

Starters

Soup of the Day		\$5
<i>Made in house daily</i>		
House Salad [GF]	Sm. \$6	Lg. \$9
<i>Mixed greens, red peppers, cucumbers, tomatoes, onions & choice of dressing</i>		
Caesar Salad	Sm. \$7	Lg. \$11
<i>Fresh romaine, bacon, parmesan & croutons</i>		
Greek Salad [GF]	Sm. \$8	Lg. \$13
<i>Mixed greens, peppers, cucumbers, tomatoes, onions, kalamata olives & feta</i>		
Add Grilled Chicken to any salad [GF]		\$7
Jalapeno Poppers (6) filled with cream cheese		\$11
Battered Veggies & Cheese		\$17
Battered Veggies		\$10
Battered Mushrooms (15)		\$9
Calamari (8oz) in a crispy batter & served with chipotle mayo		\$16
Mixed Appetizer Platter		\$26
<i>4 Battered mushrooms & 10oz battered veggies, 2 mozzarella sticks, 4 cheddar balls, 3 jalapeno poppers, 8 onion rings</i>		

Handhelds Served with fries

Perch Tacos		\$16
<i>2 flour tortillas filled with perch, fresh pico de gallo, creamy cabbage & diced mango</i>		
<i>Vegetarian Option: sub. crispy breaded avocado slices</i>		
Chicken Caesar Wrap		\$14
<i>Grilled chicken breast & Caesar salad mixed & wrapped in a flour tortilla</i>		
Beef On a Bun		\$13
<i>Shaved fresh from the roast.</i>		
<i>Served with au jus for dipping.</i>		
Chicken On a Bun [GF]		\$14
<i>Breast of chicken with lettuce & tomato</i>		
Perch Burger		\$15
<i>3oz perch with lettuce and tomato</i>		
Burger [GF]		\$11
<i>VG Meats 1/4 lb all beef patty with lettuce, tomato, pickles & onion</i>		
*Add Jensen's cheddar	\$1.50	
*Add bacon	\$2	
*Make it a double burger	\$5	
Veggie Burger		\$12
<i>Soy based veggie patty with lettuce, tomato, pickles, & onion</i>		
*Add Jensen's cheddar	\$1.50	
Shaved Cold Beef Sandwich		\$11
Grilled Cheese		\$9
*Add ham or beef	\$2	

Side Orders

Celery Bread per piece		\$1.50	
Fries [GF]		\$6	
Poutine with fresh curd		\$8	
Sweet Potato Fries [GF]		\$8	
Onion Rings		\$7	
Celery & Carrots w/dip [GF]	Sm. \$3	Lg. \$6	
Cove Room Salads [GF]	Sm. \$3	Med. \$5	Lg. \$8
<i>Cabbage • Cucumber • Bean • Mandarin</i>			

Plates & Platters No sides included

Perch	8oz \$22	16oz \$43
Pickrel	8oz \$19	16oz \$37
Breaded Shrimp	10pc \$17	20pc \$33
Breaded Scallops	12 pc \$23	24pc \$44
Buffalo Shrimp	16 pc \$18	32 pc \$35
<i>Battered & tossed in wing sauce</i>		
Clam Strips	4oz \$10	8oz \$18
Wings [GF]	1lb \$13	2lb \$23
<i>Mild, Medium, Hot, Suicide, Honey Garlic.</i>		
<i>Served with house made blue cheese, celery & carrots</i>		
Mixed Seafood Platter		\$59
<i>8oz Perch, 8 Shrimp, 8 Scallops & 4oz Calamari</i>		

Mains Served with potato, cabbage salad & celery bread

Perch	5 oz. \$18	7oz. \$21
<i>Lightly breaded the Erie Beach way</i>		
Pickrel		\$18
<i>6oz lightly breaded the Erie Beach way</i>		
Breaded Shrimp		\$17
<i>8 crispy golden shrimp</i>		
Breaded Scallops		\$18
<i>7 crispy golden scallops</i>		
Grilled Cajun Catfish [GF]		\$16
<i>6oz fillet seasoned with Cajun spices & topped with fresh pico de gallo</i>		
Battered Cod		\$16
<i>6oz of Beer Battered cod</i>		
Chicken Strips		\$14
<i>3 all white meat chicken fillets served with plum sauce</i>		
Grilled Chicken Breast [GF]		\$14
<i>6oz boneless chicken breast</i>		
Hot Beef		\$14
<i>Sliced fresh from the roast and served open faced with house made gravy</i>		
NY Strip Steak 6oz [GF]		\$19
<i>Locally sourced from Norwich Packers</i>		
*Steak Add ons:	Perch 4 oz	\$11
	Pickrel 4 oz	\$10
	Shrimp 4 pc	\$7
	Scallops 5 pc	\$11

Substitute for potato: Sweet Potato Fries, Poutine, Side House Salad, Side Caesar, Onion Rings - \$2.75

Desserts Made fresh in our Cove Room Kitchen

Homemade Pies	\$6
Homemade Cheesecake	\$7
Homemade Rice Pudding [GF]	\$6
Pumpkin Bread Pudding w/praline sauce	\$7
Sundaes Chocolate, Butterscotch, Strawberry [GF]	\$7
Ice Cream [GF]	\$4
Crème de menthe Parfait [GF]	\$6

All prices subject to applicable taxes

[GF] - Gluten Friendly Option [GFB] - Substitute with Gluten Free Bun \$2
Please note that our kitchens contain gluten so we are not gluten free

*Proudly serving local
since 1946.*