

FROM THE GRIDDLE

FRENCH TOAST seasonal berries, vanilla whipped cream	\$8
BUTTERMILK PANCAKE STACK (3)	\$8
BLUEBERRY BUTTERMILK STACK (3) sweet ricotta, lemon curd, fresh blueberries	\$11
CHOCOLATE CHIP BUTTERMILK STACK (3) brûléed bananas, whipped cream	\$12
COVE TRADITIONAL two eggs any style, choice of meat, hash browns, toast	\$12
EARLY CATCH crispy market fish, two eggs any style, hash browns, toast	\$12
STEAK TIPS & EGGS* eggs any style, hash browns, toast	\$15
GRIDDLE MELT* chopped ground beef, fried egg, caramelized onions, cheddar, the sauce, hash browns	\$13
HOUSE CORNED BEEF & HASH two eggs any style, caramelized onions, veg of the day, comeback sauce	\$14

Three Egg Omelette with Cheddar Cheese, Hash Browns & Choice of Toast	
GREEN COVE asparagus, avocado, spinach	\$13
WEST BAY ham, peppers, onions	\$12
RHODY sausage, onions, peppers	\$13
SO CO shrimp, ham, peppers, tomato	\$14
Served with Two Poached Eggs, Hollandaise, English Muffin, Hash Browns*	
COVE CLASSIC pit ham	\$12
CRAB CAKE two lump crab cakes, spinach, avocado	\$17
SAUSAGE & PEPPERS sweet sausage, spinach	\$13
BENEDICT OF THE DAY inquire about our daily special	MKT
BACON	\$4
SAUSAGE	\$4
CHOICE OF TOAST	\$3
HASH BROWNS	\$3
PASTRY OF THE DAY	\$3
GRANOLA, YOGURT, BERRIES	\$8

CLUBS

Served with Hash Browns, Two Eggs Any Style, Choice of Bread

B.E.S.T. bacon, egg, spinach, tomato	\$11	GREEN-WICH egg, avocado, spinach, tomato, cheddar cheese	\$12	EGG MEAT CHEESE choice of meat and cheese	\$10
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LUNCH

STARTERS

HOUSE STUFFIES (2) rotating weekly flavor	\$7
GCK FRITTERS (6) rotating weekly flavor, lemon basil aioli	\$7
MAINE MUSSELS garlic, lemon, grilled bread, white wine butter	\$12
STEAMERS garlic, lemon, grilled bread, white wine butter	MKT

SOUPS

Chowders / Soups Served in a Cup or Bowl

COVE CLAM CHOWDER bacon, celery, onion, potato, dill	\$5/\$7
CHOWDER OR SOUP OF THE DAY	\$4/\$6

SALADS

CAESAR chopped romaine, parmesan crisp, croutons, creamy caesar dressing	\$9
HOUSE CHOPPED chopped tomatoes, cucumbers, red onions, hard boiled egg, greens, balsamic glaze, bleu cheese dressing	\$9
SHRIMP & CORN SALAD grilled corn, grape tomatoes, parmesan crisp, polenta croutons, arugula, basil buttermilk dressing	\$14
GREENWICH GREEN tomatoes, carrots, cucumbers, basil balsamic dressing	\$7

ADD PROTEIN: SHRIMP \$5, STEAK TIPS \$8, SCALLOPS \$8,
ROASTED OR FRIED CHICKEN TENDERS \$5

SEAFOOD PLATTERS

Served Broiled or Fried with Coleslaw,
Cucumber Tartar, Sidewinder Fries

COMBO #1 shrimp & crab cakes	\$16
COMBO #2 scallops & crab cakes	\$17
COMBO #3 catch of the day & shrimp	\$14
COMBO #4 catch of the day, shrimp, crab cakes	\$18
FISH & CHIPS lightly beer battered catch of the day	\$16

ROLLS

Served with Coleslaw & Sidewinder Fries

LOBSTER ROLL celery, creamy dill dressing, celery seed, split brioche bun	MKT
CT STYLE LOBSTER ROLL warm, buttered lobster, split brioche bun	MKT
CRISPY SCALLOP ROLL tomato, lettuce, comeback sauce, pickled pepper relish, split brioche bun	\$15
CRISPY SHRIMP ROLL tomato, lettuce, comeback sauce, pickled pepper relish, split brioche bun	\$14
CRISPY CATCH OF THE DAY beer battered, lettuce, tomato, cucumber tartar, hawaiian roll	\$13
HOUSE CORNED BEEF coleslaw, house mustard, swiss, rye	\$13

MELTS

Served on Buttered Texas Toast with Sidewinder Fries

PATTY MELT chopped ground beef, cheddar, caramelized onions, the sauce, butter toasted bread	\$13
MUSHROOM MELT caramelized onions, cheddar, the sauce, butter toasted bread	\$11
TUNA MELT creamy tuna salad, bacon, cheddar, butter toasted bread	\$14

BURGERS

Served on Hawaiian Roll with Sidewinder Fries

HOUSE BURGER* pickles, onions, lettuce, the sauce, cheddar	\$13
BACON BURGER* smoked bacon, tomato, pickles, onions, lettuce, the sauce, cheddar	\$14
BLACKENED BURGER* coleslaw, tomato, bleu cheese aioli	\$14
VEGGIE BURGER sweet potato & black bean burger, avocado, pickled chipotle onions, comeback sauce	\$14

CLUBS

Served with Bacon, Avocado, Tomato,
Lettuce, Whole Grain Mustard Aioli,
Choice of Bread, Served with Sidewinder Fries

TURKEY	\$13	CHICKEN	\$14
HAM	\$13	SALMON	\$18
TURKEY & HAM	\$14		



DINNER

SERVED DAILY BEGINNING AT 4:00 PM

STARTERS

HOUSE STUFFIES (2) rotating weekly flavor	\$7
GCK FRITTERS (6) rotating weekly flavor, lemon basil aioli	\$7
MAINE MUSSELS garlic, lemon, grilled bread, white wine butter	\$12
STEAMERS garlic, lemon, grilled bread, white wine butter	MKT
CRISPY PT. JUDITH CALAMARI cherry peppers, ri dipping sauce	\$10
SHRIMP SCAMPI TOAST white wine, lemon, caper butter over sliced focaccia	\$12

SOUPS

Chowders / Soups Served in a Cup or Bowl

COVE CLAM CHOWDER bacon, celery, onion, potato, dill	\$5/\$7
CHOWDER OR SOUP OF THE DAY	\$4/\$6

SALADS

CAESAR chopped romaine, parmesan crisp, croutons, creamy caesar dressing	\$9
HOUSE CHOPPED chopped tomatoes, cucumbers, red onions, hard boiled egg, greens, balsamic glaze, bleu cheese dressing	\$9
SHRIMP & CORN SALAD grilled corn, grape tomatoes, parmesan crisp, polenta croutons, arugula, basil buttermilk dressing	\$14
GREENWICH GREEN tomatoes, carrots, cucumbers, basil balsamic dressing	\$7
ADD PROTEIN: SHRIMP \$5, STEAK TIPS \$8, SCALLOPS \$8, ROASTED OR FRIED CHICKEN TENDERS \$5	

PLATTERS

Served Broiled or Fried with Coleslaw,
Cucumber Tartar, Sidewinder Fries

COMBO #1 shrimp & crab cakes	\$16
COMBO #2 scallops & crab cakes	\$17
COMBO #3 catch of the day & shrimp	\$14
COMBO #4 catch of the day, shrimp, crab cakes	\$18
FISH & CHIPS lightly beer battered catch of the day	\$16

ENTRÉES / SPECIALS

SCALLOPS AU GRATIN broiled scallops, potato gratin, mushroom cream, breads crumbs	\$23
BOUILLABAISSSE seafood stew with shellfish & catch of the day, tomato fennel broth, grilled bread	\$21
BLACKENED SWORDFISH local succotash, lemon butter	\$22
SEARED SALMON* asparagus & tomato risotto, basil aioli	\$21
ROASTED FLOUNDER stuffed with shrimp & crab cake, lemon butter	\$22
BAKED LOBSTER MAC & CHEESE lobster cream, penne pasta, bread crumbs	MKT
SEARED 10 OZ. NY STRIP* grilled asparagus, potato gratin, red wine shallot butter	\$24
ROASTED CHICKEN BREAST grilled asparagus, parmesan polenta, mushroom cream	\$18

BEVERAGES

DARK & STORMY dark rum, lime juice, ginger beer, lime
COVE NIGHT SKY spiced rum, amaretto, peach liqueur, cranberry + orange juices, orange garnish
SEA BREEZE vodka, cranberry + grapefruit juices
TROPICAL BAY BREEZE coconut rum, cranberry + pineapple juices
SOUTH COUNTRY DINGY MARTINI coconut rum, cranberry, pineapple + orange juices, cherry garnish
SALTY DOG gin, grapefruit juice, salted rim
ANCHORS AWAY gin, orange liqueur, sweet vermouth, orange juice, club soda, orange garnish
GOLDEN SUNSET prosecco, orange juice
BARNACLE BLOODY MARY vodka, homemade bloody mary mix, clam garnish
MARITIME MARTINI vodka, gin, blue curaçao, dry vermouth, lime
SAILORS DELIGHT gin, ginger beer, lime wedge
COASTAL SERENADE gin, lime juice, ginger ale
BOTTLED BEER coors light, bud light, bud, ultra, heineken, corona, sam lager, gansett, miller lite
WINE pinot grigio, prosecco, riesling, cabernet, pinot noir, merlot

DESSERTS

COBBLER À LA MODE seasonal flavor, vanilla bean ice cream \$6	BROWNIE SUNDAE chocolate brownie, strawberries, vanilla bean ice cream, chocolate sauce, whipped cream \$8	COOKIES N' CREAM CAKE ice box ice cream cake, crushed oreos, whipped cream \$6
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*Consumption of raw or undercooked foods may increase your risk of foodborne illness. Please inform your server of any/all food allergies.