



# LUNCH

<b>TODAY'S MARKET SOUP</b> .....	\$11
chef's daily creations, seasonally inspired	
<b>FRUIT PLATE</b> .....	\$10
seasonal selections, greek yogurt	
<b>SMOKED SALMON PLATE</b> .....	\$18
traditional garnishes, toasted seven grain bread	
<b>CRISPY POINT JUDITH CALAMARI</b> .....	\$17
preserved lemon, chillies, queen olives, garden herbs, lemon aioli	
<b>SIMPLE LETTUCES</b> .....	\$10
satur farm greens, tarragon-chardonnay vinaigrette, grape tomatoes, cucumbers	
<b>BUTTERHEAD LETTUCES</b> .....	\$14
blue cheese dressing and crumbles, red onion, grape tomatoes	
<b>CHOPPED COVE SALAD {DERBY INSPIRED}</b> .....	\$18
avocado,, bacon, egg, crunchy vegetables, peppercorn dressing	
<b>ADD TO ANY SALAD:</b>	
<b>CHICKEN BREAST</b> .....	\$7
<b>SHRIMP</b> .....	\$9
<b>SEARED LOCAL SCALLOPS</b> .....	\$28
roasted organic mushrooms,, baby arugula, farro, grapefruit vinaigrette	
<b>LOBSTER ROLL</b> .....	\$29
fresh maine lobster, lightly dressed, buttered potato roll, quickles, simple greens	
<b>BARON'S BURGER {8OZ. PRIME HOUSE BLEND}</b> .....	\$18
hand-cut fries, quickles, choice of cheese, challah bun, LTO, {bacon bits +\$2}	
<b>JUMBO LUMP CRAB CAKE SANDWICH</b> .....	\$23
grilled pineapple & grape tomato salad, green goddess sauce, english muffin	
<b>LOCAL FISH "WICH"</b> .....	\$19
cove slaw, garden tartar sauce, simple greens	
<b>OPEN FACE OMELET</b> .....	\$17
market inspired daily omelet, simple greens, choice of toast	
<b>GRILLED CHICKEN BLT SANDWICH</b> .....	\$18
lemon aioli, baby arugula, bacon, ripe tomatoes, haystack potatoes	
<b>GRILLED PRIME SKIRT STEAK</b> .....	\$34
garden herb relish, sautéed spinach, crispy onion rings	
<b>SIDES</b>	
<b>COVE SLAW</b> .....	\$5
<b>HAND CUT FRIES</b> .....	\$8
<b>TODAY'S GREENS</b> .....	\$12