

Shareables

WOOD-FIRED ARTICHOKEs 22 steak butter, lemon aioli	CALAMARI 24 lightly fried, arugula, jalapeño, fresno peppers, bright lemon-tomato aioli	PRINCE EDWARD ISLAND MUSSELS 22 house-made chorizo, tomato fumet, grilled baguette
WOOD-FIRED CōV WINGS 24 house buffalo, bbq, or mango habanero	TRUFFLE FRIES 16 chimichurri béarnaise	OYSTERS ON THE HALF SHELL* ... 5 each cucumber melon mignonette, horseradish, cocktail sauce, lemon
SAKURA WAGYU MEATBALLS 32 parmesan, burrata, marinara, escarole	CRISPY CAULIFLOWER 18 buttermilk-marinated and fried, sweet chili sauce, cabbage slaw with lime, habanero, and lemon	DUNGENESS CRAB DIP 29 torn baguette, parmesan, scallions
PIGS IN A BLANKET 20 snake river farms wagyu hotdog, puff pastry, truffle beer mustard	MAHI FISH TACOS 24 grilled or fried mahi, pico de gallo, adobo chili aioli, avocado	CRISPY BUFFALO SHRIMP 26 ranch, shaved celery salad
LOBSTER GUACAMOLE 33 cilantro, lime, fresh tortilla chips		CōV JUMBO LUMP CRAB CAKE 29 lemon, creole mustard

Flatbreads & Soup

TUSCAN HARVEST FLATBREAD / 20 spinach, pulled chicken, oven-dried tomatoes, mozzarella, fresh avocado, balsamic glaze	PEPPERONI & SAUSAGE FLATBREAD / 23 MARGHERITA FLATBREAD / 21	ROASTED MUSHROOM FLATBREAD / 23 roasted garlic, goat cheese, arugula	CREAMY SPINACH & TOMATO FLATBREAD / 22 creamy spinach dip, mozzarella, parmesan, sweet oven-dried tomatoes	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	TUNA POKE* 28 sesame dressing, pickled pepper, avocado, cucumber, sweet onion, sesame wonton, chili oil	THE DRAGON* 27 avocado, cucumber, tempura shrimp, spicy mayo, tempura crunch, eel sauce, tobiko	CRISPY RICE* 27 deep-fried sushi rice, hamachi, fresno chili, chives, shallots, soy-ginger lime vinaigrette, house-made chili crunch	A.L.O. ROLL* 28 pulled chicken, ribeye, shrimp, avocado, cucumber, cream cheese, cilantro, wrapped in rice, coated in panko, fried until crispy
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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	HAMACHI TANGO* 26 tuna and hamachi sushi roll with avocado, cilantro, and jalapeño, topped with spicy mayo, chili oil, ponzu, and fresh lime juice	WILD PEARL* 26 yellowtail, tuna, fresno, 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
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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	FIG & WALNUT 25 local butter lettuce, grilled date goat cheese, figs, cape gooseberry, red onion, candied walnuts, honey white balsamic vinaigrette	AVOCADO SALAD 26 grilled avocado, crisp romaine, house-made guacamole, sweet corn relish, cilantro vinaigrette, spicy mayo drizzle	POACHED PEAR AND ARUGULA 25 bacon, toasted pecans, dolce gorgonzola	BEETS & KALE 24 roasted beets and carrots, kale, shaved fennel, grilled peaches, tomatoes, goat cheese, pistachios, cilantro, citrus vinaigrette <i>enhancements: bell & evans chicken 13 salmon* 16 jumbo shrimp 18 scallops (2)* 19 fresh cold lobster 19 butcher's cut steak* 21</i>
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Burgers & Sandwiches

CōV BURGER* 24 8 oz hand-ground sakura wagyu patty, local butter lettuce, american cheese, creole mustard aioli, house pickles	FRENCH DIP* 36 thinly-sliced eye of ribeye, horseradish crème, toasted baguette	LOBSTER ROLL 35 fresh cooked lobster, griddled split top roll, tarragon, mayo - warm or cold
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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	PAN-SEARED SCALLOPS* 42 roasted cauliflower purée, sautéed kale, warm beurre noisette	WOOD-FIRED SALMON* 43 grilled asparagus, mint-pea purée, lemon pepper beurre blanc	CHILEAN SEA BASS 55 miso-marinated, bok choy, ginger-scallion butter sauce, fresh cilantro oil	SEARED BLACK COD WITH SPRING SUCCOTASH 42 charred corn succotash, tomatoes, bacon, fresh herbs, chili-lime dressing	PAN-SEARED WALLEYE 39 tomato shallot salsa, parmesan crusted, tomato salad
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Pasta

CōV SCAMPI 32 bucatini pasta, white wine sauce with garlic, calabrian chili, shrimp, calamari, lemon, tomato, capers, red onion, basil	BOLOGNESE 40 bucatini pasta, wagyu beef, burrata, calabrian oil, basil, grilled sourdough	PASTA PRIMAVERA 30 smoky marinara, marinated grilled cauliflower, oven-dried tomatoes, kale	LOBSTER TORTELLONI 44 house-made, lobster velouté, fried garlic, buttered crumb, aleppo pepper
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Smoked Meats

SAKURA BABY BACK RIBS 39/49 CōV slaw, house fries, house bbq	ROTISSERIE SAKURA PORK CHOP 25/35 wood-roasted, pineapple-infused forbidden rice, fresh papaya salsa	WOOD-ROASTED CHICKEN 36 quinoa salad, arugula, oven-dried tomato, carrot, celery, onion, roasted shallot vinaigrette, charred lemon
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Wood-Fired Steaks

8OZ PETITE FILET 55 sautéed white asparagus, sweet carrot butterscotch, mushroom au jus	16OZ RIBEYE 55 patatas bravas, fresh herb salad, red wine, spring onion au jus	14OZ NEW YORK STRIP 55 buttery potato fondant, shaved asparagus, carrot salad, red wine, spring onion au jus
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Sides

PARKER HOUSE ROLLS 12 aleppo honey butter, house jam, red chimichurri	SIMPLE GRILLED VEG 8 rotating vegetable, garlic butter	COWBOY MACARONI AND CHEESE 12 cheese fonduta, cowboy caviar	GARLIC THYME MASHED POTATO 12 roasted garlic, thyme infused	LOADED BAKED POTATO 12 bacon, cheddar, sour cream, chives
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*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.