



DINNER

SALADS

SIMPLE LETTUCE.....\$10 <i>tomatoes, cucumbers, chardonnay vinaigrette</i>	ASPARAGUS SALAD.....\$15 <i>farro, cumin-yogurt, goat peppers, manchego, walnuts</i>
BUTTERHEAD {ADD BACON \$2}.....\$13 <i>blue cheese dressing & crumbles, onions, grape tomato</i>	SATUR FARMS ARUGULA.....\$16 <i>mozzarella, raspberries, sunflower seed brittle, balsamic</i>

STARTERS

COVE SHRIMP COCKTAIL.....\$18 <i>cocktail sauce, lemon</i>	BANG BANG SHRIMP.....\$17 <i>house made hot sauce, scallions, cucumbers & romaine</i>
PECONIC GOLD OYSTERS*\$17/33 <i>east coast oysters, mignonette, cocktail sauce, lemon</i>	COVE CHOWDER {NEW ENGLAND STYLE}.....\$14 <i>peconic clams, local potatoes, fresh herbs, croutons</i>
CRISPY CALAMARI {POINT JUDITH, RI}.....\$17 <i>preserved lemon, chilies, marinated olives, lemon aioli</i>	MONTAUK TUNA TARTARE *\$20 <i>avocado, spicy mayo, sesame, basil, crispy wontons</i>

MAINS

SEARED SHINNECOCK SCALLOPS*\$35 <i>fennel, fava beans, spring squash, carrot-ginger puree</i>	PAN SEARED SALMON.....\$31 <i>beluga lentils, asparagus</i>
GULF SHRIMP.....\$31 <i>squid ink pasta, heirloom tomatoes, garden mint</i>	HEN OF THE WOODS MUSHROOM.....\$27 <i>cauliflower-red quinoa, braised greens, english pea puree</i>
ROASTED ORGANIC CHICKEN\$26 <i>amish cheddar grits, carrots, kale chips, lemon-dijon jus</i>	BARON'S BURGER* {ADD BACON +\$2}.....\$22 <i>hand cut fries, quickles, challah bun, choice of cheese</i>

ALLEN BROTHERS GRILLED RIBEYE* {10oz.}
BROCCOLINI, FREGULA, HERB BUTTER \$39

VEGETABLES & SIDES {\$10}

GREENS & ROASTED FENNEL
BRUSSEL SPROUTS

AMISH CHEDDAR GRITS
MUSHROOMS & ARUGULA

GRILLED JAPANESE
EGGPLANT
SAUTÉED SATUR GREENS