



THE CUISINE

our menu is designed for sharing & all dishes arrive to the table as they are ready

CHILLED BAR

SPICY TUNA TOSTADA 19
avocado, chili oil, lime

EAST COAST OYSTERS 24
½ dz – watermelon granita

COV CHILLED PLATEAU 85
chilled ceviches, oysters, shrimp cocktail

DRESSED SCALLOPS 19
soy, yuzu, wasabi

SNAPPER CEVICHE 23
avocado leche de tigre

HOT BITES

WAGYU SAUSAGE 17/32
jack cheese, jalapeno, mustard

SPICY MAHI-MAHI FISH TACOS 24
crispy or blackened, avocado, slaw

CHICKEN TENDERS 23
avocado ranch & honey mustard

PORK BELLY LETTUCE CUPS 19
crispy rice, red miso, aromatics

GRILLED OYSTERS 24
calabrian chili butter

CRISPY CALAMARI 21
spicy aioli, scallions

SALADS

WATERMELON SALAD feta cheese, tomato, mint, lime, evoo, olives **19**

CLASSIC CAESAR SALAD garlic-herb croutons, aged parmigiano-reggiano **18**
add boquerones **7** add deviled eggs **6**

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**

STEAK SANDWICH filet mignon, cheese, truffle sauce, arugula, wedge fries **33**

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

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

COV'S CHEESE BURGER havarti, wagyu bacon, pickles, secret sauce, old bay wedge fries **31**

CRISPY CHICKEN SANDO lettuce, spicy mayo, house pickles, old bay wedge fries **26**

FROM THE GRILL

COMPOSED: baby octopus, tomato-saffron orzo **39** branzino, tomato-saffron orzo **33**

SIMPLY GRILLED: jumbo shrimp **36** australian lamb chops **49** broccoli **16**

SKEWERED: miso salmon **32** filet mignon **33** chicken **29**

ADD SAUCE labneh – tahini | chimichurri | au poivre **5**

LAND & SEA BUTCHER'S BOARD

lamb chops, wagyu sausage, filet skewer, grilled shrimp, salmon skewer **135** + **whole lobster 40**

LAND & SEA FRITES

served with French fries

12oz PRIME RIBEYE 62 sauce au poivre + **lobster 20**

10oz FILET MIGNON 52 sauce au poivre + **lobster 20**

FRIES & SIDES

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

SIDES: mashed potatoes, garlic & ricotta **12** mexican corn, cheese, smoked chile mayo **15**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
A 20% service charge will be applied to parties of 6 or more and is distributed fully to our service team in lieu of a traditional gratuity.