

accepting reservations
THE HARBOR ROOM
 PRIVATE DINING SPACE
 Please call 612.562.7744 for more information.



LUNCH

NANTUCKET 15
 spicy tuna, spicy salmon, spicy yellowtail, seaweed salad,
 tempura crunch, tobiko

CōV CōV ROLL 16
 soy paper roll, spicy tuna, snow crab, cucumber, avocado,
 tempura crunch, mango salsa

OUT OF THE BLUE 12
 pickled radish, cucumber, avocado, pickled carrot, leaf lettuce

SUSHI

ANCHOR ROLL 16
 tempura battered, tuna, cream cheese, jalapeño, eel sauce,
 spicy mayo, sriracha

HARBOR ROLL 14
 house smoked salmon, avocado, cream cheese, sesame seeds,
 seared salmon, sweet soy, spicy mayo, scallions

WILD PEARL 16
 unagi, shrimp, avocado, cream cheese, sriracha

HEART OF THE SEA 16
 toro, salmon, yellowtail, daikon sprouts, tobiko

Raw Bar

EAST COAST OYSTERS ON THE HALF SHELL / 4 each
 ichabod • well fleet • island creek / mignonette, horseradish, cocktail sauce, lemon

SASHIMI PLATTER / MKT
 chef's featured selection

Flatbreads / 19

WILD MUSHROOM
 with pancetta, garlic, and gorgonzola
 PROSCIUTTO & FIG COMPOTE
 CHICKEN & TOMATO PESTO
 with artichokes and mozzarella
 PEPPERONI & ITALIAN SAUSAGE
 CAPRESE BASIL MARGHERITA

CRISPY BUFFALO SHRIMP
 tiger shrimp, frank's red hot, buttermilk ranch 21

CōV CōV JUMBO LUMP CRAB CAKE
 lemon creole mustard 23

HOUSE-SMOKED SALMON
 served with greek yogurt cream cheese
 and oven-roasted flatbread 16

Starters

CRISPY CALAMARI FRIES
 savory lime dusted, marinated cucumber, tomato
 and onion salad with citrus aioli 16

CōV LOBSTER GUACAMOLE
 cilantro, lime, chips 23

CōV WINGS / 14
 spicy honey citrus glaze or house-made buffalo sauce

to eat an oyster is to kiss the sea on the lips

Salads

CōV "CHOPPED" SALAD 19
 pulled chicken, bacon, avocado, kalamata olives, salami,
 egg, blue cheese, bacon vinaigrette

ROTISSERIE CHICKEN AND KALE SALAD .. 21
 baby kale, radicchio, brussels sprouts, feta cheese, lemon
 poppy seed dressing, warm rotisserie chicken breast

CAESAR SALAD 14
 romaine hearts, cherry heirloom tomato, spiced crouton,
 shaved reggiano, anchovies

BLUE CHEESE WEDGE 19
 baby iceberg, praline bacon, pickled red onion, blue
 cheese, candied pecans, heirloom tomato, buttermilk ranch

ALASKAN KING CRAB SALAD 24
 romaine and iceberg, sliced baby tomatoes, cucumber,
 radish, eggs, kalamata olives, louie dressing, fines herb

SALMON PAILLARD 22
 7 oz pan seared filet, fried capers, frisée, pickled vegetables

STRAWBERRY SPINACH 19
 fresh strawberries, kiwifruit, cherry tomatoes, red onion,
 goat cheese, finished with balsamic

Soups

NEW ENGLAND
 CLAM CHOWDER / 8

GOLDEN CHICKEN
 AND VEGETABLE SOUP / 7

CLASSIC FRENCH ONION / 9
 gruyère and toasted baguette

Entrees iceberg wedge / caesar / leafy greens 5

CHILEAN SEA BASS 24
 pan seared with baby bok choy and mushroom consommé

FISH OF THE DAY MKT
 market fresh catch

BABY BACK RIBS 24 / 34
 CōV slaw, house fries, bbq, half / whole

STEAK FRITES 20
 tender hand-cut sirloin, caramelized shallots, fresh thyme

ROTISSERIE CHICKEN 16
 brown butter chicken jus, quinoa cucumber and tomato salad

FRESH VEGETABLE FETTUCCINE 14
 parmesan cream sauce, add rotisserie chicken 6, add shrimp 8

FEATURED PASTA OF THE DAY MKT
 ask server for details

Sides

BALSAMIC TRUMPET
 MUSHROOMS / 10

HAND CUT FRIES / 8

TRUFFLE FRIES / 10

RUSSET
 GARLIC MASH / 10

GRILLED ASPARAGUS / 10

CHILLED QUINOA CUCUMBER
 TOMATO SALAD / 8

ROASTED CAULIFLOWER / 10

MAC & CHEESE / 10

Burgers & Sandwiches

CōV BURGER 17
 9 oz house-grind, aged cheddar, russian dressing, lettuce, tomato, onion

BACON CHEESEBURGER 19
 thick-cut bacon, CōV special cheese blend, tomato

FRENCH DIP 27
 thinly sliced prime rib served rare, horseradish sauce, toasted baguette

GRILLED RIBEYE SANDWICH 24
 rustic french roll, caramelized onion, green pepper, gruyère, garlic aioli

LOBSTER ROLL 27
 fresh lobster, griddled split top roll, fine herb, mayo

WALLEYE SANDWICH 22
 beer battered walleye filet fried to crisp golden brown topped with
 CōV slaw and savory tartar sauce on toasted hoagie

BOATHOUSE TACOS 16
 choice of chipotle beef, chili lime chicken, or paprika marinated
 mahi mahi, served with zesty coleslaw

AVOCADO BLT 16
 nueske's bacon, fresh tomato, shaved lettuce, garlic aioli

CōV SOUP AND HALF SANDWICH 18
 half turkey sandwich or BLT and choice of soup (2 upcharge for french onion)

CHICKEN SALAD 14
 rotisserie chicken, red grapes, celery, creole cashews, red pepper, mayo,
 dill, iceberg lettuce cups, lavosh crackers, served with fresh fruit

TURKEY CRANBERRY SANDWICH 17
 whole wheat bread, cranberry and caramelized onion jam,
 gruyère cheese, iceberg lettuce, mayo

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David Richoz / general manager - Dominic McMahon / executive chef - Brian Sharpe / assistant executive chef

Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.
 CōV requests that no outside food or drink be brought into the bar, patio, restaurant, or the Private Dining Rooms.

In situations where an outside dessert or beverage is required, an extra service charge – such as a plating or corking fee – will be added to the check.