Bacon, Lettuce & Tomato

SEAFOOD MELT ~ 14.99

Shrimp, Crab and Scallops Topped with Melted Cheddar and Served Open-Faced on an English Muffin

FRIED SHRIMP PO' BOY ~ 15.99

Toasted French Bread with Remoulade Sauce, Fried Shrimp, Shredded Lettuce, Sliced Tomatoes and Sliced Pickles

HOMEMADE CRAB CAKE SANDWICH ~ 16.99

with Lettuce, Tomato, Onion & Tartar on a Brioche Bun

QUICHE OF THE DAY
\$8.99

HONEY ROASTED TURKEY CLUB ~ 13.99

Smoked, Honey Cured Turkey Breast, Thick Cut, Maple Syrup Cured Applewood Smoked Bacon, Green Leaf Lettuce, Sliced Vine Ripened Tomato and Hellman's Mayo - Simple, But Good!

NEW ENGLAND LOBSTER ROLL ~ 15.99

Chunks of Chilled Claw, Tail & Knuckle Lobster Meat with Chopped Celery in a Lite Remoulade Sauce. Served on a Fresh Baked Baguette.

Try it with Shrimp ~ 14

FRENCH DIP ~ 15.99

Prime Rib Sliced Thin on a Garlic French Roll with AuJus

**** While It Lasts! ****

with or w/o Cheese

OPEN-FACED REUBEN ~ 13.99

Sliced Corned Beef or Pastrami with Sauerkraut, Swiss Cheese and Russian Dressing on Marble Rye

GRILLED PRIME RIB SANDWICH ~ 15.99

Served on a Garlic French Roll with Carmelized Onions

**** While It Lasts! ****

(add cheese for \$1.00)

NEW

SMUGGLERS EARLY DINNER BLUE PLATE SPECIALS

ALL \$17.99

SUNDAY - THURSDAY: 1:00-5:30 pm • FRIDAY 12:00-5:00 pm

Orders Must be in the Kitchen by 5:15 pm (NO EXCEPTIONS)

10oz CHOPPED SIRLION STEAK

Served with Mushroom Onion Demi Glaze

EGGPLANT PARMIGIANA

SAUTÉED CHICKEN BREAST

Choice of Picatta, Francaise or Marsala

SHRIMP PLATTLER (7)

Choice of Fried, Scampi or Grilled

LONDON BROIL

with a Mushroom Onion Demi Glace

6oz SIRLION STEAK

GRILLED JAIL ISLAND SALMON

with Lemon Butter

BAKED BOSTON HADDOCK

Fresh North Atlantic Haddock with a Lemon White Wine Butter Crumb Topping

All Blue Plate Specials are Served with Choice of House or Caesar Salad and One Smuggler's House Side OR Two Smuggler's House Sides

SMUGGLER'S HOUSE SIDES

Fries • Baked Potato • Mashed Potatoes • Linguini Marinara
Sweet Potato Fries • Vegetable of the Day • Steamed Broccoli
Rice Pilaf • Homemade Cole Slaw • Homemade Potato Salad
Homemade Potato Chips
Make Your Potato Loaded with Bacon & Cheddar Cheese + .99
Hollandaise Sauce + .99 • Cheese Sauce + .99

SMUGGLER'S SIDE SALADS

House Salad 3.99
Ceasar Salad 3.99
Iceberg Wedge 4.99
Salad Bar 6.99
Substitutue Salad Bar 4.99
Salad Bar as an Entree 9.99

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

WINES

House Wines

| | | | |
|----------------------------|--------|-----|------|
| Cavit Pinot Grigio | \$7.50 | \$9 | \$28 |
| Cavit Moscato | \$7.50 | \$9 | \$28 |
| Woodbridge Chardonnay | \$7.50 | \$9 | \$29 |
| Woodbridge Merlot | \$7.50 | \$9 | \$28 |
| Woodbridge Cabernet | \$7.50 | \$9 | \$28 |
| Woodbridge White Zinfandel | \$7.50 | \$9 | \$28 |

Red Wines

| | | | |
|--------------------------------|------|------|------|
| Mirassou Pinot Noir | \$8 | \$12 | \$30 |
| Barefoot Red | \$9 | \$13 | \$31 |
| J. Lohr Merlot | \$12 | \$16 | \$42 |
| Kendall Jackson Cabernet | \$14 | \$20 | \$52 |
| Robert Mondavi Cabernet | \$10 | \$14 | \$22 |
| Cassillero del Diablo Cabernet | \$12 | \$16 | \$42 |

White Wines

| | | | |
|---------------------------------|------|------|------|
| Santa Margherita Pinot Grigio | \$14 | \$20 | \$58 |
| Eco Domani Pinot Grigio | \$12 | \$16 | \$42 |
| Kendell Jack Chardonnay | \$12 | \$18 | \$40 |
| Chateau St. Michelle Reisling | \$9 | \$13 | \$32 |
| Beringer White Zinfandel | \$9 | \$13 | \$32 |
| Whale Route | \$9 | \$13 | \$31 |
| Domaine da la Perriere Sancerre | \$14 | \$20 | \$58 |

Sparkling Wines

| | |
|-----------------------------------|------|
| Great Western Extra Dry Champagne | \$34 |
| Martin & Rossi Asti | \$48 |
| Mumm Cuvee Brut Prestige | \$60 |
| LaMarca Procecco | \$9 |

Desserts

POCONO CHEESECAKE FACTORY CHEESECAKE ~ 8

Classic Vanilla Bean New York Cheesecake with Real Whipped Cream.

ADD Strawberry or Blueberry Topping +.99

WARM BLONDE TOFFEE CRUNCH BROWNIE ~ 10

Thick, Caramelized, Dense And Chewy, with Browned Butter and Whole Sugar Melted with a Rich Butterscotch. Topped with White Chocolate Shavings and Whipped Cream.

MAKE IT THE WORKS . Add Vanilla Gelato and Hot Fudge and Even More Whipped Cream. - +1

HOMEMADE CREME BRULE ~ 9

Made Right Here Since The Beginning- Thick Creamy Custard with a Crisp Carmel Topping, Fresh Berries and Whipped Cream

COVE'S CHOCOLATE CAKE ~ 11

THE BIG ONE 5 Layers of Silky Smooth Chocolate Frosting Sandwiched Between Moist Dark Chocolate Cake Topped with Rich White Chocolate Shavings and Whipped Cream. ***You might want to share this one***

APPLE CRISP CINNAMON CRUMBLE ~9

Thick, Caramelized, Dense and Chewy, with Browned Butter and Whole Sugar Melted with Rich Butterscotch. Filled with both Milk and Semi-Sweet Chocolate Chunks and Buttery Toffee .

Make it The Works (Ice Cream, Hot Fudge and Whipped Cream) +1

BANANA PUDDING CHIMICHANGA ~ 10

Crisp Flaky Chimichanga Filled with Banana Pudding and Topped with Fresh Bananas, Caramel Sauce and Vanilla Gelato

GELATO

More flavor and less fat - Try It! ~\$5.50

Vanilla • Chocolate Ganache

Ask Your Server About Today's Flavor of the Day

Fat Free/Sugar Free Ice Cream Available - \$6

Castaway Cocktails

All Served in a Large Goblet, Enough to Share!

HAWAIIAN LAVA FLOW - 12

Malibu & Barcardi Rum with Strawberries, Pineapples and Coconut Cream in a Tall Glass Topped with Whipped Cream and Pineapples

GRAND PATRON MARGARITA - 14

Patron Tequila & Grand Marnier
with Our Homemade Margarita Slushee

SMUGGLERS SHARK BITE - 12

Malibu Coconut Rum, Blue Caraco, Pineapple Juice, Sprite, Grenadine.. You'll Feel Like You Got Bit!!

-PRESSED DRINK-

SMUGGLERS RED BERRY -11

Smirnoff Mandarin, Pink Lemonade, Fresh Strawberries, Blackberries, Blueberries, Lemon and Orange

DELUXE NESPRESSO CAFE MENU

OUR BEANS

INTENSO RISTRETTO

Origin: South America (Strong & Intense)

ESPRESSO: Origin: Brazil (Mild & Balanced)

DECAFFINATED: (Intense & Decaf)

ESPRESSO

Single \$4 • Double \$6

CAPPUCCINO or LATTE

Cappuccino \$6 • Latte \$6

COMPLIMENTARY FLAVORS

Vanilla • Raspberry • Carmel Chocolate • Mint
Macadamia Nut • Chocolate Chip Cookie Dough

COVE COFFEE COCKTAILS

Nutty Irishman • Iced Drunken Mocha
Butterscotch Latte

FEATURED COFFEE

Carmel Macchiato
Cinnamon Roll Capuccino

SMUGGLER'S COVE

ALL INCLUSIVE KID'S MENU \$9

All come with Choice of Beverage & Vanilla Cake

**Kids 12
years &
Under**

COCO MELON

Grilled Cheese w/ French Fries

POOH'S BELLY

Penne with Cheese or Marinara Sauce

TEEN TITANS STEAK

4oz Sirlion Steak with French Fries

SPONGE BOB SQUARE PANTS

Cheeseburger on Toasted Bun with French Fries

PAW PATROL PIZZA PARTY

Cheese Pizza with French Fries

CHICKEN LITTLE

Breaded Chicken Breast Strip with French Fries