

The Cove

APPETIZERS

Mozzarella Logs marinara sauce for dipping	\$10
Kaboom Chicken Tenders or Shrimp fried chicken tenders or Gulf shrimp tossed in the Cove Kaboom sauce	\$10
Boudin Balls with Remoulade Sauce fried spicy cajun tradition with house made remoulade	\$12
Alligator Jalapeno Kickers with remoulade sauce	\$13
Debris Fries french fries topped with philly meat with gravy and shredded cheddar cheese	\$13
Fried Green Tomatoes topped with sautéed shrimp in garlic cream sauce	\$15
Smoked Brisket Tater Barrels stuffed with bacon, cheddar cheese and chives topped with smoked brisket	\$18
Wings Naked, BBQ, Buffalo, Sweet Chili or Kaboom	5 for \$12 10 for \$20
Quesadillas	Chicken \$14 Brisket \$16 Steak \$15
Nachos	Beef \$14 Chicken \$15 Steak \$16

SOUP AND SALADS

salad dressings include ranch, blue cheese, thousand island, balsamic vinaigrette, honey mustard, remoulade, pepper jelly vinaigrette

Chicken Tender Salad, Fried or Grilled fresh salad mix, shredded cheddar, tomato, red onion, cucumber	\$14
Shrimp Salad, Fried or Grilled fresh salad mix, Gulf shrimp, shredded cheddar, tomato, red onion, cucumber	\$15
California Grilled Chicken Salad topped with strawberries, mandarin oranges, candied pecans, dried cranberries, blue cheese crumbles	\$18

POBOYS AND SANDWICHES

served dressed with french fries

Shrimp seasoned Gulf fried shrimp	\$16
Kaboom Shrimp Cove Kaboom sauce tossed Gulf shrimp	\$16
Mississippi Catfish seasoned fried catfish	\$16
Oyster Gulf fried oysters	\$18
Smoked Brisket Sandwich with Sweet Baby Ray's BBQ sauce	\$18
Cuban smoked brisket, ham, Swiss cheese, pickles and Creole mustard	\$16
Philly thin sliced beef, sautéed peppers and onions, provolone	\$16
Old Bay Blackened Shrimp Grilled Cheese Gulf blackened shrimp, pepper jack and cheddar cheese, garlic and bell pepper blend on sourdough bread drizzled with honey	\$15

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.

BREAKFAST

Breakfast Bagel bacon, egg and cheese	\$8
Breakfast Burrito pork sausage, peppers, egg and cheese	\$12
Breakfast Bowl bacon, cheddar and chive tater kegs, grits, scrambled egg, pork sausage and shredded cheddar cheese	\$14

COASTAL CLASSICS

Seafood Gumbo with Rice house made local's favorite	Cup \$6 Bowl \$10
Red Beans and Rice served with cornbread	Cup \$6 Bowl \$14
Shrimp and Grits	\$18
Seafood Platter combination of Gulf fried shrimp, oysters, Mississippi catfish and fries <i>no substitutions for oysters</i>	\$24

CLASSIC PLATES

served with choice of side

Shrimp seasoned Gulf fried or grilled shrimp	\$16
Mississippi Catfish seasoned fried catfish	\$16
Oyster seasoned plump Gulf fried oysters	\$18
Chicken Tenders fresh seasoned fried or grilled chicken tenders	\$13
Pork Chops	\$14
Grilled Pork Ribeye	\$14
BBQ Burnt Ends caramelized cubes of smoked brisket tossed in Baby Ray's BBQ sauce	\$24

BURGERS AND TACOS

dressed and served with french fries

Cove Hamburger juicy twin smashed patties	\$15
Cove Cheeseburger juicy twin smashed patties with double the cheese	\$16
Grilled Shrimp Tacos flour tortillas, Gulf grilled shrimp, cilantro lime slaw, chipolte ranch	\$16

SIDES

Onion Rings	\$6
French Fries	\$5
House Made Coleslaw	\$4
Broccoli	\$4
Roasted Potatoes	\$4

DESSERTS

Beignets	\$8
Cheesecake	\$8
Cookie Dough Bites deep fried and served with powdered sugar and chocolate syrup	\$8
Strawberry Cheesecake	\$9
Turtle Cheesecake caramel and chocolate sauce with pecans	\$10
Strawberry Two Layer Cake	\$10
Chocolate Overload Cake	\$9



It's Better at Treasure Bay.