



The Cove

ELEUTHERA, BAHAMAS

LUNCH

SERVED 12PM - 3PM DAILY

STARTS

Tempura Shrimp \$22
Lime Tartar Sauce & Lemon

Habanero Apricot Wings \$18
Vegetable Crudit  & Basil Buttermilk Dressing

Cilantro Hummus *veg* \$16
Marinated Heirloom Tomatoes, Feta
Extra Virgin Olive Oil, Grilled Flat Bread

SALADS

Fresh Bahamian Conch Salad *gf* \$22
Sweet Peppers, Tomato, Red Onion
Goat Chili, lime, Sour Orange

The Cove Cobb *gf* \$24
Grilled Jerk Chicken, Romaine, Bacon, Avocado
Pineapple, Tomatoes, Egg, Blue Cheese
Basil Buttermilk Dressing

Bush Greens *veg - gf* \$18
Organic Local Dinosaur Kale & Arugula, Avocado
Golden Raisins, Toasted Pistachios, Goat Cheese
Ginger Vinaigrette

Add Grilled Organic Chicken (8), Shrimp (12) or Market Fish (Mkt price)

MAINS

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, American Cheese
Apple Wood Bacon, Romaine Lettuce, Tomato
Onion, Calypso Sauce, House Made Sesame Bun

Avocado Toast *veg* \$20
Lemon Whipped Ricotta, Pickled Red Onion
Organic Radish, Arugula, Citrus Vinaigrette
Grilled French Bread

Tempura Grouper Fish Tacos* \$26
Pineapple Pico de Gallo, Pickled Cabbage
Avocado, Lime Tartar, Griddled Flour Tortillas

Curry Chicken Salad Wrap \$22
Curry Roasted Chicken Breast, Dried Cranberries
Celery, Onion, Cilantro, Mint, Baby Greens

Grilled Mahi Mahi Sandwich* \$24
Romaine Lettuce, Tomato, Onion
Lime Tartar Sauce, Grilled House Roll

FLATBREADS

Funghi 24
Thyme Roasted Mushrooms, Pancetta
Caramelized Shallots, Grana Pandno
Mozzarella, Baby Arugula, Truffle Oil

Margarita *veg* 21
San Marzano Tomato Sauce, Buffalo Mozzarella
Baby Heirloom Tomatoes, Basil

Daily Flatbread MKT
Inspired Daily with Seasonal Ingredients

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