

MEAT

Two sides: Mashed or baked potato, rice, veg, coleslaw, pickled beets, steak fries, French fries or substitute any side with: **beer-battered onion rings, sweet potato fries, side salad or loaded potato** for 2.50

BABY BACK RIBS

Falling off the bone dripping with tangy BBQ sauce; slaw on the side 2 lbs **Full Rack** 25.00 *Half Rack* 15.00

14 oz NEW YORK SIRLOIN

Choice-cut strip lightly seasoned & grilled; loaded with caramelized onions, peppers and mushrooms 21.00

SURF & TURF PORTUGUESE STYLE

Tender sirloin topped with a fried egg and a half-dozen large Mozambique-style shrimp over rice and fries

Thin-sliced six oz 19.50 *Fourteen oz* 27.00

STEAK TIPS

½ lb. of seared tender beef tips marinated in red wine and mild spices; smothered in mushrooms, peppers and onions 18.00

PORTUGUESE STEAK

Seasoned sirloin seared on the grill; with fries and yellow rice topped with an egg over-easy and our mild garlic sauce

Thin-sliced six oz 13.50 *Fourteen oz* 21.00

WRAPS

Filled with greens, lettuce & tomato; French fries and a pickle on the side
Substitute fries with: **beer-battered onion rings, sweet potato fries, side salad or loaded potato** for 2.50

Spicy Chicken & Blue Cheese 11.00

Prime Rib & Ranch 12.00

Albacore Tuna Salad & Mayo 12.00

Grilled Chicken & Mayo 11.00

Fried Haddock & Spicy Sauce 11.25

Cajun Shrimp & Blue Cheese 11.50

½ lb. Bacon & Mayo 12.50

Lobster Salad & Mayo 23.50

KIDS' MENU

Includes a juice box or spring water 5.75

Cheeseburger w/ pickle & fries

Fried Haddock w/ slaw and fries

Penne & Homemade Marinara Sauce

Popcorn chicken w/ fries and carrot sticks

Hot Dog w/ pickle & fries

Grilled Cheese w/ pickle & fries

Kraft Mac & Cheese w/ broccoli

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform us if a person in your party has a food allergy.

SALADS

Chef's blend of crisp lettuce, field greens and fresh garden veggies

Side 5.00 **Large** 8.75 **ADD SALAD TOPPINGS:**

Lobster Salad	+18.00	Grilled Shrimp	+10.00
Albacore Tuna	+6.00	Shredded Cheddar	+1.25
Broiled Salmon	+10.00	Fried Shrimp	+10.00
Tenderloin Tips	+10.50	Chopped Bacon	+2.00
Grilled Chicken Breast	+5.00	Buffalo Tenders	+8.75
Chicken Tenders	+8.75	Pan-Seared Scallops	+17.50
Garlic Bread	+2.50		

Blue Cheese, Ranch, Honey Mustard, Italian, French, Rasp Vin, Peppercorn Parm

SANDWICHES

Served with French fries and a pickle or substitute fries with: **beer-battered onion rings, sweet potato fries, side salad or loaded potato** for 2.50

RIB BOMB

Shaved prime rib, sautéed onions, peppers & mushrooms with melty cheddar in a warm hoagie 11.50

LOBSTER ROLL

A heaping ½ lb. sub made of lightly seasoned meat tossed in celery & mayo over lettuce with slaw on the side 23.00

Fried Fish Sandwich Beer-battered haddock with lettuce; tartar on side 10.75

BBQ Chicken Sandwich Bacon, cheddar, lettuce & tomato 12.00

Grilled Buffalo Chicken Sandwich Lettuce, tomato & blue cheese 10.00

TWIN GRILLED HOT DOGS 8.00

½ lb. **BLT SUB** 12.00

TUNA MELT Baked with cheddar, lettuce & tomato on a bulky 12.00

TUNA SUB Premium albacore & crunchy lettuce in a six-inch roll 11.00

½ LB. BURGERS

French fries, lettuce, tomato & a pickle on the side

Substitute fries with: **beer-battered onion rings, sweet potato fries, side salad or loaded potato** for 2.50

JUICY BURGER

Hand-packed, seasoned ground beef patty on a grilled bulky roll 10.00

Build it up with American, Swiss, Cheddar, Bacon, Caramelized

Onions, Peppers or Mushrooms 1.00 each

SKYSCRAPER

Spicy sauce, cheddar, bacon & onion rings on top 13.00

DRUNKEN COWBOY

BBQ sauce, caramelized onions, cheddar & bacon 13.00

PUB BURGER

Bacon, cheddar, caramelized onions & sautéed peppers 13.00

MUSHROOM SWISS

Sautéed mushrooms, bacon & Swiss cheese 13.00

COVE

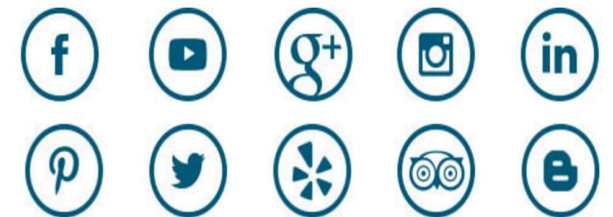


Surf and Turf

Indoor & Outdoor Seating
TAKEOUT & DELIVERY

1500 Cove Rd New Bedford
774-202-2819 info@covesurfandturf.com

CoveSurfandTurf.com
Order Online Order Party Trays



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

May 2018
Prices are subject to change with market

APPETIZERS

CLAM CAKES & CHOWDER

Four crispy fritters & our creamy award-winner Cup 8.25 Crock 10.50

CLAM CAKES

Loaded with chopped fresh clams Dozen 10.25 ½-Dozen 6.50 Singles 1.25

CLAM CHOWDER

Award-winning New England style Cup 4.25 Crock 6.50 Quart 12

FRIED SEAFOOD APPS

	<u>Pint</u> <u>Quart</u>		<u>Pint</u> <u>Quart</u>
Belly Clams	19.00 33.25	Shrimp	10.00 17.50
Calamari	11.00 19.25	Scallops	17.50 30.75
Oysters	13.75 24.00	Clam Strips	12.00 21.00

BONELESS BUFFALO TENDERS 8.75

Homemade Stuffed Quahog 4.00

Shrimp Mozambique App Dozen 12.00 Half-Dozen 7.00

Loaded Potato Skins 7.00

CHICKEN FINGERS 8.75

BEER-BATTERED ONION RINGS

Hand-cut colossal hoops with a spicy sauce for dipping 8.75

CLAM BONANZA

Half-pint of whole-belly clams, three clam cakes, cup of award-winning chowder and a homemade stuffed quahog 22.25

OYSTERS ROCKEFELLER

On the half shell stuffed with creamy spinach, bacon, a blend of flavorful crumbs and parmesan cheese Four 10.00 Six 15.00

BEVERAGES & DESSERTS

2 LITER BOTTLES 2.50

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

12 OZ CANS 1.65

Grape, Orange, Seltzer Water, Coke, Diet Coke, Sprite, Root Beer, Mountain Dew & Pepsi; 16 oz Spring Water

Dine in to enjoy one of our many craft, domestic and imported beers; wine; fresh fruit sangria; mimosas; lite cocktails and frozen mixed drinks

Cheesecake, Chocolate Cake, Carrot Cake, Sugar-Free Grapenut Custard, Peanut Butter Pie and other dessert specials

FRIED SEAFOOD

Includes French fries, homemade coleslaw and tartar sauce
Substitute fries with: **beer-battered onion rings, sweet potato fries, side salad or loaded potato** for 2.50

Top Seller

FRIED CLAM PLATE

A platter of whole, sweet-belly Ipswich special clams cooked golden in crispy batter Regular 21.50 Small 15.25

FRIED SCALLOPS

Finest sea scallops from the Port of new Bedford lightly battered 20.00

TITANIC SEAFOOD PLATE

Share this platter of sweet, whole-belly Ipswich **clams**, New Bedford sea **scallops**, a half-pint of fried **calamari**, ¼ lb. beer-battered fresh **haddock**, six large **shrimp**, two **clam cakes**, colossal **onion rings**, a double side of **French fries**, homemade coleslaw, tartar, cocktail & spicy dipping sauce 40.00
Add a half-pint of Fried Oysters 8.25
Add a half-pint of Clam Strips 7.25

SAMPLE PLATTER

Petite portions of beer-battered **haddock**, large peeled **shrimp**, sea **scallops**, belly **clams** and fried **calamari** rings 25.75

FISH & CHIPS

Crispy beer-battered fresh haddock Sm 8.25 Lg 14.00 Extra Lg 19.75

CRISPY SHRIMP

A dozen; fully peeled, battered & served with cocktail sauce 12.50

CLAM ROLL

Whole fried clams in a six-inch roll Regular 23.00 Small 16.50

FRIED HADDOCK SANDWICH

Fresh, beer-battered fillet with lettuce; tartar on the side 10.75

FRIED CLAM STRIP PLATE

Tender sweet clams without bellies 14.50

FRIED OYSTERS

Succulent and fresh; lightly battered and fried golden 16.25

CALAMARI PLATE

Tender squid rings fried golden with spicy sauce on the side 13.50

CLAM & SCALLOP COMBO 24.00

Or combine your two favorites:

with Clams 12.25	with Calamari 8.00
with Haddock 7.00	with Oysters 9.50
with Shrimp 7.25	with Scallops 11.75
with Clam Strips 8.50	

BAKED SEAFOOD

Two sides: Mashed or baked potato, rice, veg, coleslaw, pickled beets, steak fries, French fries or substitute any side with: **beer-battered onion rings, sweet potato fries, side salad or loaded potato** for 2.50

SEAFOOD CASSEROLE

Fresh native sea scallops and wild haddock baked with a light crumb topping and three stuffed jumbo shrimp 23.75

BAKED STUFFED SHRIMP

A half-dozen jumbo shrimp baked with our savory stuffing and drizzled with butter Regular 17.00 Light portion 13.00

STUFFED LOBSTER CASSEROLE

Mixed into flavorfully loaded stuffing with real crabmeat, small shrimp, fresh clams and tender sea scallops 27.00

BAKED HADDOCK

Fresh-caught Atlantic fillet delicately flavored with wine, butter and lemon under a crumb topping Regular 16.50 Light portion 12.50

BAKED SEA SCALLOPS

Fresh from our home port; tenderly baked in white wine and a buttery crumb blend Regular 22.50 Light portion 15.50

PASTA, SAUTE & STEAMERS

Add a side of **garlic bread** for 2.50

MOZAMBIQUE

Garlic & beer sauce with onions and mild peppers over rice
Haddock 16.00 Chicken 13.75 Scallops 22.50 Steak Tips 15.50
Shrimp 15.00 **Seafood Combo** 23.00

ALFREDO BROCCOLI & PENNE

Homemade with parmesan, butter, cream & broccoli
Lobster 26.75 **Chicken** 17.50 **Shrimp** 19.25
Tenderloin Tips 19.25 Scallops 26.25

GRILLED CHICKEN PARMESAN 15.00

GARLIC CHICKEN & BROCCOLI 16.25

SHRIMP BROCCOLI & GARLIC 17.50

Seasonal Special

CLAM BOIL

Quart of clean Maine steamers, plus linguica, beef hot dog, sausage links, onion, potatoes, corn on the cob, beer broth and butter 22.00
Add extra: Linguica +2.00 Hot Dog +2.00 Onion +1.00
Potatoes +1.00 Sausage Links +2.00 Corn Cob +2.00

MAC 'N CHEESE

A three-cheese blend baked under a crouton topping
Choose Your Style: Lobster 26.75 or Buffalo Chicken 13.75

PORTUGUESE PLATTER

Prepared old-world style with onions, peppers, garlic, wine and spices; served over saffron rice and diced potatoes
Chicken 13.75 Seafood Combo 23.00 Shrimp 15.00
Haddock 16.00 Scallops 22.50