

COV

THE CUISINE

Our menu is designed for sharing; All dishes arrive as they are ready.
We suggest to order about 4-6 dishes per couple

CHILLED BAR

EAST COAST OYSTERS 22

½ dz - watermelon vinaigrette

DRESSED SCALLOPS 19

soy, yuzu, wasabi

SPICY TUNA TOASTADA 19

avocado, chili oil, lime

SHRIMP & OCTOPUS AGUACHILE 19

mango, jalapeno, cucumber, radish

SNAPPER CEVICHE 22

avocado leche de tigre

HOT BITES

GRILLED OYSTERS 23

calabrian chili butter

CRISPY CALAMARI 19

spicy aioli, scallions

CHICKEN TENDERS 21

avocado ranch & honey mustard

PORK BELLY LETTUCE CUPS 17

crispy rice, red miso aromatics

SPICY MAHI-MAHI FISH TACOS 23

crispy or blackened, avocado, slaw

SALADS

WATERMELON SALAD feta cheese, tomato, mint, lime, evoo, olives **21**

CHICKPEA SALAD romaine, radicchio, spicy salami, olives **19**

PASTA SANDOS

WHOLE LOBSTER SPAGHETTI fresh pasta, basil, tomato, spicy lobster sauce **49**

SHRIMP & CLAM FETTUCCINI fresh pasta, garlic, white wine sauce, chili flakes, oregano **29**

RIBEYE SANDWICH prime ribeye, cheese, truffle sauce, arugula, wedge fries **32**

MAINE LOBSTER SANDWICH cold or hot, butter toasted roll, wedge fries **37**

THE THOMAS GRILLED CHEESE artisanal bread, three cheeses, wagyu bacon, fries **22**

FROM THE GRILL

COMPOSED: baby octopus **39** montauk calamari **33**

SIMPLY GRILLED: ecuadorian shrimp **36** australian lamb chops **49**

SKEWERED: miso salmon **32** prime ribeye **33**

ADD SAUCE labneh - tahini - chimichurri - au poivre **5**

LAND & SEA FRITES

served with house made fries

PRIME RIBEYE **49** sauce au poivre **add lobster** **25**

ROASTED MAINE LOBSTER **49** green peppercorn & cognac sauce

FRIES & SIDES

FRIES: COV fries, garlic & feta **13** - wedge fries, old bay **12** - dressed fries, spicy aioli **12**

SIDES: calmar orzo, tomato **12** - mexican corn, cheese, smoked chile mayo **15**

