



TERRACE ROOM & ROOFTOP PATIO MENU

Starters

- House Salad** ^{GF} Sm. \$8⁵⁰ Lg. \$14
Mixed greens, peppers, cucumbers, red onions, tomatoes & choice of dressing
- Caesar Salad** Sm. \$10⁵⁰ Lg. \$17
Fresh romaine, bacon, parmesan & croutons
- Greek Salad** ^{GF} Sm. \$11⁵⁰ Lg. \$18
Mixed greens, peppers, cucumbers, red onions, tomatoes, kalamata olives & feta
- Add Grilled Chicken to any salad** ^{GF} \$9

- Soup of the Day** \$7
Made in house daily
- Jalapeno Poppers** \$13⁵⁰
(6) filled with cream cheese
- Battered Mushrooms (15)** \$13⁵⁰
- Plate of Buffalo Cauliflower (8 oz)** \$13⁵⁰
- Broccoli Bacon Cheddar Bites (6)** \$13⁵⁰

- Cheese Plate** \$14⁵⁰
4 Mozzarella Sticks & 6 Cheddar Balls
- Calamari (8 oz)** \$19⁵⁰
In crispy batter & served with chipotle dipping sauce
- Mixed Appetizer Platter** \$34
6 Battered mushrooms & 6 Broccoli Bacon Cheddar Bites, 2 mozzarella sticks, 4 cheddar balls, 3 jalapeno poppers, & onion rings

Handhelds

Served with fries

- Tacos** \$19⁵⁰
2 flour tortillas filled with **choice of perch or chicken strips**, fresh pico de gallo, creamy cabbage salad & diced mango
Vegetarian Option available. Ask server for details.
- Chicken Caesar Wrap** \$18⁵⁰
Grilled chicken breast, bacon & Caesar salad mixed and wrapped in a flour tortilla
- Beef On a Bun** ^{GF} \$19⁵⁰
Slow roasted in house. Served with au jus for dipping.
*Substitute for gluten free bun \$3
- Chicken On a Bun** ^{GF} \$18⁵⁰
Breast of chicken with lettuce & tomato
*Add Jensen's cheddar \$2 *Add bacon \$3
*Substitute for gluten free bun \$3
- Perch Burger** \$19⁵⁰
3 oz perch with lettuce and tomato
- Burger** ^{GF} \$14⁵⁰
VG Meats 1/4 lb all beef patty with lettuce, tomato, pickles & onion
*Add Jensen's cheddar \$2 *Add bacon \$3
*Substitute for gluten free bun \$3
*Make it a double burger \$5
- Veggie Burger** \$15⁵⁰
Soy based veggie patty with lettuce, tomato, pickles, & onion
*Add Jensen's cheddar \$2
- Grilled Cheese** \$9⁵⁰
*Add ham or beef \$7

Plates & Platters

No sides included

- Perch** 8 oz \$28 16 oz \$52
- Pickarel** 8 oz \$22 16 oz \$43
- Breaded Shrimp** 10 pc \$21 20 pc \$42
- Breaded Scallops** 12 oz \$29 24 oz \$52
- Buffalo Shrimp** 16 pc \$22 32 pc \$43
Battered & tossed in wing sauce
- Clam Strips** 4oz \$14 8oz \$26
- Wings** ^{GF} 1lb \$16⁵⁰ 2lb \$31
Mild, Medium, Hot, Suicide, Honey Garlic (not GF).
Served with house made blue cheese, celery & carrots
- Mixed Seafood Platter** \$70
8 oz Perch, 8 Shrimp, 8 oz Scallops & 4 oz Calamari

All prices subject to applicable taxes

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

^{GF} - Gluten Friendly Option - Substitute with Gluten Free Bun \$3

Please note that our kitchens contain gluten so we are **not gluten free**

Mains

Served with potato, cabbage salad & celery bread

- Pickarel** \$20
6 oz lightly breaded the Erie Beach way
- Perch** 5 oz. \$24 7oz. \$28
Lightly breaded the Erie Beach way
- Breaded Shrimp** \$21
8 crispy golden shrimp
- Breaded Scallops** \$25
7 oz crispy golden scallops
- Grilled Fish of the Day** ^{GF} Market Price
- Battered Cod** \$20
7 oz of Battered cod
- Chicken Strips** \$18
4 all white meat chicken fillets served with plum sauce
- Hot Beef** \$21
Slow roasted in house and served open faced with house made gravy
- NY Strip Steak 6oz** ^{GF} \$25
Locally sourced from Norwich Packers
*Steak Add ons: Perch 4 oz \$14 Pickarel 4 oz \$10
Shrimp 4 pc \$11 Scallops 5 oz \$14

Substitute for potato - \$350
Side House Salad, Side Caesar
Sweet Potato Fries, Poutine, Onion Rings.

Side Orders

- Celery Bread per piece** \$2²⁵
- Fries** ^{GF} \$8⁵⁰
- Poutine** with local Jensen's curds ^{GF} \$11⁵⁰
- Sweet Potato Fries** ^{GF} \$11⁵⁰
- Onion Rings** \$11⁵⁰
- Celery & Carrots** w/blue cheese ^{GF} Sm. \$4⁵⁰ Lg. \$7⁵⁰
- Cove Room Salads** ^{GF} Sm. \$3⁵⁰ Med. \$5⁵⁰ Lg. \$9⁵⁰
Cabbage • Cucumber • Bean • Mandarin

Desserts

Made fresh in our Cove Room Kitchen

- Homemade Pies** \$8
- Homemade Cheesecake** \$8
- Homemade Rice Pudding** ^{GF} \$8
- Pumpkin Bread Pudding** w/praline sauce \$8
- Sundaes** Chocolate, Butterscotch, Strawberry ^{GF} \$7
- Ice Cream** ^{GF} \$5
- Crème de menthe Parfait** ^{GF} \$7

Dreaming of Summer

Cocktails

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

For the Sober Sailors

Non-alcoholic

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

Classics

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

Ciders & Coolers

Local

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

Domestic

Somersby	473ml \$11
Smirnoff Ice	\$7

BEER

On Tap

Local

6oz \$4	15oz \$7 ⁵⁰	60oz pitcher \$25
Ramblin' Road Country Pilsner		

Domestic

6oz \$3 ⁷⁵	15oz \$6 ⁵⁰	60oz pitcher \$23
Bud Light		
Keith's IPA		
Keith's Red		

Bottles & Cans

Local

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

Domestic \$6⁹⁵

Bud Light, Coors Light, Canadian, Budweiser, Blue, Export, Crystal

Premium \$7⁴⁵

Michelob Ultra, Waterloo Dark, Miller Genuine Draft, Sleeman Clear

Imported \$7⁹⁵

Corona, Stella, Heineken, Guinness

WINE

White Wines

Local	6oz \$10	1/2L \$28 ⁷⁵	Bottle \$43
<i>Harvest Party White, Burning Kiln</i>			
<i>Horse & 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>			
Domestic	6oz \$9	1/2L \$23 ⁷⁵	Bottle \$35
<i>Chardonnay, Jackson Triggs</i>			
<i>Pinot Grigio, Jackson Triggs</i>			
Imported	6oz \$9 ⁵⁰	1/2L \$24 ⁷⁵	Bottle \$36
<i>Bin 65 Chardonnay, Lindeman's (Australia)</i>			
<i>Sauvignon Blanc, Two Oceans (South Africa)</i>			
White Zinfandel	6oz \$9	1/2L \$23 ⁷⁵	Bottle \$35
<i>White Zinfandel, Gallo (California)</i>			

Red Wines

Local	6oz \$10	1/2L \$28 ⁷⁵	Bottle \$43
<i>Harvest Party Red, Burning Kiln</i>			
<i>Frisky Red, Frisky Beaver</i>			
Domestic	6oz \$9	1/2L \$23 ⁷⁵	Bottle \$35
<i>Merlot, Jackson Triggs • Cabernet Sauvignon, Jackson Triggs</i>			
Imported	6oz \$9 ⁵⁰	1/2L \$24 ⁷⁵	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)

Rosé

Broken Needle, Burning Kiln \$43 • Mateus (Portugal) \$34

Sparkling • Sparks, Burning Kiln \$43