

## APPETIZERS

### OYSTERS ROCKEFELLER

10 oysters stuffed with bacon, cream, spinach, parmesan and crumbs 25.00

### POTATO SKINS

10 meaty halves loaded with cheddar and bacon; sour cream included 18.00

**CLAM CHOWDER (2 quarts)** 20.00

**10 STUFFED QUAHOGS** 35.00

**30 CLAM CAKES** 25.00

### GARDEN SALAD

Crisp greens and fresh veggies; includes Italian dressing 15.00

**Add 1 lb. Lobster Salad** +40.00

**Add 2 lbs. Grilled Chicken** +15.00

**Add Cheddar** +5.00

**Add Bacon** +10.00

## SIDES

**VEGGIE (quart)** 7.00

**FRENCH FRIES (5 lbs.)** 15.00

**SWEET FRIES & DIP (4 lbs.)** 25.00

**BAKED POTATOES (10 ct.)** 15.00

**MASHED POTATOES (quart)** 7.00

**YELLOW RICE (quart)** 7.00

**COLESLAW (quart)** 7.00

**PICKLED BEETS (quart)** 7.00

**GARLIC BREAD (10 slices)** 7.00

## SANDWICHES

### LOBSTER ROLLS

Ten quarter-pounders on buttery, grilled dog rolls 75.00

### FISH SANDWICHES

Ten small fillets on grilled buns with lettuce; tartar on the side 31.00

### TUNA MELTS

Ten open-faced pops with lettuce, albacore tuna, tomato & cheddar 35.00

### SPICY HADDOCK WRAPS

Ten halves stuffed with fried fish, greens, tomato and spicy sauce 33.00

### GRILLED CHICKEN WRAPS

Ten halves stuffed with marinated breast, greens, tomato & mayo 33.00

## DRINKS & DESSERT

### 2 LITER BOTTLES 2.75

Coke, Diet Coke, Mtn Dew, Sprite, Orange soda, Root Beer & Ginger Ale

### GRAPENUT CUSTARD

Half-tray of our homemade sugar-free favorite 30.00

### CAKE VARIETY MIX

Choose any ten slices of our cakes available today 45.00

### MILE HIGH APPLE PIE

Over three pounds of homemade cinnamon'd tart apples baked in our buttery crust 20.00

# COVE



## Surf and Turf

# PARTY TRAYS

## TAKEOUT & DELIVERY

1500 Cove Rd  
New Bedford

[CoveSurfandTurf.com](http://CoveSurfandTurf.com)

**774-202-2819**

Sunday	11-8
Monday	Closed
Tuesday	Closed
Wednesday	11-8
Thursday	11-8
Friday	11-9
Saturday	11-8



*Each entrée provides approximately 10 small servings. Choose an appetizer, main dish and two sides to serve a complete meal*

Prices valid through September 2018

## PASTA



### ALFREDO BROCCOLI & PENNE

Our own recipe using imported parmesan, rich cream & real butter

**Plain** 20.00      **Lobster** 47.00  
**Chicken** 34.00      **Shrimp** 35.00

### GARLIC BROCCOLI & PENNE

Fresh garlic sautéed in real butter, tangy lemon, white wine and savory herbs

**Plain** 15.00      **Chicken** 29.00  
**Shrimp** 30.00

### BAKED MAC N' CHEESE

A three cheese blend baked under a crouton topping

**Plain** 20.00      **Lobster** 47.00  
**Buffalo Chicken** 35.00

### PASTA AND SAUCE

Penne noodles & marinara 15.00

### LASAGNA

Six layers of ricotta, cheddar, ground beef, pasta sheets and marinara baked for hours 28.00

### BAKED ZITI

Pasta, marinara & cheddar 20.00

## SAUTÉ

### MOZAMBIQUE

Mild beer sauce with fresh garlic, onions and pepper rings over rice

**Shrimp** 42.00      **Chicken** 38.00  
**Seafood Combo** 70.00

### PORTUGUESE PLATTER

Old-world style with onions, peppers, garlic, wine and spices; over saffron rice and diced potatoes

**Steak Tips** 60.00      **Chicken** 38.00  
**Seafood Combo** 70.00      **Shrimp** 42.00

### PORTUGUESE SURF & TURF

Tender sirloin tips topped with fried eggs and Mozambique shrimp over rice 60.00

## FRIED SEAFOOD Quart-Sized



**Belly Clams** 33.25

**Clam Strips** 21.00

**Calamari** 19.25

**Oysters** 24.00

**Shrimp** 17.50

**Scallops** 30.75

**Fried Haddock (10 pc.)** 50.00

## BAKED SEAFOOD

### BAKED SEA SCALLOPS

2 ½ lbs. of fresh scallops baked with chardonnay, lemon and butter; sprinkled with seasoned crumbs 65.00

### SEAFOOD CASSEROLE

Scallops, haddock and stuffed shrimp baked with wine and butter; sprinkled with seasoned crumbs 65.00

### BAKED HADDOCK

Three pounds of flaky moist fillet baked with Chablis, butter and lemon with crumb topping 45.00

### STUFFED LOBSTER CASSEROLE

Pulled lobster meat mixed into flavorfully loaded stuffing with real crabmeat, small shrimp, fresh clams and tender sea scallops 75.00



### BAKED STUFFED SHRIMP

30 jumbo shrimp baked with house stuffing, butter and wine 45.00

### STUFFED HADDOCK & LOBSTER SAUCE

Fresh fillet around a stuffing blend of clams, crab meat, shrimp and scallops; under a creamy sauce 70.00

## CHICKEN & MEAT



### BONELESS TENDERS

More than three pounds of hand-battered, crispy fried breast; plain or tossed in buffalo sauce; served with blue cheese dressing 36.00

### GRILLED CHICKEN PARMESAN

Marinated breast baked in our marinara sauce, cheddar and parmesan cheeses 25.00

### BBQ BABYBACK RIBS

10 quarter-racks falling off the bone swabbed in tangy house sauce 38.00

### STEAK TIPS

Two and a half pounds of tender, marinated cuts smothered in onions, mushrooms and peppers 53.00

### FRENCH MEAT PIE

Homemade with pork and beef in our own 10 inch crisp pastry crust; includes a bowl of gravy 14.75

### PORTUGUESE SURF & TURF

Tender sirloin tips topped with fried eggs and Mozambique shrimp over rice 60.00