Oysters on the Half Shell
1/2 dozen fresh oysters. 77

Oysters Rockefeller
1/2 dozen fresh oysters broiled with bacon, spinach, feta and parmesan cheese. 14

Country Fried Oysters
Fresh oysters, hand dipped in corn meal flour, fried to order and served with remoulade sauce. 14

Shared Plates
Crab Cheese Toast
Ciabatta bread, creamy crab spread, topped with cheese and toasted. 8

Fried Green Tomatoes
A Southern favorite. 8 Add jumbo lump crab: 15

Seared Ahi Tuna
Seasoned filet of Ahi tuna, fresh seaweed salad, wasabi and Polynesian sauce. 12

Margherita Flat Bread
California tomato sauce, fresh mozzarella, roasted tomatoes, basil oil. 10

BBQ Chicken Flat Bread
Cheddar and Jack cheese, red onion, house made BBQ sauce. Fresh cilantro. 12

Mediterranean Chilled Shrimp
Cucumber, tomato, red onion, Feta cheese, black olives, olive oil, lemon, fresh herbs, served with Rustic bread. 9

Pirate Chicken Wings
All natural, fresh jumbo wings, dry rubbed and served with hot sauce on the side. 9

Blue Crab Dip
A rich and creamy classic, seasoned just right, served with freshly baked bread. 13

Steamed Gulf Shrimp
1/2 pound or 1 pound made to order with original Old Bay Spice. 14/25

Laligo Calamari
Known for its creamy, soft texture. Pacific “Laligo” Calamari is hand dipped, fried and served with marinara. 13

Smoked Bluefish
Onion salad, horseradish sauce and bread. 14

Our Own House Dressings
Our dressings are made in-house using the best fresh ingredients including:
- Golden Balsamic
- Russian
- Ranch
- Honey Mustard
- Caesar
- Blue Cheese
- Orange Thyme Vinaigrette
- Green Goddess

Gluten Friendly Sandwich Options are served with a gluten free roll. Advise your server as soon as possible if you have gluten intolerance or any food allergies. Eating raw or uncooked meats, your TV, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Center of the Plate

Chile Lime Shrimp
Grilled shrimp, chili-lime butter, spring onion, Japanese rice. 16

Barbeque Shrimp and Grits
Creamy homemade grits and sautéed shrimp with simmer sauce, tomato, chives. 16

Pirates Shrimp Scampi
Grilled shrimp in an olive oil, garlic, fresh herb sauce, rice, fresh vegetables. 19

Fried Shrimp Dinner
Hand dipped, deep fried, served with fries, cole slaw. 19

Cod and Shrimp
Served over red skin potatoes and sweet white corn, topped with seafood garlic butter. 22

Citrus Honey Glazed Salmon
Norwegian salmon in a honey, lemon, lime glaze, with rice, fresh vegetables. 21

Grilled Pork Ribeye
Topped with roasted tomatoes, black olives, feta, balsamic glaze, paired with Asiago salad and sun-dried tomato dressing. 15

Pacific Rainbow Trout
Pacific rainbow trout, lemon caper butter, with rice, fresh vegetables. 16

Cove Meatloaf
Served with mashed potatoes, steamed vegetables. 15

Fish and Chips
Hand dipped wild Alaskan cod loin served with tartar sauce, fries, cole slaw. 17

Southwest Chicken Bowl
Chile lime rice, roasted corn, tomatoes, chile lime sauce, green onion, guacamole. 14

Pan Seared Scallops
Large dry scallops seasoned and seared, with rice, fresh vegetables. Market price

Hearth-Roasted Chicken
Half chicken, mashed potatoes, poultry gravy, buttermilk corn. 16

Mushroom Chicken Marsala
All natural fresh chicken breast, chef’s own mushroom marsala sauce, parmesan roasted potatoes, fresh vegetables. 16

Asiago Seafood Pasta
Shrimp, scallops, clams, fresh Pappardelle pasta in an Asiago garlic cream sauce. 19

Liver and Onions
Criddle-fried calves liver, bacon, sautéed onion, Champ mashed potatoes. 15

8 oz. Angus Sirloin
USDA Choice Angus Beef, seared, pan au jus, baked potato, fresh vegetables. 21

Filet and Shrimp
6 oz. Angus filet and grilled shrimp, with baked potato, fresh vegetables. 24

Cove Favorites

Crab Cake
Jumbo lump crab cake, broiled, basted potato, fresh vegetables. Single / double market price

Crab Imperial
Fresh blue crab, basted potato and fresh vegetables. 23

Broiled Seafood Platter
Shrimp and scallop scampi, honey glazed salmon, crab cake, baked potato, fresh vegetables. 29

Butter Broiled Seafood Bake
Shrimp, dry scallops, crab claw, red skin potatoes, garlic butter, broiled in a casserole. 24

Honeymoon Butter Cake
Served with ice cream and raspberry sauce garnish. 8

Apple Cherry Blossom
Served with ice cream. 7

Key Lime Pie
6

Flourless Chocolate Torte
7

Hand Helds

Cuban Sandwich
Roasted pork, ham, Swiss cheese, pickles, mustard, served with fries. 13

Avocado Toast
Avocado mash, 9 grain bread, red onion, greens, Swiss cheese, tomato, roasted jalapeno corn, chile lime sauce. 12
Add chicken 2
Add shrimp 3

Southwest Grilled Chicken Sandwich
Avocado mash, red onion, lettuce, Spicy inca sauce on toasted rustic bread, served with fries. 12

Black Bear’s Burger
1/2 pound of fresh, certified USDA Angus beef, lettuce, tomato on a brioche bun, with fries. 12

Lobster Salad Roll
Cold water lobster, lettuce on a toasted roll. 19

Crab Cake Sandwich
Blue crab meat broiled to perfection and served on a potato roll with lettuce, tomato, chef’s tartar, fries. Market price

Gabby Crabby
Hot open-faced crab salad, tomato and Muenster cheese baked on an English muffin with your choice of crab soup or a side. Single 18, Double 21

Pecan-Smoked B.L.T.
On white toast with fries. 10

Sweet Treats

Beignets Made to Order
Served with powdered sugar and raspberry sauce. 7

Homemade Butter Cake
Served with ice cream and raspberry sauce garnish. 8

Apple Cherry Blossom
Served with ice cream. 7

Homemade Bread Pudding
with Pyrat Rum caramel sauce. 7

Flourless Chocolate Torte
7

Pure and simple is our motto when it comes to cooking. We use fresh ingredients to prepare great dishes with a Chesapeake flair.

During Maryland’s oyster season (September to April), you’ll enjoy local oysters that we’ve hand selected for taste and quality. Love calamari? We serve Pacific “Doggie” Calamari for its creamy, soft texture.

Pirates Cove shrimp are clean and phosphates-free — pure and simple.

Dry Scallops shucked aboard boat are delivered immediately to be prepared and served to you. No phosphates, no freezing.

A little secret about our salmon: Known for its clean taste, Norwegian Salmon is prized by sushi chefs because it’s so good that it can be eaten raw.