



STARTERS:

TEMPURA SHRIMP: \$22

Lime Tartar Sauce, Lemon

HABANERO APRICOT WINGS (GF): \$18

Vegetable Crudit , Basil Buttermilk Dressing

CILANTRO HUMMUS (VEG): \$16

Marinated Heirloom Tomatoes, Feta, Extra Virgin Olive Oil, Grilled Pita

SALADS:

FRESH BAHAMIAN CONCH SALAD (GF): \$22

Sweet Peppers, Tomato, Red Onion, Goat Chili, Sour Orange

THE COVE COBB (GF): \$14

Grilled Jerk Chicken, Romaine, Bacon, Avocado, Pineapple, Baby Tomatoes, Egg, Blue Cheese, Basil Buttermilk Dressing

BUSH GREENS (VEG-GF): \$18

Organic Local Dinosaur Kale & Arugula, Avocado, Dried Apricots, Toasted Pecans, Goat Cheese, Ginger Vinaigrette

FLATBREADS:

FUNGI: \$24

Thyme Roasted Mushrooms, Pancetta, Caramelized Shallots, Pecorino, Mozzarella, Baby Arugula, Truffle Oil

MARGARITA (VEG): \$21

Buffalo Mozzarella, Baby Heirloom Tomatoes, Basil

DAILY FLATBREAD: MKT

Inspired by Seasonal Ingredients

BURGERS & MORE:

Served with Choice of French Fries, Sweet Potato Fries, Yucca Fries or Mini Bush Greens Salad. (Gluten Free Bread Available Upon Request)

COVE BURGER*: \$26

Organic Natural Beef, White Cheddar, Avocado, Sweet Pepper Relish, Iceberg Lettuce, Tomato, Calypso Sauce, Housemade Sesame Kaiser Bun

AVOCADO TOAST: \$20

Lemon Whipped Ricotta, Pickled Red Onion, Organic Radish, Arugula, Citrus Vinaigrette, Grilled French Bread

CRACKED GROUPER FISH TACOS*: \$26

Pineapple Pico de Gallo, Pickled Cabbage, Avocado, Chipotle Crema, Griddled Flour Tortillas

CURRY CHICKEN SALAD WRAP: \$22

Curry Roasted Chicken Breast, Dried Cranberries, Celery, Onion, Cilantro, Mint, Baby Greens

GRILLED SEASONAL FISH SANDWICH*: \$26

Iceberg Lettuce, Tomato, Onion, Lime Tartar Sauce, Toasted Baguette

*Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Foodborne Illness.

VEG - Vegetarian, GF- Gluten Free

7.5% VAT

