

Shareables		
TRUFFLE ARANCINI 19	PRINCE EDWARD ISLAND MUSSELS .. 22	LOBSTER GUACAMOLE 33
arborio risotto, roasted mushroom, mozzarella, basil pesto, manchego	house-made chorizo, tomato fumet, grilled baguette	cilantro, lime, fresh tortilla chips
KOREAN BBQ CHICKEN 19	OYSTERS ON THE HALF SHELL* . 5 each	FRIED CALAMARI 23
korean fried chicken drumstick, carrot, cabbage, korean bbq	granita mignonette, horseradish, cocktail sauce, lemon	tomato lemon aioli, pickled peppers, gremolata
WOOD-FIRED CōV WINGS 24	DUNGENESS CRAB DIP 29	TRUFFLE FRIES 16
house buffalo, korean bbq, or mango habanero	torn baguette, parmesan, scallions	chimichurri béarnaise
SAKURA WAGYU MEATBALLS 32	CRISPY BUFFALO SHRIMP 26	BRUSSELS SPROUTS 18
parmesan, burrata, marinara, escarole	ranch, shaved celery salad	onion, bacon, pecan, sweet and sour vinaigrette
PIGS IN A BLANKET 20	CōV JUMBO LUMP CRAB CAKE 29	MAHI FISH TACOS 24
snake river farms wagyu hotdog, puff pastry, truffle beer mustard	lemon, creole mustard	grilled or fried mahi, pico de gallo, adobo chili aioli, avocado
		CORN RIBS 16
		elote spice, fresno chili, cotija, lime

Flatbreads & Soup			
PEPPERONI & SAUSAGE FLATBREAD / 23	ROASTED MUSHROOM FLATBREAD / 23	HAWAIIAN FLATBREAD / 24	SOUP OF THE DAY / 15
MARGHERITA FLATBREAD / 21	roasted garlic, goat cheese, arugula	rotisserie back bacon, braised pineapple, marinara, pickled onion, chili flake	NEW ENGLAND CLAM CHOWDER / 15

CōV ROLL* 26	S U S H I	BUTTERFLY ROLL* 27
soy paper roll, spicy tuna, crab, cucumber, avocado, tempura crunch, mango salsa		salmon, celery, spicy crab, avocado, tempura crunch, bigeye tuna, spicy mayo, eel sauce
ANCHOR ROLL* 27		TIGER ROLL* 26
deep-fried spicy tuna, asparagus, avocado, cilantro, spicy salmon, cream cheese, eel sauce		shrimp tempura, spicy tuna, avocado, bigeye tuna, spicy mayo, sweet soy
THE DRAGON* 27		SPICY HAMACHI ROLL* 26
avocado, cucumber, tempura shrimp, spicy mayo, tempura crunch, eel sauce, tobiko		spicy hamachi, avocado, nori, cilantro, togarashi, yuzu ponzu
CATERPILLAR ROLL* 26		PAPAYA ROLL* 26
tempura shrimp, unagi, cream cheese, eel sauce, avocado		mango, tuna, yellowtail, papaya, mango sauce, spicy cilantro sauce
SEA BASS YUZU ROLL* 28		HARBOR ROLL* 26
tempura seabass, avocado, cucumber, soy paper, yuzu kosho, wonton crisp		house-smoked salmon, avocado, cream cheese, sesame seeds, fresh salmon, sweet soy, scallions
WILD PEARL* 26		VEGETARIAN ROLL 20
yellowtail, tuna, fresno, avocado, cilantro, spicy mayo		cucumber, avocado, pickled carrot, leaf lettuce, asparagus, cilantro sauce

Salads	
CLASSIC CAESAR 14 / 22	
baby romaine, focaccia croutons, boquerones anchovies, parmesan, herbs	
GREEN GODDESS WEDGE 16 / 24	
house-cured bacon, chopped egg, marinated tomato, red onion, crispy serrano ham	
CHOP SALAD 24	
local mixed greens, chicken, pepperoni, kalamata olive, heirloom tomato, egg, herb, crispy prosciutto, blue cheese, banyuls vinaigrette	
TROPICAL FRUIT SALAD 25	
papaya, starfruit, gooseberry, pineapple, mizuna, yuzu lemongrass vinaigrette	
FIG & WALNUT 25	
local butter lettuce, grilled date goat cheese, figs, cape gooseberry, red onion, candied walnuts, honey white balsamic vinaigrette	
BLT CAPRESE 26	
little gem lettuce, house bacon, heirloom tomato, basil, fresh mozzarella, focaccia	
KING CRAB AND GRILLED AVOCADO SALAD 38	
grilled avocado, deviled crab salad, black rice, furikake, grapefruit	
POACHED PEAR AND ARUGULA 25	
salad with toasted pecans and dolce gorgonzola	
BEETS & KALE 24	
beets, carrots, fennel, humble goat chèvre, cilantro vinaigrette, pistachio enhancements: bell & evans chicken* 13 salmon* 16 jumbo shrimp* 18 scallops (2) 19 fresh cold lobster* 19 butcher’s cut steak* 21	

Entrees	
POKE BOWL* 28	
choice of protein, sesame dressing, pickled pepper, charred cabbage, spicy mayo, avocado, cucumber, sweet onion, sesame wonton, chili oil	
GRILLED SEA SCALLOPS* 38	
jerk scallop and pineapple, coconut rice pilaf, carrot ginger puree, habanero bitters	
WOOD-ROASTED CHICKEN 30	
house bbq sauce, cowboy macaroni and cheese, grilled broccolini	
CHILEAN SEA BASS 45	
pan-roasted, grilled broccolini and asparagus, truffle-shallot butter	
WOOD-FIRED SALMON* 33	
charred lemon and almond pesto, roasted potato, green beans, sweet pepper relish	
FISH AND CHIPS 28 / 36	
icelandic cod, house made chippys, malt vin tartar sauce 8oz/16oz	
CIOPPINO 47	
north atlantic lobster, scallop, shrimp, mussels, roasted fennel, tomato fumet	

Pasta	
DUNGENESS CRAB & SHRIMP PASTA 38	
calabrian pepper, tomato, basil, crab essence	
BOLOGNESE 35	
bucatini pasta, wagyu beef, burrata, calabrian oil, basil, grilled sourdough	
HUMBLE GOAT TAGLIATELLE 32	
housemade tagliatelle, chèvre cream, piquillo pepper, piparra pepper, crispy serrano ham	
LOBSTER TORTELLONI 36	
freshly made, lobster veloute, fried garlic, buttered crumb, aleppo pepper	

Burgers & Sandwiches	
CōV BURGER* 24	
8 oz hand-ground sakura wagyu patty, local butter lettuce, american cheese, creole mustard aioli, house pickles	
CRISPY CHICKEN SANDWICH 24	
CōV slaw, maple creole aioli, pickles -or buffalo style-	
LOBSTER ROLL 35	
fresh cooked lobster, griddled split top roll, tarragon, mayo - warm or cold	
FRENCH DIP* 36	
thinly-sliced eye of ribeye, horseradish crème, toasted baguette	
AVOCADO BLT 25	
thick cut berkwood farms bacon, fresh tomato, arugula, garlic aioli	
CHICKEN PARMESAN 26	
breaded chicken tender, provolone, mozzarella, parmesan, burrata, basil, marinara, focaccia	
THE JOSH ARNOLD 32	
pastrami style whitefish, coleslaw, gruyère, house spicy full sour pickle, salt and vinegar chips	
SIMPLE GRILLED FISH 27	
grilled wahoo,lettuce,tomato, garlic aioli, milk bun -simple or blackened-	
WOOD-FIRED ROTISSERIE TURKEY SANDWICH 25	
hand-carved turkey, cranberry caramelized onion jam, provolone, shredded iceberg lettuce, mayo	
SMOKED BRISKET SANDWICH 25	
house pickles, CōV slaw, crispy onion, ancho chili bbq sauce	
CHEDDAR JALAPEÑO BRAT 25	
smoked cheddar jalapeño bratwurst, mango chili relish, tobacco onion	

SANDWICH AND SOUP/SALAD COMBO 23

choose a 1/2 portion of:
turkey sandwich • avocado blt • french dip
choose your side: side salad • cup of soup

*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.