

DINNER



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STARTERS

HOUSE-SMOKED SALMON
olive oil crostini 14

WOOD-FIRED CHICKEN WINGS
lightly smoked, blue cheese dressing, choice
of grilled or deep-fried buffalo style 15

TRUFFLE FRIES
parmesan, herbs 9

STEAMED EDAMAME
sake soy broth, togarashi chili flakes, sea salt 11

STEAMED PRINCE EDWARD
ISLAND MUSSELS
white wine, garlic, butter toast 15

MAHI FISH TACOS
tempura fried, jicama slaw, avocado,
cilantro remoulade 18

CRISPY CALAMARI FRIES
house-made tomato basil red sauce 15

LOBSTER GUACAMOLE
cilantro, avocado, lime, jicama slaw 19

SESAME TUNA
sesame crusted seared #1 ahi tuna, napa
cabbage slaw, house-made pickles 18

Our Signature

CōV JUMBO LUMP CRAB CAKE
creole aioli 22

SEASONED JUMBO SHRIMP
house-made cocktail sauce, fresh horseradish 17

RAW BAR

fresh horseradish, cocktail sauce,
red wine mignonette

EAST COAST OYSTERS
on the half shell 4

WEST COAST OYSTERS
on the half shell 4

FLATBREADS

MUSHROOM AND PEPPERONI
Molinari pepperoni, roasted wild mushrooms,
whole milk mozzarella, tomato sauce 15

SMOKED CHICKEN
house-made marinara, bacon, spinach,
fresh mozzarella, aioli 15

CAPRESE
fresh mozzarella, roasted tomatoes,
basil pesto 14

SOUPS

cup 6 / bowl 12

NEW ENGLAND CLAM CHOWDER
served daily

CLASSIC 2 BEAN CHILI
served daily

SOUP OF THE DAY

MONDAY chicken and vegetable

TUESDAY chicken tortilla

WEDNESDAY tomato basil

THURSDAY beef and black bean

FRIDAY lobster bisque

SATURDAY & SUNDAY chef's choice

SALADS

ST. PETE'S BLUE CHEESE WEDGE
baby iceberg, roasted tomatoes, bacon,
pickled red onion, sliced egg 12

CLASSIC CAESAR
crisp chopped romaine, shaved parmesan,
garlic croutons, anchovies 12

WARM KALE SALAD
goat cheese, berries, candied walnuts, warm
sherry mustard vinaigrette 13

ROASTED GOLD BEET SALAD
arugula, red onion, citrus, feta, pistachio oil 12

SHRIMP AND SESAME SALAD
wood-grilled jumbo shrimp, mixed greens,
sesame vinaigrette 24

CōV "CHOPPED" SALAD
pulled chicken, bacon, red onion, pepperoni,
egg, italian herb vinaigrette 17

grilled to enhance your salad:
chicken breast 7 hanger steak 14 salmon 14
jumbo shrimp 12 fresh cold lobster 15

ALL NATURAL FARMED

WOOD-FIRED

BABY BACK RIBS
CōV slaw, house fries, bbq
half 24 whole 32

SMOKED HALF CHICKEN
creamy polenta, candied carrots, jus 28

PRIME MEATLOAF
salami, mozzarella, whipped potatoes,
marinara 26

STEAK FRITES
10 oz hanger steak, béarnaise, truffle fries 32

GRILLED 20 OZ. RIBEYE
certified angus beef, grilled asparagus,
red wine demi-glace 45

FILET MIGNON
grilled asparagus, red wine demi-glace 43
oscar style, add 15

SUSTAINABLE SEAFOOD

CōV WALLEYE FISH & CHIPS
potato crusted, parmesan fries, tartar sauce 24

PAN SEARED BASS
roasted parsnips and butternut squash,
lacinato kale, parmesan cream 29

GRILLED TWIN LOBSTER TAILS
Two 6 oz tails, house fries, CōV slaw, drawn butter 35

BLACKENED SEA SCALLOPS
caramelized brussels sprouts, creamy
polenta, gorgonzola 36

CIOPPINO
north atlantic lobster, scallops, shrimp, mussels,
roasted fennel, tomato fumet 34

WOOD-GRILLED SALMON
7 oz salmon filet, sesame wilted greens,
quinoa, sesame vinaigrette 32

CERTIFIED PRIME
BURGERS & SANDWICHES
CōV'S EXCLUSIVE FRESH BLEND

CōV BURGER
aged cheddar cheese, lettuce, tomato, onion 15

BLEU BACON BURGER
onion bacon jam, bleu cheese, arugula,
bacon mayo 15

Our Signature

FRENCH DIP AU JUS
thinly sliced prime rib served rare, horseradish
sauce, toasted baguette 23

WARM LOBSTER ROLL
fresh lobster, griddled split top roll, tarragon,
celery, mayo 23

PASTA

FRESH LOBSTER MAC AND CHEESE
three cheese béchamel, parsley lemon
breadcrumbs, tomato 28

SHRIMP CAPELLINI
grape tomatoes, white wine, chili, basil 24

WILD MUSHROOM GNOCCHI
roasted mushrooms, spinach, parmesan cheese,
light truffle butter 26

CHICKEN PICATTA
lemon caper butter, white wine, angel hair pasta 26

Weekend Special

SOFT SMOKED PRIME RIB
whipped potatoes, roasted mushrooms, jus
12 oz 32 16 oz 36
Friday and Saturday only, limited availability.

SIDES

BRUSSELS SPROUTS 9

GRILLED ASPARAGUS 9

LOADED MASHED POTATOES 9

MAC & CHEESE 9

Consuming raw or undercooked meat or fish can increase the risk of contracting a foodborne illness.
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.