



# The Cove Room

## Starters

**Soup of the Day** Cup \$6 Bowl \$8  
**Caesar Salad** \$11 Add Chicken \$9

## Mains

Includes Cove Room Salads & Celery Bread

### Erie Beach Pickerel

5 oz of lightly breaded lake pickerel, \$24  
*served with choice of potato & tartar sauce*

8 oz of lightly breaded pickerel \$30  
*served with choice of potato & fresh vegetables*

### Erie Beach Perch

5 oz of our famous, lightly breaded perch \$28  
*served with choice of potato & tartar sauce*

8 oz of our lightly breaded perch \$34  
*served with choice of potato & fresh vegetables*

### Breaded Shrimp

8 crispy golden shrimp served with choice of potato & fresh vegetables \$30

### Breaded Scallops

8 oz breaded scallops served with choice of potato & fresh vegetables \$32

### Grilled Fish of the Day <sup>GF</sup>

Ask your server for today's selection Market Price

### Chicken Strips

4 strips of breaded, all white meat, served with choice of potato \$25

### Vegetable Lasagne

Layers of pasta, grilled vegetables, marinara & a blend of Jensen's cheese \$28

### New York Strip <sup>GF</sup>

Locally sourced from Norwich Packers with choice of potato & vegetables 6oz \$30 10oz \$36

**Steak Add Ons:** 4 oz Perch \$14; 4 pc. Breaded Shrimp \$11

## Plates

Larger individual portions - no potato included

Includes Cove Room Salads & Celery Bread

### Mixed Seafood Plate

• 3 oz Perch • 3 oz Pickerel • 3 Shrimp • 3 oz Scallops \$40

**Erie Beach Perch** 10 oz \$38 **Breaded Shrimp** 10 \$34

**Erie Beach Pickerel** 10 oz \$33 **Breaded Scallops** 10 oz \$38

**Combine any 2 Plates (half & half)** \$38

## Lighter Fare

Lighter Fare Includes

Cove Room Salads & Celery Bread

### Chicken on a Bun <sup>GF</sup> \$22

Grilled Chicken breast topped with cheddar, tomato, lettuce & mayo on a bun. Served with fries  
 Substitute gluten free bun \$3

### Beef on a Bun <sup>GF</sup> \$22

Slow roasted in house & piled on a fresh bun with au jus for dipping. Served with fries  
 Substitute gluten free bun \$3

### Burger <sup>GF</sup> \$17

VG Meats 1/4 lb. all beef patty with lettuce, tomato, pickles & onion. Served with fries.

\* Add Jensen's cheddar \$2

\* Add bacon \$3

\* Make it a double burger \$5

Substitute gluten free bun \$3

### Perch Tacos \$23

2 flour tortillas filled with perch, fresh pico de gallo, creamy cabbage salad & diced mango. Served with fries.

### Chicken Caesar Wrap \$22

Grilled chicken breast, bacon & Caesar salad mixed and wrapped in a flour tortilla. Served with fries.

## Desserts

Homemade Pies \$8

Homemade Cheesecake \$8

Homemade Rice Pudding <sup>GF</sup> \$7

Pumpkin Bread Pudding \$8  
 with praline sauce

Sundaes <sup>GF</sup> \$7

Chocolate, Butterscotch, Strawberry

Crème de menthe Parfait <sup>GF</sup> \$7

<sup>GF</sup> - Gluten Friendly Option - Substitute with Gluten Free Bun \$3  
 Please note that our kitchens contain gluten so we are **not gluten free**

Extreme care is exercised during processing and preparation,  
 but occasionally fish bones or scales may still be present.

All prices subject to applicable taxes ♦ Gratuity added for groups of 10 or more.

## Dreaming of Summer

### Cocktails

|  |                    |
|--|--------------------|
| <b>Summer Garden</b>   | \$14               |
| <i>Gin, St. Germain liqueur, butterfly pea flower syrup, strawberries, blueberries, cucumber, soda</i> |                    |
| <b>Moscow Mule</b>   | \$11 <sup>50</sup> |
| <i>Vodka, lime juice, ginger beer</i>  |                    |
| <b>Dover Dilly</b>   | \$11 <sup>50</sup> |
| <i>Amaretto, melon liqueur, triple sec, lemon, orange juice, grenadine, sprite</i>                     |                    |
| <b>Bee's Knees</b>   | \$11 <sup>50</sup> |
| <i>Gin, local honey syrup, lemon, soda</i>   |                    |
| <b>Mermaid Lemonade</b>  | \$11 <sup>50</sup> |
| <i>Rum, blue curaçao, lemonade</i>   |                    |
| <b>Beach Peach</b>   | \$11 <sup>50</sup> |
| <i>Rum, peach schnapps, lime, orange juice, sprite</i>   |                    |
| <b>Castaway Colada</b>   | \$11 <sup>50</sup> |
| <i>Rum, Pina colada &amp; mango daiquiri mix blended over ice, toasted coconut rim</i>                 |                    |
| <b>Bikini Martini</b>  | \$13               |
| <i>Vodka, Malibu rum, pineapple juice, grenadine</i>   |                    |

## For the Sober Sailors

### Non-alcoholic

|  |                          |
|--|--------------------------|
| <b>Strawberry Basil Lemonade</b>   | \$7 <sup>50</sup>        |
| <i>Basil simple syrup, lemonade, strawberry compote, soda</i><br>(add Vodka \$5)     |                          |
| <b>Sober Sailor</b>  | \$7 <sup>50</sup>        |
| <i>Rosemary simple syrup, lime and pineapple juice, ginger beer</i><br>(add Rum \$5) |                          |
| <b>Blueberry Lavender Spritz</b>   | \$7 <sup>50</sup>        |
| <i>Blueberry lavender simple syrup, lime juice, soda</i><br>(add Gin \$5)            |                          |
| <b>Fountain Pop</b>  | \$2 <sup>95</sup>        |
| (refill \$1)   |                          |
| <b>Canned Pop</b>  | \$3 <sup>50</sup>        |
| <b>Milk</b>  | \$5                      |
| <b>Lemonade</b>  | \$6                      |
| <b>Non-Alcoholic Beer</b>  | \$6                      |
| <b>Cider Keg</b>   | 770ml \$16 <sup>50</sup> |
| <i>Non-alcoholic sparkling cider</i><br>Apple - Apple Raspberry                      |                          |

## Classics

|   |                    |
|---|--------------------|
| <b>Margarita</b>  | \$13               |
| <i>(frozen or on the rocks)</i><br><i>Tequila, triple sec, lime, salt rim</i> |                    |
| <b>Classic Caesar</b>   | \$11 <sup>50</sup> |
| <i>Vodka, Clamato, worcestershire, Tabasco, spicy green bean &amp; olive</i>  |                    |
| <b>Frozen Cocktails</b>   | \$11 <sup>50</sup> |
| <i>Ask your server for selections</i>   |                    |
| <b>Sangria</b>  | Glass \$9          |
| <i>Made with Red or White wine</i>  |                    |
|   | Pitcher \$42       |
| <i>(contains cinnamon)</i>  |                    |

## Ciders & Coolers

### Local

|   |        |      |
|---|--------|------|
| <b>Vodka Friday</b>                         | 473ml  | \$11 |
| <i>Vodka soda beverage</i>                  |        |      |
| <b>Thorny Beach</b> – peach raspberry       |        |      |
| <b>Endless Summer</b> – watermelon cucumber |        |      |
| <b>Hounds of Erie</b>                       | 500 ml | \$11 |
| <b>Dog House</b> – hopped apple cider       |        |      |
| <b>Folkin' Hard</b>                         | 500ml  | \$11 |
| <b>Fresh Apple Cider</b>                    |        |      |
| <b>Domestic</b>                             |        |      |
| <b>Somersby</b>                             | 473ml  | \$11 |
| <b>Smirnoff Ice</b>                         |        | \$7  |

## BEER

## Bottles & Cans

### Local

|   |            |
|---|------------|
| <b>Ramblin' Road</b>                                    |            |
| <i>IPA, PurebRed 341ml \$7<sup>95</sup></i>             |            |
| <b>High Road</b>  | 473ml \$11 |
| <b>New Limburg</b>                                      |            |
| <i>Belgian Blonde, WIT 500ml \$11</i>                   |            |
| <b>Charlotteville Brewing Company</b>                   |            |
| <i>Ask your server for current selection 473ml \$11</i> |            |

### Domestic

\$6<sup>95</sup>  
Bud Light, Coors Light, Canadian, Budweiser, Blue, Export

### Premium

\$7<sup>45</sup>  
Michelob Ultra, Miller Genuine Draft, Rickard's Red, Keith's IPA

### Imported

\$7<sup>95</sup>  
Corona, Stella, Heineken, Guinness

## On Tap

### Local

6oz \$4 15oz \$7<sup>50</sup> 60oz pitcher \$25  
**Ramblin' Road Country Pilsner**

## WINE

## White Wines

|   |  |
|---|--|
| <b>Local</b>                                      | 6oz \$10 9oz \$14 <sup>35</sup> 1/2L \$28 <sup>75</sup> Bottle \$43              |
| <i>Harvest Party White, Burning Kiln</i>          |  |
| <i>Horse &amp; Boat Riesling, Burning Kiln</i>    |  |
| <i>Quitting Time Pinot Grigio, Burning Kiln</i>   |  |
| <i>Cureman's Chard Chardonnay, Burning Kiln</i>   |  |
| <i>Frisky White, Frisky Beaver</i>                |  |
| <b>Domestic</b>                                   | 6oz \$9 9oz \$12 <sup>35</sup> 1/2L \$23 <sup>75</sup> Bottle \$35               |
| <i>Chardonnay, Jackson Triggs</i>                 |  |
| <i>Pinot Grigio, Jackson Triggs</i>               |  |
| <b>Imported</b>                                   | 6oz \$9 <sup>50</sup> 9oz \$13 <sup>35</sup> 1/2L \$24 <sup>75</sup> Bottle \$36 |
| <i>Sauvignon Blanc, Two Oceans (South Africa)</i> |  |
| <b>White Zinfandel</b>                            | 6oz \$9 9oz \$12 <sup>35</sup> 1/2L \$23 <sup>75</sup> Bottle \$35               |
| <i>White Zinfandel, Gallo (California)</i>        |  |

## Red Wines

|  |  |
|--|--|
| <b>Local</b>                                     | 6oz \$10 9oz \$14 <sup>35</sup> 1/2L \$28 <sup>75</sup> Bottle \$43              |
| <i>Harvest Party Red, Burning Kiln</i>           |  |
| <i>Frisky Red, Frisky Beaver</i>                 |  |
| <b>Domestic</b>                                  | 6oz \$9 9oz \$12 <sup>35</sup> 1/2L \$23 <sup>75</sup> Bottle \$35               |
| <i>Merlot, Jackson Triggs</i>                    |  |
| <i>Cabernet Sauvignon, Jackson Triggs</i>        |  |
| <b>Imported</b>                                  | 6oz \$9 <sup>50</sup> 9oz \$13 <sup>35</sup> 1/2L \$24 <sup>75</sup> Bottle \$36 |
| <i>Shiraz, Yellow Tail (Australia)</i>           |  |
| <i>Shiraz Cabernet, Jacobs Creek (Australia)</i> |  |
| <i>Cabernet Merlot, Santa Carolina (Chile)</i>   |  |

## Rosé & Sparkling (by the bottle only)

|  |                             |
|--|-----------------------------|
| <b>Rosé</b>  |                             |
| <i>Broken Needle, Burning Kiln \$43 • Mateus (Portugal) \$34</i> |                             |
| <b>Sparkling</b>   | • Sparks, Burning Kiln \$43 |