

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	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	TIGER ROLL* 26 shrimp tempura, spicy tuna, avocado, bigeye tuna, spicy mayo, sweet soy
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BUTTERFLY ROLL* 27 salmon, celery, spicy crab, avocado, tempura crunch, bigeye tuna, spicy mayo, eel sauce	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	WATERMELON SALAD 20 watermelon with feta cheese, basil, frisée, arugula, orange supremes, sweet onion vinaigrette	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	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
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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 roasted cauliflower purée, sautéed kale, warm beurre noisette	WOOD-ROASTED CHICKEN 30 quinoa salad, arugula, oven-dried tomato, carrot, celery, onion, roasted shallot vinaigrette, charred lemon	CHILEAN SEA BASS 45 miso-marinated, bok choy, ginger-scallion butter sauce, fresh cilantro oil	WOOD-FIRED SALMON* 33 grilled asparagus, mint-pea purée, lemon pepper beurre blanc	FISH AND CHIPS 28 / 36 icelandic cod, housemade chippys, malt vin tartar sauce, 8oz/16oz	CIOPPINO 47 north atlantic lobster, scallop, shrimp, mussels, roasted fennel, tomato fumet
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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 35 bucatini pasta, wagyu beef, burrata, calabrian oil, basil, grilled sourdough	PASTA PRIMAVERA 30 smoky marinara, marinated grilled cauliflower, oven-dried tomatoes, kale	LOBSTER TORTELLONI 36 house-made, lobster velouté, fried garlic, buttered crumb, aleppo pepper
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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	MEATBALL SANDWICH 25 sakura wagyu meatballs, soft hoagie roll, melted mozzarella, parmesan, fresh basil, rich smoked marinara	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	GRILLED MAHI SANDWICH 27 grilled mahi, 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	WALLEYE SANDWICH 29 beer-battered, pickle relish, shaved lettuce, tartar sauce
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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.