



The Cove Room

Soup of the Day Cup \$6.50 Bowl \$8.50

Mains

Includes Cove Room Salads & Celery Bread

Erie Beach Pickerel

5 oz of lightly breaded pickerel \$25
served with choice of potato

8 oz of lightly breaded pickerel \$31
served with choice of potato & fresh vegetables

Erie Beach Perch

5 oz of our famous, lightly breaded perch \$29
served with choice of potato

8 oz of our lightly breaded perch \$35
served with choice of potato & fresh vegetables

Breaded Shrimp

8 crispy golden shrimp \$31
served with choice of potato & fresh vegetables

Breaded Scallops

8 oz breaded scallops \$33
served with choice of potato & fresh vegetables

Grilled Fish of the Day GF

Ask your server for today's selection Market Price

Chicken Strips

4 strips of breaded, all white meat \$26
served with choice of potato

Vegetable Lasagne

Layers of pasta, grilled vegetables, marinara \$29
& a blend of Jensen's cheese

New York Strip Steak GF

6oz \$32 10oz \$39
Locally sourced from Norwich Packers
served with choice of potato & vegetables

Steak Add Ons: 4 oz Perch \$15; 4 pc. Breaded Shrimp \$12

Plates

Larger individual portions - no potato included

Includes Cove Room Salads & Celery Bread

Mixed Seafood Plate

• 3 oz Perch • 3 oz Pickerel • 3 pc Shrimp • 3 oz Scallops \$42

Erie Beach Perch 10 oz \$39 **Breaded Shrimp** 10 pc \$35

Erie Beach Pickerel 10 oz \$34 **Breaded Scallops** 10 oz \$39

Combine any 2 Plates (half & half) \$39

Lighter Fare

Includes Cove Room Salads & Celery Bread

Soup & Cove Room Salads \$15

Chicken on a Bun GF \$23

Grilled chicken breast topped with cheddar, tomato, lettuce & mayo on a bun. Served with fries.

Substitute gluten free bun \$3⁵⁰

Beef on a Bun GF \$23

Slow roasted in house & piled on a fresh bun with au jus for dipping. Served with fries.

Substitute gluten free bun \$3⁵⁰

Burger GF \$18

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 \$6

Substitute gluten free bun \$3⁵⁰

Perch Tacos \$24

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

Chicken Caesar Salad \$22

Fresh romaine, bacon, parmesan and croutons topped with grilled chicken breast.

Chicken Caesar Wrap \$23

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

Desserts

Homemade Pies \$8⁵⁰

Homemade Cheesecake \$8⁵⁰

Homemade Rice Pudding GF \$8⁵⁰

Pumpkin Bread Pudding \$8⁵⁰
with praline sauce

Sundaes GF \$7⁵⁰

Chocolate, Butterscotch, Strawberry

Crème de menthe Parfait GF \$7⁵⁰

GF - Gluten Friendly Option — Substitute with Gluten Free Bun \$3⁵⁰
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.

Cocktails

Summer Garden 1.5 oz \$14⁵⁰
Gin, St. Germain liqueur, butterfly pea flower syrup, strawberries, blueberries, cucumber, soda

Moscow Mule 1.5 oz \$12
Vodka, lime juice, ginger beer

Dover Dilly 1 oz \$12
Amaretto, melon liqueur, triple sec, lemon, orange juice, grenadine, sprite

Bee's Knees 1.5 oz \$12
Gin, local honey syrup, lemon, soda

Mermaid Lemonade 1.5 oz \$12
Rum, blue curaçao, lemonade

Beach Peach 1.5 oz \$12
Rum, peach schnapps, lime, orange juice, sprite

Castaway Colada 1 oz \$12
Rum, pina colada & mango daiquiri mix blended over ice, toasted coconut rim

Bikini Martini 2 oz \$13⁵⁰
Vodka, Malibu rum, pineapple juice, grenadine

Classics

Margarita 2 oz \$13⁵⁰
Classic Lime • Mango • Strawberry
(frozen or on the rocks)
Tequila, triple sec, lime, salt rim

Classic Caesar 1 oz \$12
Vodka, Clamato, worcestershire, Tabasco, spicy green bean & olive

Frozen Cocktails 1 oz \$12
Ask your Server for selections

Sangria Glass \$9
Pitcher \$42
Made with Red or White wine
(contains cinnamon)

Ciders & Coolers

Local

Vodka Friday 473ml \$11⁵⁰
Vodka soda beverage
Thorny Beach – peach raspberry

Hounds of Erie 500 ml \$11⁵⁰
Dog House – hopped apple cider

Folkin' Hard 500ml \$11⁵⁰
Fresh Apple Cider

Domestic

Somersby 473ml \$11⁵⁰
Smirnoff Ice \$7⁵⁰

For the Sober Sailors

Non-alcoholic

Strawberry Basil Lemonade \$7⁷⁵
Basil syrup, lemonade, strawberry compote, soda
(add 1 oz Vodka \$5)

Sober Sailor \$7⁷⁵
Rosemary syrup, ginger beer, lime & pineapple juice
(add 1 oz Rum \$5)

Blueberry Lavender Spritz \$7⁷⁵
Blueberry lavender syrup, lime juice, soda
(add 1 oz Gin \$5)

Fountain Pop \$3⁹⁵

Non-Alcoholic Beer \$6⁵⁰

Lemonade \$6

Coffee/Tea \$3

Cider Keg 770ml \$17
Non-alcoholic sparkling cider
Apple • Apple Raspberry

ASK YOUR SERVER FOR OUR
SEASONAL COCKTAILS

BEER

Bottles & Cans

Local

Ramblin' Road
IPA, Purebred 341ml \$8²⁵
High Road 473ml \$11⁵⁰

New Limburg
Belgian Blonde, WIT 500ml \$11⁵⁰

Charlotteville Brewing Company
Ask your server for current selection 473ml \$11⁵⁰

Domestic \$7²⁵
Bud Light, Coors Light, Canadian, Budweiser, Blue, Export

Premium \$7⁷⁵
Michelob Ultra, Miller Genuine Draft, Rickard's Red, Keith's IPA

Imported \$8²⁵
Corona, Stella, Heineken, Guinness

On Tap

Local

6oz \$4²⁵ 15oz \$7⁷⁵ 60oz pitcher \$26
Ramblin' Road Country Pilsner

WINE

White Wines

Local 6oz \$10⁵⁰ 9oz \$14⁸⁵ 1/2L \$28²⁵ Bottle \$43
Harvest Party White, *Burning Kiln*
Horse & Boat Riesling, *Burning Kiln*
Quitting Time Pinot Grigio, *Burning Kiln*
Cureman's Chard Chardonnay, *Burning Kiln*
Frisky White, *Frisky Beaver*

Domestic 6oz \$9⁵⁰ 9oz \$12⁸⁵ 1/2L \$24²⁵ Bottle \$37
Chardonnay, *Jackson Triggs*
Pinot Grigio, *Jackson Triggs*

White Zinfandel 6oz \$9⁵⁰ 9oz \$12⁸⁵ 1/2L \$24²⁵ Bottle \$37
White Zinfandel, *Kittling Ridge (Ontario)*

Imported 6oz \$10 9oz \$13⁸⁵ 1/2L \$25²⁵ Bottle \$38
Sauvignon Blanc, *Two Oceans (South Africa)*

Red Wines

Local 6oz \$10⁵⁰ 9oz \$14⁸⁵ 1/2L \$28²⁵ Bottle \$43
Harvest Party Red, *Burning Kiln*
Frisky Red, *Frisky Beaver*

Domestic 6oz \$9⁵⁰ 9oz \$12⁸⁵ 1/2L \$24²⁵ Bottle \$37
Merlot, *Jackson Triggs*
Cabernet Sauvignon, *Jackson Triggs*

Imported 6oz \$10 9oz \$13⁸⁵ 1/2L \$25²⁵ Bottle \$38
Shiraz, *Yellow Tail (Australia)*
Shiraz Cabernet, *Jacobs Creek (Australia)*
Cabernet Merlot, *Santa Carolina (Chile)*

Rosé & Sparkling (by the bottle only)

Rosé
Broken Needle, *Burning Kiln* \$43 • Mateus (Portugal) \$36
Sparkling • Sparks, *Burning Kiln* \$43