

accepting reservations
THE HARBOR ROOM
 PRIVATE DINING SPACE

Please call 612.562.7744 for more information.



DINNER

CōV JUMBO LUMP CRAB CAKE	29
lemon, creole mustard	
TRUFFLE ARANCINI	19
arborio risotto, roasted mushroom, mozzarella, basil pesto, manchego	
WOOD-FIRED CōV WINGS	24
house buffalo, korean bbq, or mango habanero	
SALT AND VINEGAR CHICKEN WINGS ..	24
whole chicken wings, smoked and fried, salt and vinegar rub, fresno chili smash	
CRISPY BUFFALO SHRIMP	26
ranch, shaved celery salad	

PRINCE EDWARD ISLAND MUSSELS ..	22
house-made chorizo, tomato fumet, grilled baguette	
OYSTERS ON THE HALF SHELL* ..	5 each
cucumber melon mignonette, horseradish, cocktail sauce, lemon	
DUNGENESS CRAB DIP	29
torn baguette, parmesan, scallions	
TUNA POKE*	28
sesame dressing, pickled pepper, avocado, cucumber, sweet onion, sesame wonton, chili oil	

LOBSTER GUacamole	33
cilantro, lime, fresh tortilla chips	
FRIED CALAMARI	25
tomato lemon aioli, pickled peppers, gremolata	
TRUFFLE FRIES	16
chimichurri béarnaise	
BRUSSELS SPROUTS	18
beets, carrots, pepitas, sausage, citrus vinaigrette	
MAHI FISH TACOS	24
grilled or fried mahi, pico de gallo, adobo chili aioli, avocado	

PEPPERONI & SAUSAGE
 FLATBREAD / 23

MARGHERITA FLATBREAD / 21

ROASTED MUSHROOM
 FLATBREAD / 23

roasted garlic, goat cheese, arugula

HAWAIIAN FLATBREAD / 24
 rotisserie back bacon, braised pineapple, marinara, pickled onion, chili flake

SOUP OF THE DAY / 15
 NEW ENGLAND
 CLAM CHOWDER / 15

CōV ROLL*	26
soy paper roll, spicy tuna, crab, cucumber, avocado, tempura crunch, mango salsa	
ANCHOR ROLL*	27
deep fried spicy tuna, asparagus, avocado, cilantro, spicy salmon, cream cheese, eel sauce	
SASHIMI PLATTER*	40
chef's featured selection	
MAINE LOBSTER HAND ROLL*	28
lobster, cucumber, carrot, butter bib, kaiware sprout, tobiko	
THE DRAGON*	27
avocado, cucumber, tempura shrimp, spicy mayo, tempura crunch, eel sauce, tobiko	

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BUTTERFLY ROLL*	27
salmon, celery, spicy crab, avocado, tempura crunch, bigeye tuna, spicy mayo, eel sauce	
TIGER ROLL*	26
shrimp tempura, spicy tuna, avocado, bigeye tuna, spicy mayo, sweet soy	
WILD PEARL*	26
yellowtail, jalapeño, avocado, cilantro, spicy mayo	
HARBOR ROLL*	26
house smoked salmon, avocado, cream cheese, sesame seeds, fresh salmon, sweet soy, scallions	
VEGETARIAN ROLL	20
cucumber, avocado, pickled carrot, leaf lettuce, asparagus, cilantro sauce	

Salads

CLASSIC CAESAR	16 / 22
baby romaine, focaccia croutons, boquerones anchovies, parmesan, herbs	
GREEN GODDESS WEDGE	14 / 24
house-cured bacon, chopped egg, marinated tomato, red onion, crispy serrano ham	
FIG & WALNUT	25
local butter lettuce, grilled date goat cheese, figs, cape gooseberry, red onion, candied walnuts, honey white balsamic vinaigrette	
POACHED PEAR AND ARUGULA	25
salad with toasted pecans and dolce gorgonzola	
BEETS & KALE	24
red and gold beets, pistachio, blood orange, manchego	
enhancements: bell & evans chicken* 13 salmon* 16 jumbo shrimp* 18 scallops (2) 19 fresh cold lobster* 19 butcher's cut steak* 21	

Pasta

DUNGENESS CRAB & SHRIMP PASTA	39
calabrian pepper, tomato, basil, crab essence	
BOLOGNESE	40
bucatini pasta, wagyu beef, burrata, calabrian oil, basil, grilled sourdough	
LOBSTER TORTELLONI	44
house made, lobster veloute, fried garlic, buttered crumb, aleppo pepper	
PAPPARDELLE CARBONARA	40
house-made pappardelle, grilled chicken, peas, bacon	

Fish

FISH AND CHIPS	28 / 36
Icelandic cod, house made chippys, malt vin tartar sauce 8oz/16oz	
CIOPPINO	54
north atlantic lobster, scallops, shrimp, mussels, roasted fennel, tomato fumet	
SEARED SEA SCALLOPS*	42
house pappardelle roasted mushroom, and porcini cream with black garlic molasses	
ARCTIC CHAR ROCKEFELLER	45
roasted orange and fennel farotto, Pernod infused cream, rye crumb	
WOOD-FIRED SALMON*	43
charred lemon and almond pesto, roasted potato, green beans, sweet pepper relish	
PAN-SEARED RAINBOW TROUT	45
smoked squash purée, bacon spinach fregola sarda, smoked trout caviar	
PAN-SEARED SEA BASS	55
potatoes fondant, brown butter roasted carrots and turnips, carrot nage	
PAN SEARED WALLEYE	39
tomato shallot salsa, parmesan crusted, tomato salad	

MAC AND CHEESE	12
smoked butter, tomato jam, romesco	
GRILLED BROCCOLINI	14
grilled broccolini and florentine cauliflower, smoked butter and lemon	

Sides

GOUDA POBLANO HASH BROWN CAKE	10
LOADED BAKED POTATO	16
bacon, cheddar, sour cream, chives	
GRILLED ASPARAGUS	12

*Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.

An 18% gratuity charge will be added for parties of 7 or more.

Please note: a 5% paper/plastic charge will be added to all to go orders.

CōV requests that no outside food or drink be brought into the bar, patio, restaurant, or the Private Dining Room.

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.