

# The Cove

## APPETIZERS

<b>Boudin Balls with Remoulade Sauce</b>	\$10
fried spicy cajun tradition with house made remoulade	
<b>Kaboom Chicken Tenders or Shrimp</b>	\$10
fried chicken tenders or Gulf shrimp tossed in the Cove Kaboom sauce	
<b>Cheese Curds</b>	\$9
marinara sauce for dipping	
<b>Crab Cakes</b>	\$14
house made with remoulade sauce	
<b>Debris Fries</b>	\$12
french fries topped with Philly meat with gravy and shredded cheddar cheese	
<b>Wings</b>	5 for \$12   10 for \$18
Naked, BBQ, Buffalo, Sweet Chili or Kaboom	
<b>Tortilla Chips and Salsa</b>	\$7
<b>Quesadillas</b>	Chicken \$12   Steak \$13
<b>Nachos</b>	Beef \$14   Chicken \$15   Steak \$16

## BREAKFAST

<b>Breakfast Burrito</b>	\$10
pork sausage, peppers, egg and cheese	
<b>Breakfast Bagel</b>	\$7
bacon, egg and cheese	
<b>Chicken and Beignets</b>	\$12
crispy tenders and beignets served with rum sauce	

## SALADS

ranch, blue cheese, thousand island, balsamic vinaigrette, honey mustard, remoulade

<b>Chicken Tender Salad, Fried or Grilled</b>	\$14
fresh salad mix, shredded cheddar, tomato, red onion, cucumber	
<b>Shrimp Salad, Fried or Grilled</b>	\$15
fresh salad mix, shredded cheddar, tomato, red onion, cucumber	
<b>California Grilled Chicken Salad</b>	\$15
topped with strawberries, mandarin oranges, candied pecans, dried cranberries, blue cheese crumbles	

## POBOYS

served dressed with french fries

<b>Shrimp</b>	\$16
seasoned fried Gulf shrimp	
<b>Kaboom Shrimp</b>	\$16
Cove Kaboom sauce tossed shrimp	
<b>Mississippi Catfish</b>	\$16
seasoned fried catfish	
<b>Oyster</b>	\$18
Gulf fried oysters	
<b>Smoked Brisket Sandwich</b>	\$16
with Sweet Baby Ray's BBQ sauce	
<b>Cuban</b>	\$16
smoked brisket, ham, Swiss cheese, pickles and Creole mustard	
<b>Philly</b>	\$15
thin sliced beef, sautéed peppers and onions, provolone	
<b>Muffaletta</b>	\$15
served on six-inch seeded muffaletta bread, olive salad, capicola, salami, ham, mozzarella, provolone	

## CAJUN CLASSICS

<b>Seafood Gumbo with Rice</b>	Cup \$6 Bowl \$9
house made local's favorite	
<b>Red Beans and Rice</b>	Cup \$6 Bowl \$14
served with cornbread served with cornbread and a fried catfish filet	
<b>Shrimp and Grits</b>	\$18
<b>Blackened Grouper</b>	\$24
crawfish étouffée, dirty rice, cornbread	
<b>Boudin Stuffed Chicken</b>	\$18
roasted garlic cream sauce, grilled asparagus, cornbread	

## CLASSIC PLATES

served with choice of side

<b>Shrimp</b>	\$16
seasoned fried Gulf shrimp	
<b>Mississippi Catfish</b>	\$16
seasoned fried catfish	
<b>Oyster</b>	\$18
seasoned plump fried oysters	
<b>Chicken Tenders</b>	\$13
fresh seasoned fried chicken tenders	
<b>Pork Chops</b>	\$14
<b>Pork Ribeye</b>	\$14
grilled pork ribeye, roasted potatoes, peppers and onions, fresh broccoli	
<b>Seafood Platter</b>	\$23
combination of fried shrimp, oysters, Mississippi catfish <i>no substitutions for oysters</i>	

## BURGERS AND TACOS

dressed and served with french fries  
tacos come with tortilla chips and salsa

<b>Cove Hamburger</b>	\$14
juicy twin smashed patties	
<b>Cove Cheeseburger</b>	\$15
juicy twin smashed patties with double the cheese	
<b>Grilled Shrimp Tacos</b>	\$14
flour tortillas, grilled shrimp, cilantro lime slaw, chipotle ranch	
<b>Blackened Mahi Tacos</b>	\$15
flour tortillas, blackened mahi, cilantro lime slaw, chipotle ranch	

## SIDES

<b>Onion Rings</b>	\$6
<b>French Fries</b>	\$5
<b>House Made Coleslaw</b>	\$4
<b>Broccoli</b>	\$4
<b>Roasted Potatoes</b>	\$4
<b>Dirty Rice</b>	\$5
<b>Asparagus</b>	\$6

## DESSERTS

<b>Beignets</b>	\$8
<b>Cheesecake</b>	\$7
<b>Strawberry Cheesecake</b>	\$8
<b>Turtle Cheesecake</b>	\$8
caramel and chocolate sauce with pecans	
<b>Italian Lemon Cream Cake</b>	\$7
<b>Chocolate Overload Cake</b>	\$7

Takeout orders must be placed in person and paid in advance. Gratuities cannot be included in comps. \*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



It's Better at Treasure Bay.