



RAW BAR

Cold*

FRESH SHUCKED OYSTERS	5 EACH
red wine mignonette, cocktail sauce	
CEVICHE WITH AGUACHILE	26
pineapple, red onion, grilled shrimp, avocado, tortilla chips	
KING SALMON CARPACCIO	24
yuzu, white truffle	
TUNA POKE	32
sesame dressing, cucumber, avocado, sushi rice	

Hot*

STEAMED MUSSELS	18
parsley parmesan cream, grilled crostini	
SEARED SCALLOPS	45
foie gras, sweet corn blueberry relish, balsamic	
RED KING CRAB LEGS	MKT
half pound or full pound	
OYSTERS ROCKEFELLER (6)	32
spinach, bacon, breadcrumb, béarnaise	

À La Carte*

BIGEYE TUNA	11/22
2 pc nigiri / 3 pc sashimi	
KING SALMON	11/22
2 pc nigiri / 3 pc sashimi	
ALBACORE	10/18
2 pc nigiri / 3 pc sashimi	
YELLOWTAIL	9/19
2 pc nigiri / 3 pc sashimi	
SCALLOP	9/19
2 pc nigiri / 3 pc sashimi	
SHRIMP	8/14
2 pc nigiri / 3 pc sashimi	
EEL	9/18
2 pc nigiri / 3 pc sashimi	
KING CRAB	13/26
2 pc nigiri / 3 pc sashimi	
HALIBUT	13/26
2 pc nigiri / 3 pc sashimi	
SASHIMI PLATTER	40
chef's featured selection of 3 items	

CAVIAR AND CONSERVAS

choice of caviar or tinned fish served with crusty bread, compound butter and house pickles

HOUSE BOARD	30	STERLING WHITE STURGEON CAVIAR	75
pickled shrimp, smoked salmon, halibut spread		Elverta, CA	
ROTATING TIN	MKT	MARSHALLBURG OSETRA CAVIAR	110
		Smyrna, NC	

SUSHI

Traditional Rolls*

KING CALIFORNIA ROLL	31
king crab, spicy mayo, cucumber, avocado	
RAINBOW ROLL	27
spicy tuna, avocado, cucumber, chef's choice fish	
DRAGON ROLL	25
shrimp tempura, cucumber, avocado, unagi, spicy mayo	
CATERPILLAR ROLL	26
red crab, unagi, avocado cucumber	
SPICY YELLOWTAIL ROLL	20
spicy yellowtail, scallions, romaine, fresh chiles	
PHILLY ROLL	23
smoked salmon, cream cheese, avocado, cucumber	
VEGETABLE ROLL	18
cucumber, avocado, asparagus, carrot	
CRUNCHY ROLL	20
shrimp tempura, cucumber, avocado, tempura flake	

Specialty Rolls*

THE WAYZATA	32
lobster, tuna, shrimp, cream cheese, avocado, cucumber, spicy mayo	
THE GALLEY	29
spicy salmon, shrimp tempura, cucumber, avocado, unagi, spicy mayo	
THE ANCHORAGE	30
spicy salmon, red crab, cucumber, tuna, yellowtail, togarashi	
THE FIRECRACKER	29
shrimp tempura, tuna, avocado, mango habanero sauce	
THE SANDBRIDGE	29
spicy crab, shrimp, cream cheese, jalapeño, avocado, flash fried	
THE SUNRISE	29
spicy yellowtail, salmon, avocado, cucumber, lemon	
THE SKYSAIL	28
albacore, tuna, avocado, cucumber, salmon, chili, cilantro	
THE GREY LADY	28
tuna, cucumber, jalapeno, mango, halibut, sweet peppers, ponzu	

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

Please note: a 5% paper/plastic charge will be added to all to go orders.

An 18% gratuity charge will be added for parties of 7 or more.

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.