

APPETIZERS

ISLAND COCONUT SHRIMP 22

Served with Cocktail or Sweet Chili Sauce

ST. THOMAS WINGS (GF)

1/2 dozen 17, dozen 27

Choice of Mango BBQ, Spicy Jerk, Sweet Chili or Buffalo Served with Carrot & Celery, Ranch or Bleu Cheese

ROASTED BELL PEPPER HUMMUS 19

Seasonal Raw Vegetables, Pita Bread

COVE LOADED NACHOS (GF) 19

Pineapple Pico De Gallo, Cheese Sauce, Scallions Add Protein: Jerk Pulled Chicken 12, Black Bean 10, Ground Beef 12

GREAT BAY QUESADILLA 20

Season Monterey & Cheddar, Sweet Corn, Scallions, Tomato Salsa, Guacamole, Sour Cream Add Protein: Jerk Pulled Chicken 12, Black Bean 10, Ground Beef 12

SALADS

SET SAIL CAESAR 21

Romaine, Herb Croutons, Caesar Dressing, Parmesan Cheese

COVE SALAD (GF) 25

Shredded Iceberg Lettuce, Tomato, Avocado, Bleu Cheese Crumble, Hard Boiled Egg, Bacon Served with a choice of: Ranch, Bleu Cheese or Balsamic

GARDEN SALAD (GF) (V) 22

Baby Lettuce Mix, Cucumber, Cherry Tomato, Shredded Carrot, Raspberries, Roasted Corn, Red Grapes, Croutons Served with a Dejon Mustard Vinaigrette

Add Protein

Grilled Chicken 14, Grilled Shrimp 18 Grilled Salmon 20, Flank Steak 22

BEER

LOCAL VIRGIN ISLANDS 8
Tropical Mango Ale, Island Summer Ale, Carib

PREMIUM 8

Corona, Heineken, Red Stripe DOMESTIC 6

Bud Light, Miller Lite, Coors Light, Michelob Ultra LOVE CITY HARD SELTZER 7

Passion Fruit & Mango Mandarin

BEER BUCKETS

Selection of 5 Beers

Domestic 28, Local 36, Premium 38

SANDWICHES

Served with a choice of side

CRISPY CHICKEN SANDWICH 26

Sautéed Onions, Bacon, Cheddar, Lettuce, Tomato, Spicy Ranch

CAJUN BLACKENED 8OZ ANGUS BURGER 22

Pepper Jack Cheese, Lettuce, Tomato, Sautéed Onions, Brioche Bun

GARDEN BURGER 22

Sautéed Onions, Hummus Spread, Lettuce, Tomato, Pickle, Brioche Bun

CARIBE TACOS 29

Cilantro Pico De Gallo, Mixed Cheese, Shredded Lettuce, Red Cabbage, Spicy Jerk Chicken or Grilled Mahi

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CHICKEN CAESAR WRAP 24

Grilled Chicken Breast, Romaine Lettuce, Parmesan, Caesar Dressing

WEST INDIAN CHICKEN WRAP 24

Crispy Chicken Breast, Romaine, Bacon, Tomato, Shredded Mixed Cheese, Ranch Dressing

VEGAN WRAP 20

Hummus, Roasted Red & Green Bell Peppers, Spinach, Cherry Tomato, Sweet Corn

SIDES

Mixed Greens, Side Caesar, French Fries, Sweet Potato Fries, Fresh Fruit

COVE SIGNATURE RUM FLIGHTS 32

Local Rum Infused With Locally Grown Ingredients
Lemongrass & Ginger, Cinnamon, Strawberry,
Sea Grape, Pineapple, Mango

RESORT COCKTAILS 15

PAINKILLER

Pusser's Rum, Orange Juice, Pineapple Juice, Cream of Coconut, Nutmeg

151 RUM RUNNER

Bacardi Gold Rum, Triple Sec, Orange, Pineapple, Cranberry 151 Float

FROZEN PINA COLADA

Bacardi Gold Rum, Cream of Coconut, Pineapple Juice

MARGARITA

Jose Cuervo Tequila, Triple Sec, Sweet and Sour

SKINNY DIP

Strawberry Cruzan, Fresh Lime, House Strawberry Rum Float

(GF) = Gluten Free (V) = Vegetarian

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

A 20% gratuity will be included for parties of 7 or more guests.