



LUNCH

COVE CHOWDER	\$14
<i>peconic clams, local potatoes, fresh herbs, croutons</i>	
FRUIT PLATE	\$10
<i>seasonal selections, greek yogurt</i>	
CRISPY POINT JUDITH CALAMARI	\$17
<i>preserved lemon, chillies, queen olives, garden herbs, lemon aioli</i>	
SIMPLE LETTUCES	\$10
<i>satur farm greens, tarragon-chardonnay vinaigrette, grape tomatoes, cucumbers</i>	
BUTTERHEAD LETTUCES	\$13
<i>blue cheese dressing and crumbles, red onion, grape tomatoes</i>	
CHOPPED COVE SALAD {DERBY INSPIRED}	\$18
<i>avocado, bacon, egg, crunchy vegetables, peppercorn dressing</i>	
ADD TO ANY SALAD:	
CHICKEN BREAST	\$7
SHRIMP	\$9
WAYGU BEEF HOTDOG.....	\$16
<i>with country style potato salad</i>	
LOBSTER ROLL	\$29
<i>fresh maine lobster, lightly dressed, buttered potato roll, quickles, simple greens</i>	
BARON'S BURGER {8OZ. DRY AGED}	\$18
<i>hand-cut fries, quickles, challah bun, LTO, {add bacon, cheese, egg or avocado +\$3}</i>	
SMOKED SALMON CLUB	\$21
<i>mayo, arugula, fresh local vegetables, tomato, rye bread</i>	
LOCAL FISH "WICH"	\$19
<i>cove slaw, garden tartar sauce, simple greens</i>	
GRILLED CHICKEN BLT SANDWICH.....	\$18
<i>green tomato marmalade, baby arugula, bacon, tomatoes, haystack potatoes, side lemon aioli</i>	
SIDES:	
COVE SLAW	\$5
HAND CUT FRIES	\$8
TODAY'S GREENS	\$12