



APPETIZERS

Peel-N-Eat Shrimp

Fresh Gulf shrimp steamed in beer and our special seasonings. Served chilled with our house specialty cocktail sauce.

1/4 lb \$12 or 1/2 lb \$21

Oysters on the Half Shell*

Farm-raised oysters served with horseradish and cocktail sauce. Half dozen. **\$21**

Mariner's Mussels

A pound of New England blue mussels sautéed in white wine and garlic butter. Served with our fresh garlic bread. **\$18**

Maryland Crab Cakes

Two large crab cakes made with sweet blue crab meat. Served with Cajun remoulade sauce. **\$15**

Captain's Calamari

Tender, lightly breaded calamari with banana pepper rings. Fried to a golden brown and served with our warm marinara sauce. **\$17**

Wisconsin White Cheddar Cheese Curds

A generous portion of lightly breaded white cheddar curds deep fried to a golden brown. Served with marinara for dipping. **\$10**

Mile High Nachos

Tortilla chips topped with three cheeses, tomatoes, onions, salsa, and sour cream.

\$16.5 | Add-ons: black beans \$2, beef \$4, chicken \$4



Famous Chicken Wings

Large, juicy wings fried to crispy, golden perfection. Served with two dipping sauces, carrots, and celery. **\$18**

Chicken Tenders

A large serving of seasoned and lightly breaded all white meat chicken. Your choice of sauce. **\$15**

**Hot - Buffalo - Spicy Garlic - BBQ
Sweet Chili Pineapple - Sweet & Spicy Ginger -
Hawaiian Sweet BBQ**

Buffalo Chicken Dip

A spicy, but creamy mix of cream cheese, buffalo sauce, and tender chicken topped with melted cheddar jack cheese. Served with carrots, celery, and tortilla chips for dipping. **\$14.5**

Cove Appetizer Combo

A large sampling of the Cove's faves. Best shared with friends! Wisconsin white cheddar cheese curds, Buffalo chicken dip, spinach dip, and fried shrimp. Shrimp is served with cocktail sauce and ranch for dipping. It's a sure crowd pleaser! **\$23**

The PC Quesadilla

Grilled tortilla stuffed with fire-roasted peppers and onions, and cheddar jack cheeses. Served with salsa and sour cream.

\$14 | Add black beans \$2 | Add chicken \$4

Spinach Artichoke Dip

A creamy blend of cheeses, with spinach and artichokes, topped with parmesan cheese and then baked. Finished with island seasoning. Served with chips and veggies. **\$15**

Fried Pickle Chips

Lightly breaded pickle chips, fried and served with our house made ranch. **\$13**

Southwest Chicken Egg Rolls

Egg rolls filled with chicken, Monterey and mozzarella cheese, black beans, corn, onions, and salsa, then fried to a golden brown and served with a sweet chili sauce. **\$12**

Deep Fried Mushrooms

A generous portion of breaded mushrooms deep fried to a golden brown and served with cocktail sauce for dipping. **\$9**

Soft Bavarian Pretzels

Bavarian style pretzel planks freshly baked to a crispy, golden brown and served with a traditional spicy nacho cheese. **\$14**

MAC N' CHEESE

Served with Breadsticks

Gourmet White Mac

Cavatappi pasta smothered in a rich, creamy blend of white cheddar, romano, and cream cheeses. Topped with panko bread crumbs and baked to a golden brown. **\$10**

Lobster Mac

Cheesy, rich cavatappi pasta topped with lobster and panko bread crumbs. **\$15**

Cajun Chicken White Mac

Our gourmet blend tossed with Cajun spices and tender grilled chicken. Topped with panko bread crumbs and baked to golden brown. **\$13**

Pulled Pork Mac N' Cheese

Cheesy, rich mac n cheese topped with our Southern Pulled Pork and a sprinkling of cheddar jack cheese. **\$14**

SOUP AND SALADS

Dressings: Ranch, Chunky Blue Cheese, French, Thousand Island, House Balsamic, Caesar, Salsa Ranch, Honey Mustard, Greek Vinaigrette, Fat Free Italian, and Fat Free Raspberry Vinaigrette

Chicken & Seafood Gumbo

Our homemade gumbo with lots of chicken, shrimp, crab, andouille sausage, rice, and vegetables in a thick, Cajun spiced tomato-based broth.

8 oz Cup - \$8 | 12 oz Bowl - \$11

Soup of the Day

8oz Cup - \$8 | 12oz Bowl - \$11

Mediterranean Salad

Romaine lettuce, red onion, tomatoes, roasted red peppers, hard boiled eggs, cucumbers, pepperoncini, kalamata olives, and feta cheese. Served with our greek vinaigrette.

**\$19 | Add blackened grilled chicken \$4 |
Add sautéed blackened shrimp skewer \$6**

Four Seasons Cobb Salad

Our unique twist on a traditional salad. Comes with our special blend of greens, bacon, avocado, grilled chicken, tomatoes, hard-boiled eggs, and green onion. Topped with blue cheese crumbles and served with your choice of dressing.

\$17 | Add shaved turkey and ham for \$4

Caesar Salad

Our large classic caesar with parmesan cheese and garlic croutons. Lightly tossed in our special caesar dressing.

**\$14 | Add blackened chicken \$4 |
Add a blackened shrimp skewer \$6**

Southwestern Salad

Crispy garden mix and shredded cheddar jack cheese topped with a tasty corn and black bean relish and homemade pico de gallo. Finished with tortilla strips and served with our homemade salsa ranch.

**\$15 | Add blackened grilled chicken \$4 |
Add blackened shrimp skewer \$6**

BLT Salad

Our garden mix topped with generous amounts of bacon, hardboiled eggs, and sliced tomatoes. Finished with finely chopped scallions and garlic croutons. Served with the dressing of your choice.

**\$14 | Add blackened chicken \$4 |
Add a blackened shrimp skewer \$6**

SPECIALTIES

Served with a tossed salad or coleslaw and choice of: **crispy fries, pasta salad, homemade seasoned chips, or black beans and rice. Substitutions: fresh fruit, onion petals, sweet potato fries, or Mac -N- Cheese \$4.5**

Famous Grouper Fingers
Fresh grouper, hand cut into “fingers”. Lightly coated with our specially seasoned breading, fried to a golden brown. Served with tartar sauce. A house favorite year after year! **\$22**

Our Captain's Plate
Our Captain’s plate features a large, hand-breaded grouper filet, panko breaded butterfly shrimp, lightly breaded scallops and hushpuppies. Served with cocktail and tartar sauce. **\$27**

Island Tilapia & Shrimp
Served with your choice of fried, coconut OR a shrimp skewer. **\$26**

Jumbo Shrimp Basket
Eight large Gulf shrimp dusted with panko bread crumbs. Deep fried to a golden brown and served with our house specialty cocktail sauce. **\$24**

Tropical Coconut Shrimp
Eight large Gulf shrimp dusted with panko bread crumbs and coconut. Deep fried and served with our pineapple red chili sauce for dipping. **\$25**

Grilled Chicken and Shrimp
Grilled to order, a blackened or barbecued chicken breast served with sautéed shrimp. A lighter option for our more health-conscious guests. **\$25**

Gulf Shrimp Skewer Dinner
Two shrimp skewers, perfectly seasoned & grilled. Served blackened or with garlic butter. **\$26**

Caribbean Mahi-Mahi
Our fresh 6 oz cut of mahi-mahi lightly seasoned, grilled, and topped with a grilled pineapple ring and our Caribbean sauce. **\$23**



SANDWICHES, WRAPS, TACOS

Served with your choice of: **crispy fries, coleslaw, pasta salad, homemade seasoned chips, or black beans and rice. Substitutions: tossed salad, fresh fruit, onion petals, sweet potato fries, or Mac -N- Cheese \$4.5**

Classic Italian Hoagie
A garlic-brushed Italian roll topped with pepperoni, genoa salami, capicola ham, and provolone cheese. Baked and finished with lettuce, tomatoes, banana peppers, and Italian dressing. **\$16**

Grilled Salmon BLT
A 6oz grilled salmon fillet topped with candied bacon & freshly sliced tomato and lettuce on a toasted brioche bun. Served with dill tartar sauce. **\$23**

Blackened Tilapia Sandwich
A blackened, pan seared tilapia fillet served on a freshly baked roll with lettuce, tomato, onion, and tarragon tartar sauce. **\$18**

The Cove Club Sandwich
A double-decker of fresh turkey, ham, crisp bacon, and swiss cheese with lettuce and tomato on your choice of toasted bread. **\$18**

Black Angus Sliders*
Three fresh sliders topped with American cheese. Served on mini kaiser buns. **\$18**

Portabella Melt
Fresh, grilled portabella mushrooms and flame-roasted onions and peppers are complimented by fresh sliced tomatoes, banana peppers, and pepper jack cheese. Grilled to a golden brown on texas toast. **\$15**

Three Cheese Grilled Cheese
For those days when comfort food is needed. We combine American, Swiss, and cheddar cheeses. Served on texas toast. **\$13**

Island Shrimp Wrap
Panko breaded shrimp, rice, shredded cheddar jack cheese and lettuce and tomato are complimented by our teriyaki ginger sauce. **\$17 | Substitute grilled shrimp for skewer \$4**

Buffalo Chicken Wrap
Grilled buffalo chicken, shredded lettuce, cheddar jack cheese and diced tomatoes topped with ranch make this a favorite of many! **\$16**

Consumer Advisory: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Allergen Notice: Our menu items may contain or come into contact with common allergens, including milk, eggs, fish, crustacean shellfish, tree nuts, peanuts, wheat, soy, and sesame. Please notify your server of any known food allergies.

Chicken Fajita Wrap
Served chilled; this wrap is a longtime best seller! Combine chicken, mild salsa, fireroasted onions and peppers, and cheddar jack cheese with white rice for a fiesta in your mouth! Served in an herb wrap. **\$15**

Florida Grueben
Our famous grouper fingers fried to a golden brown and served on toasted marble rye. Topped with creamy thousand island dressing, our zesty coleslaw, and melted Swiss cheese. It’s a unique and tasty twist on a classic. **\$17**

Southern Pulled Pork BBQ
Southern Pulled Pork Barbeque served on a brioche bun OR 3 mini kaiser rolls. **\$16**

New York Reuben
Corned beef, sauerkraut, and Swiss cheese served hot on marble rye with thousand island dressing. **\$17**

Shaved Prime Rib Sandwich*
Our slow roasted prime rib thinly sliced, served on a toasted roll with sautéed onions and covered in melted provolone cheese. Served with Au Jus for dipping. **\$21**

Mahi Tacos
Pepper Jack cheese base that is topped with potato sticks for a light crunch, lettuce, mahi mahi, then finished with a lemon herb butter. **\$20**

Fried Grouper Tacos
Two tacos, each filled with a large grouper finger, shredded lettuce, diced tomatoes, and shredded cheddar jack. Finished with a slice of avacado and sweet chili sauce drizzle. **\$18**

Cuban Classic
Island roasted, pork loin and sliced ham, topped with fire-roasted peppers and onions and cheddar jack cheese and hot pressed on Cuban style bread. **\$17**



BURGERS AND POULTRY

Cheeseburger in Paradise*
Our famous ½ pound black angus burger, grilled to order with your choice of cheese. Served on a toasted brioche bun. **\$19**

Grilled Chicken Sandwich
A marinated, boneless, skinless chicken breast grilled and served with your choice of cheese on a brioche bun. **\$19**

Grilled Turkey Burger
A 1/3 pound fresh ground turkey burger grilled to order. Topped with your choice of cheese on a bakery roll. **\$18**

CHOOSE A STYLE FOR \$4 MORE

Black & Blue Style
Cajun spices, blue cheese crumbles, and sautéed onions.

TexMex Style
Pepper jack cheese, pickled jalapeños, mild salsa, and fresh avocado.

Swiss Style
Swiss cheese, grilled portabella mushrooms, and caramelized onions.

The Great Western Style
Cheddar cheese, sliced ham, bacon, a jumbo onion ring, and barbecue sauce.

Cajun BBQ Style
Spice it up a bit with cajun seasonings, barbecue sauce, and Swiss cheese.

Tropical Style
Provolone cheese accompanied by a grilled pineapple ring, bacon slices, onion straws, and BBQ sauce.

SIDES

Tossed Salad	\$5
Small Caesar Salad	\$5.5
Fresh Fruit Salad	\$4
Housemade Slaw	\$4
Greek Pasta Salad	\$4.5
Black Beans & Rice	\$4
Mac-N-Cheese	\$5
Side of Fries	\$4
Fries & Cheese Sauce	\$5
Fries w/ Shredded Cheese	\$5
Homemade Seasoned Chips	\$4

Please note, a 20% gratuity will be added to parties of 8 or more.