

Served Dinners

Groups of 20 or more may opt for one of our set menus.

These menus are priced as a complete meal, except for alcohol, tax and gratuity. Prices range from \$22.95 to \$29.95. No changes or substitutions allowed.

The Cove requests that reservations are made at least 48 hours in advance. The also requires that all sales are kept on one check. We will be happy to print up your custom menu with personalized headings so each guests can have one at their place for an extra .75 per person.

#1 The Rhode River \$22.95

House Salad

With home made Ranch dressing

Grilled Salmon

Topped with a lemon butter and served with a baked potato and fresh vegetables.

Queen Cut Prime Rib

Served au jus with a baked potato and fresh vegetables.

Chicken Marsala

Served with a baked potato and fresh vegetables.

Chefs Choice Dessert

#2 The Skipjack \$25.95 pp

House Salad

With home made Ranch dressing

Stuffed Flounder

Stuffed with Crab Imperial and served with a baked potato and fresh vegetables.

King Cut Prime Rib

Served au jus with a baked potato and fresh vegetables.

Chicken Chesapeake

Served with a baked potato and fresh vegetables.

Chefs Choice Dessert

#3 The Thomas Point \$29.95 pp

House Salad

With home made Ranch dressing

Crab Cake Platter

Broiled and served with au gratin potatoes and vegetables.

8oz filet Mignon

With béarnaise, au gratin potatoes and fresh vegetables.

Rhode River Chicken

Breast stuffed with prosciutto ham, crabmeat, and provolone. Served with au gratin potatoes and fresh vegetables.

Chef's Choice Dessert

Custom Dinner Menus

Choose any 3 items from the 2 groups of entrees and create your custom menu. Prices will reflect the highest priced selection and all choices are full meals including salad, dessert etc. If you would like to add soup it is an additional \$2.00 per person. If you would like a custom printed menu please add .75 per person.

#1 \$25.95 pp

Grilled Salmon
Shrimp & Scallops Sautee
Stuffed Flounder
Catch of the Day
Seafood Pasta
Pasta Primavera
Chicken Marsala
Chicken Picatta
Chicken Parmesan
Prime Rib Queen Cut

#2 \$29.95 pp

Crab Cake Platter
Crab Imperial
Baked Salmon en Croute
Grilled Tuna or Swordfish
Land & Sea Pasta
Chicken Chesapeake
Rhode River Chicken
Prime Rib King Cut
8oz Filet Mignon
Steak au Poivre

If you know of a specific item off of our menus that you would like to have, let us know and we will see if it is possible.

Choice of Potato or rice

With your dinner selections, please choose from baked potato, roasted potatoes, au gratin potatoes or rice pilaf to accompany your meal. One choice only please.

Buffets

Buffets plans are designed for a minimum of 35 people

1. -Choice of 3 entrees from Buffet Group 1 \$26.95 per person
 2. - Choice of 3 entrees from Buffet Group 1 & 2 \$28.95
 3. Choice of 3 entrees from Buffet Group 1, 2 & 3 \$30.95
- Lunch Buffet: Choice of 2 items from Lunch selection \$20.95 pp

Buffet Selections

Group 1

- Chicken Marsala** - Grilled chicken breast topped with a marsala mushroom sauce.
- Sliced Roast Sirloin of Beef** - Hot sliced roasted beef au jus.
- Seafood Gumbo** - Fresh seafood, cajun spices, chopped vegetables served over rice.
- Seafood Tortellini Pesto** - Tri-colored tortellini topped with fresh basil, garlic and pine nuts
- Fettucini Alfredo / Marinara** - Spinach fettucini topped with parmesan cheese and your choice of sauce.
- Catch of the Day**- Chef's fresh selection, grilled and topped with a lemon butter.

Group 2

- Chicken Chesapeake** - Chicken breast stuffed with crab meat.
- Prime Rib** - Slow roasted and hand carved, served au jus.
- Grilled Steak Fish** - Fresh mako shark, swordfish or other steak fish topped with roasted peppers.
- Shrimp & Scallop Provencal** - Shrimp, scallops, tomatoes, garlic & herbs over linguine.
- Stuffed Flounder** - Stuffed with Crab Imperial

Group 3

- Tournedos Mignon**- Tender slices of filet mignon in an onion and cognac demi-glace.
- Mixed Grill Kebobs**- Roast Pork - Chicken and Beef skewered with fresh vegetables and grilled.
- Salmon en croute**- Salmon baked in a puff pastry shell with butter and herbs.
- Stuffed Ravioli** - Ravioli with lobster and roasted pepper stuffing, topped with an alfredo sauce.

Lunch Buffet Selections (Before 2pm)

Gabby Crabby
Seafood Pasta
Baked Fresh Fish (chef's choice)
Sliced Prime Rib
Chicken Marsala

Includes Salad, fresh vegetables, potato du jour dessert and non-alcoholic beverages.

Brunch

Brunch Buffets (Before 2pm)

Buffets plans are designed for a minimum of 35 people. The Brunch Buffet includes: Bacon or Sausage, Cove Fried Potatoes, fresh fruit and non-alcoholic beverages. **And** your choice of 2 main courses for \$18.95 pp or 3 choices for \$20.95 pp

Buffet Selections

Scrambled Eggs
Texas Toast
Sausage Gravy & Biscuits
Eggs Benedict
Gabby Crabby
Sliced Roast Beef
Smoked Bluefish

Continental Breakfast

Great for meetings or as an add on for the buffet.
Assorted Danish / Donuts / Croissants etc.
Served with coffee, tea and juices.
By itself: \$6 per person
Add onto Brunch \$4 pp

Served Luncheons

Groups of 20 or more may opt for one of our set menus. These menus are priced as a complete meal, except for alcohol, tax and gratuity. Prices range from \$15.95 to \$20.95. The Cove requests that reservations are made at least 48 hours in advance. The also requires that all sales are kept on one check. No substitutions or changes. We will be happy to print your custom menu with personalized headings so each guests can have one at their place for an extra .75 per person.

#1 The West River \$15.95 pp

- Crab Lovers Combo**
Gabby Crabby and a cup of Cream of Crab.
- Crab Cake Sandwich**
Broiled and served with fries and Cole slaw.
- Grilled Chicken Caesar**
Crisp Romaine and tender grilled chicken breast.
- Prime Rib Sandwich**
Grilled and served with fries and Cole slaw.

#2 The Galesville \$17.95 pp

House Salad

With our home made Ranch dressing.

Fresh Filet of Salmon

Broiled and served with a lemon butter roasted potatoes and fresh vegetables.

Chicken Marsala

Sautéed and served with roasted potatoes and vegetables.

English Cut Prime Rib

Grilled and served with roasted potatoes and fresh vegetables.

New York Style Cheesecake

Price includes non-alcoholic beverages!

#3 The Annapolitan \$20.95 pp

House Salad or Cream of Crab Soup

With our home made Ranch dressing.

Crab Imperial

Broiled and served with roasted potatoes and fresh vegetables.

Chicken Chesapeake

Topped with crab meat and served with roasted potatoes and fresh vegetables.

Filet Mignon

5oz filet, grilled and served with roasted potatoes and fresh vegetables.

Chef's Choice Dessert

Price includes non-alcoholic beverages!

Create your own Custom Lunch Menu

Choose any 3 items from the 2 groups of entrees and create your custom menu. Prices will reflect the highest priced selection and all choices are full meals including salad, dessert etc. If you would like to add soup it is an additional \$2.00 per person.

#1 \$17.95 per person

Crab Cake Platter (1)
Fried Flounder
Fried Oysters
Gabby Crabby
Crab Lovers Combo
Pasta Alfredo with Shrimp
Shrimp / Crab Salad Croissant
Grilled Chicken Sandwich
Chicken Salad Croissant
Chicken Parmesan
Prime Rib Sandwich
French Dip
Hamburger Platter

#2 \$21.95 per person

Seafood Panache
Crab Imperial
Seafood Pasta
Lobster Roll
Fried Shrimp
Broiled Salmon
Seafood Sautee
Prime Rib
Chicken Marsala
5oz Filet Mignon
Chicken Chesapeake