

Shareables

TRUFFLE ARANCINI 17 arborio risotto, roasted mushroom, mozzarella, basil pesto, manchego	PRINCE EDWARD ISLAND MUSSELS .. 22 house-made chorizo, tomato fumet, grilled baguette	LOBSTER GUACAMOLE 33 cilantro, lime, fresh tortilla chips
SOUTHERN FRIED LOLLIPOP 19 frenched chicken drumstick, pepper cream gravy, fried sage, hot honey	OYSTERS ON THE HALF SHELL* · 5 each granita mignonette, horseradish, cocktail sauce, lemon	FRITO MISTO 24 shrimp, calamari, white fish, peppers, lemon, saffron aioli
WOOD-FIRED CōV WINGS 24 house buffalo, bbq, or mango habanero	DUNGENESS CRAB DIP 29 torn baguette, parmesan, scallions	TRUFFLE FRIES 16 chimichurri béarnaise
SAKURA WAGYU MEATBALLS 32 parmesan, burrata, marinara, escarole	CRISPY BUFFALO SHRIMP 26 ranch, shaved celery salad	BRUSSELS SPROUTS 18 smoked onion, maple sherry vinaigrette, bacon
PIGS IN A BLANKET 20 snake river farms wagyu hotdog, puff pastry, truffle beer mustard	CōV JUMBO LUMP CRAB CAKE 29 lemon, creole mustard	MAHI FISH TACOS 24 grilled or fried mahi, pico de gallo, adobo chili aioli, avocado

Flatbreads & Soup

PEPPERONI & SAUSAGE FLATBREAD / 23	ROASTED MUSHROOM FLATBREAD / 23 roasted garlic, goat cheese, arugula	MEATBALL FLATBREAD / 24 meatballs, marinara, pickled onion, basil, pecorino	SOUP OF THE DAY / 15 NEW ENGLAND CLAM CHOWDER / 15
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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
THE DRAGON* 27 avocado, cucumber, tempura shrimp, spicy mayo, tempura crunch, eel sauce, tobiko
CATERPILLAR ROLL* 26 tempura shrimp, unagi, cream cheese, eel sauce, avocado
SEA BASS YUZU ROLL* 28 tempura seabass, avocado, cucumber, soy paper, yuzu kosho, wonton crisp
WILD PEARL* 26 yellowtail, tuna, fresno, avocado, cilantro, spicy mayo

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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
SPICY HAMACHI ROLL* 26 spicy hamachi, avocado, nori, cilantro, togarashi, yuzu ponzu
PAPAYA ROLL* 26 mango, tuna, yellowtail, papaya, mango sauce, spicy cilantro sauce
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 14 / 22 baby romaine, focaccia croutons, boquerones anchovies, parmesan, herbs
BLUE CHEESE WEDGE 16 / 24 house-cured bacon, red onion, chopped egg, marinated tomatoes, croutons
FARMER SALAD 26 frisee endive, charred sourdough croutons, red onion, bacon, egg
CHOP SALAD 24 local mixed greens, chicken, pepperoni, kalamata olive, heirloom tomato, egg, herb, crispy prosciutto, blue cheese, banyuls vinaigrette
FIG & WALNUT 25 local butter lettuce, grilled date goat cheese, figs, cape gooseberry, red onion, candied walnuts, honey white balsamic vinaigrette
KING CRAB AND SQUASH SALAD 38 king crab, roasted squash, squash purée, avocado, sage, shiso, pumpkin seed, amoretto
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
PAN-SEARED SCALLOPS* 38 maple squash purée, sautéed lacinato kale, pork belly, pickled mushroom, sesame sage brittle
WOOD-ROASTED CHICKEN 30 house bbq sauce, cowboy macaroni and cheese, grilled broccolini
CHILEAN SEA BASS 45 sautéed spinach, romesco, crisp oyster mushrooms
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
BRAISED LAMB RAGU 34 ricotta pasta, marinated tomato, whipped ricotta, basil, pecorino romano
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
SHRIMP BURGER 26 tiger prawns, scallion caper remoulade, lettuce tomato, toasted milk bun
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
JOHN DORY SANDWICH 36 prosecco and tarragon batter, scallion caper remoulade, american cheese, toasted milk bun
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

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.