



DINNER

SALADS & SOUP

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| WEDGE SALAD \$16
<i>ewe's blue cheese dressing & red onion (add Bacon \$3)</i> | MARKET SALAD \$12
<i>chardonnay vinaigrette</i> |
| BURRATA WITH ROASTED BABY BEETS \$16
<i>balsamic reduction, baby kale salad</i> | COVE CHOWDER {NEW ENGLAND STYLE} \$14
<i>peconic clams, local potatoes, fresh herbs, croutons</i> |

STARTERS

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|---|---|
| COVE SHRIMP COCKTAIL \$18
<i>cocktail sauce, lemon</i> | BANG BANG SHRIMP {GLUTEN FREE} \$17
<i>house made hot sauce, scallions, cucumbers & romaine</i> |
| PECONIC GOLD & OYSTERPOND OYSTER* 17/33
<i>east coast oysters, mignonette, cocktail sauce, lemon</i> 🐟 | CRISPY CALAMARI {POINT JUDITH, RI} {GLUTEN FREE} \$17
<i>preserved lemon, chilies, marinated olives, sriracha aioli</i> |

MAINS

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|---|---|
| SEARED SHINNECOCK SCALLOPS* \$35
<i>jerusalem artichoke-wild mushroom hash with
long island cheese pumpkin sauce</i> 🐟 | BARON'S BURGER* \$24
<i>hand cut fries, pickles, pretzel roll</i>
{ADD SMOKED APPLEWOOD BACON, AVOCADO, CHEESE OR BOWDER FARM EGG +\$3} |
| PAN-ROASTED L.I. DUCK BREAST \$38
<i>fava bean puree, sauteed rainbow chard &
husk cherry gastrique</i> | CASSOULET \$36
<i>lamb stew, duck confit, merguez sausage, flageolet beans,
bread crumbs</i> |
| CT LOBSTER ROLL \$35
<i>butter poached with fries</i> | HANGER STEAK FRITES* \$37
<i>bearnaise sauce</i> |
| BRAISED BEACH PLUM FARM PORK SHANK . \$36
<i>anson mills polenta, brussels sprouts & braising jus</i> 🌿 | L.I. BEER BATTERED CODFISH & CHIPS \$25
<i>fennel-arugula slaw and tartar sauce</i> 🐟 |
| ROASTED BEACH PLUM FARM CHICKEN \$30
<i>mashed potatoes, market vegetables</i> 🌿 | LOBSTER & MOREL MUSHROOM POT PIE* ... \$35 |
| | L.I. CHEESE PUMPKIN ARANCINI \$28
<i>spaghetti squash & roasted heirloom tomato sauce</i> |

COWBOY STEAK (40OZ) \$120

VEGETABLES & SIDES {\$10}

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|-----------------------|-------------------------|----------------|
| SPAGHETTI SQUASH | SAUTÉED BRUSSEL SPROUTS | MAC AND CHEESE |
| SAUTÉED RAINBOW CHARD | | FRENCH FRIES |

🐟 This fish is sustainably caught by local fisherman on the East End. 🌿 Raised on our sustainable 62-acre Beach Plum Farm in Cape May, NJ.

* consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please notify your sever of any allergies before placing your order. 20% gratuity will be added to parties of 6 or more.