



tavern menu

SNACKS

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- ARTISTANAL CHEESE PLATE \$18
dates, local apples, crusty bread
- LOCAL ARUGULA & BEETS \$16
local radishes, manchego, pistacio brittle
- TODAY'S MARKET SOUP \$11
chef's daily creation, seasonally inspired
- COVE CHOWDER (NEW ENGLAND STYLE) \$14
peconic clams, local potatoes, fresh herbs
- HALF DOZEN LOCAL OYSTERS....\$17/33
montauk pearls, vinegar & cocktail sauce
- CRISPY POINT JUDITH CALAMARI.. \$16
preserved lemon, chillies, queen olives, aioli
- BANG BANG SHRIMP..... \$17
hot sauce, scallions, cucumbers & romaine
- FARM STAND CRUDITÈ..... \$18
seasonal selections, trio of sauces

BARON'S COVE HAPPY HOUR

Sundays thru Fridays
4pm till 6pm

UPSTAIRS DINING ROOM

DINNER:

Thursdays all night prix fixe
2 courses \$29
3 courses \$34
5pm till 9pm

Fridays & Saturdays
Early Dining Menu
5pm thru 6pm 2 courses \$29
5pm till 10pm

BREAKFAST:
Saturdays & Sundays
7:30am till 11am

BRUNCH:
Saturdays & Sundays
11am till 3pm

ENTREES

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- BAR STEAK "FRITES" M/P
chef's daily cut, sauce and vegetables
- CHICKEN FRIED CHICKEN \$28
creamed greens, cheddar grits, pan gravy
- DAILY CATCH (MONTAUK DOCKS)..... M/P
seasonal staples, matching sauce
- MAC 'N' CHEESE..... \$14
*add on +\$2 bacon bites; +\$8 rock shrimp;
+\$6 grilled chicken; +\$12 duck leg*
- LOBSTER ROLL \$28
buttered bun, quickles, hand cut fries
- GRILLED CHICKEN "BLT" \$19
haystack fries, lemon aioli, challah bun
- ROASTED BASS "WICH" \$19
cove slaw, tarter sauce, simple greens
- BARON'S BURGER* {8 OZ HOUSE BLEND} \$18
hand-cut fries, quickles, choice of cheese

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.