



### **Starters**

**Oysters On The Half Shell** - Freshly shucked local Pemaquid Oysters served with cocktail sauce, horseradish, & lemon wedge 1/2 doz \$19 1 doz \$36

**Oysters Casino** – 1/2 doz oysters with sauteed peppers, celery, scallions in white wine butter, baked to perfection & topped with crumbled bacon \$22

**Coveside Crabcakes** – Fresh native crab lightly pan seared & served over baby arugula. Topped with our homemade tartar sauce \$17

**Truffle Fries** – Hearty serving of fries drizzled with herbed garlic truffle butter \$8

**Chicken Wings** – Order of (6), (10), or (15) wings & your choice of sauce, buffalo, sweet chili, or jerk BBQ \$12/\$18/\$24

**Quesadilla** - Grilled 10” tortilla served with melted cheese. Side salsa & sour cream \$15

**\*Add - Chicken \$4 – Lobster \$9** \*(GF tortilla option available)

**Mussels** - Local mussels sauteed in white wine, butter, & garlic. Served w/grilled Naan bread \$17

**Chorizo & Caper Mussels** – Fresh local mussels sauteed in garlic butter & white wine with capers, scallions, and red pepper flakes. Served w/grilled Naan bread \$19

**Bacon Wrapped Scallops** - Smokey bacon wrapped scallops lightly drizzled w/maple rum sauce \$18

**Shrimp Cocktail** - (8) Jumbo shrimp served with lemon wedge and cocktail sauce \$16

**Spinach Artichoke Dip** - Creamy house-made dip with a blend of cheeses, artichoke, and a hint of garlic. Served with tortilla chips \$17

### **Soup/Salads**

**Chowder** - Cup \$8/Bowl \$10 **Soup de Jour** – Ask your server about our soup of the day - Cup \$7/Bowl \$9

**Summer Berry Salad** – Fresh spinach with mixed berries, crumbled chevre, & candied pecans. Served with side of raspberry vinaigrette \$18

**Island Vibes Salad** – Mixed greens, ripe banana, strawberries, mandarin oranges, dried cranberries, pine nuts. Served with side of poppyseed dressing \$19

**Caesar Salad** - Crispy romaine tossed in Caesar dressing, topped with shaved parmesan & croutons \$12

**Garden Salad** - Mixed greens, carrots, tomatoes & cucumber. Choice of dressing \$9

### **Dressings:**

**Creamy Ranch, Bleu Cheese, 1000 Island, Balsamic, Cusabi, Raspberry Vinegarette, Poppyseed**

**\*Add to any salad for an additional charge:**

**Grilled Chicken \$9 - Salmon \$15 – Grilled Shrimp \$14 - Lobster \$22 – Crabmeat Salad \$15 – Crabcake\$12 – Haddock \$10**

Please let us know if you are allergic to anything! This food is or may be served raw or undercooked. Consumption of this food may increase risk of food borne illness. Please check with your physician if you have any questions about consuming raw or undercooked foods. Our menu items are prepared in a common kitchen with gluten exposure; therefore, we don't recommend them for customers with Celiac disease. Customers with gluten sensitivities should exercise judgement before consuming these items.

## Sandwiches

All sandwiches served with fries & pickle or sub side salad (+\$2)

\*GF bread option available\*

Cheese choices: American, Cheddar, Swiss, Pepper Jack, Bleu Cheese Crumbles

Additional toppings: Guacamole, Bacon, Caramelized Onions, Mushrooms \$1.75/ea

**Cove Burger** - 8 oz burger patty served w/lettuce, tomato & onion, on a brioche bun & choice of cheese \$20

**BLT** - You know.... \$16

**Blackened Grilled Chicken** – Grilled blackened chicken breast w/bacon, lettuce, cheddar, & roasted garlic aioli on a brioche bun \$18

**BBQ Pulled Pork**- Slow roasted pulled pork, topped with cheddar & tropical slaw on a brioche bun \$19

**Fried Haddock Sandwich** - Deep fried haddock fillet served with lettuce & tomato on a brioche bun \$20

**Lobster BLT** - Classic BLT topped with fresh Maine lobster on country white \$26

**Maine Lobster Roll** - Generous portion of fresh Maine lobster lightly tossed in mayo on bed of lettuce. Served on sub roll \$28

**Crabmeat Roll** – Hearty portion of crabmeat salad lightly tossed with herbs & mayo on bed of lettuce. Served on sub roll \$26

**Blackened Fish Tacos** - (2) soft flour tortillas w/blackened haddock, shredded cheese, tomato, cilantro mango slaw & pico de gallo \$20 \*(GF tortilla option available)

**Waldorf Chicken Salad** – Homemade chicken salad mixed with apples, celery, walnuts & raisins. Served on ciabatta roll \$18

### Baskets - All baskets served with fries, coleslaw, & tartar sauce

**Fish & Chips** - \$26

**Fried Shrimp** - \$25

**Fried Scallops** - \$28

**Fried Full Belly Clams** - \$28

**Fried Combo - (Scallops, Haddock, Shrimp, Clams)** \$32

### Dinner Entrees - \*SERVED AFTER 5:00 PM\*

**Grilled Salmon** - Salmon fillet grilled to desired temperature, topped with lemon herb butter. Served w/starch & vegetable of the day \$30

**Panchetta Shrimp Scampi** - Jumbo shrimp lightly sauteed with pancetta in oil & garlic served over linguini. Served w/side of grilled Naan bread \$28

**Rutherford Island Curry Seafood Stew** – A delicious combination of vegetables and seafood sauteed in a curry coconut sauce. Served w/side of grilled Naan bread \$40

**New York Strip** - 12 oz butcher cut, grilled to desired temperature and topped with bleu cheese & crab truffled herb butter. Served w/starch & vegetable of the day \$36

**Rib eye** – 14 oz butcher cut, grilled to desired temperature and topped with bleu cheese & crab truffled herb butter. Served w/starch & vegetable of the day \$40

**Chicken Piccata** – Two boneless skinless lightly floured chicken breast sauteed white wine caper cream sauce. Served w/starch & vegetable of the day (GF option available) \$28

**Maine Lobster Shore Dinner** - Single 1 ¼ lb steamed lobster with fresh local sauteed mussels. Served w/fries & coleslaw \$40

**Single or Twin Lobster** – Served with fries & slaw. Single \$28/Twin \$32

**Baked Stuffed Lobster** – Fresh Maine lobster, stuffed with crab, shrimp, scallops & herbed butter crumbs. Served w/fries & coleslaw \$42

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**YOUNG BUCKAROO MENU (Age 12 and under) All items \$10**

**Fish fingers**

**Grilled Cheese Sandwich**

**Chicken Fingers**

**Mac & Cheese**

**Buckaroo Burger**

**All kid's meals are served with side of coleslaw & fries**

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