



LUNCH

COVE CHOWDER	\$14
peconic clams, local potatoes, fresh herbs, croutons	
FRUIT PLATE	\$10
seasonal selections, greek yogurt	
CRISPY POINT JUDITH CALAMARI	\$17
preserved lemon, chillies, queen olives, garden herbs, lemon aioli	
SIMPLE LETTUCES	\$10
satur farm greens, tarragon-chardonnay vinaigrette, grape tomatoes, cucumbers	
BUTTERHEAD LETTUCES	\$13
blue cheese dressing and crumbles, red onion, grape tomatoes	
CHOPPED COVE SALAD {DERBY INSPIRED}	\$18
avocado, bacon, egg, crunchy vegetables, peppercorn dressing	
ADD TO ANY SALAD:	
CHICKEN BREAST	\$7
SHRIMP	\$9
LOBSTER ROLL	\$29
fresh maine lobster, lightly dressed, buttered potato roll, quickles, simple greens	
BARON'S BURGER {8OZ. PRIME HOUSE BLEND}	\$18
hand-cut fries, quickles, choice of cheese, challah bun, LTO, {bacon bits +\$2}	
SMOKED SALMON CLUB	\$21
mayo, arugula, fresh local vegetables, tomato, rye bread,	
LOCAL FISH "WICH"	\$19
cove slaw, garden tartar sauce, simple greens	
GRILLED CHICKEN BLT SANDWICH	\$18
green tomato marmalade, baby arugula, bacon, tomatoes, haystack potatoes, side lemon aioli	
SIDES	
COVE SLAW	\$5
HAND CUT FRIES	\$8
TODAY'S GREENS	\$12