



Soups

Cajun Crab Bisque
Cup 8 Bowl 12

Bean, Kale, and Andouille Sausage
Cup 4 Bowl 8

Salads

House: Mixed Baby Greens with Veggies and Dressing Small 4 Large 8

Cajun Caesar: Tender Romaine Hearts, Tossed with Our Cajun Caesar Dressing, Croutons and Parmesan 8

Fresh and Crispy Wedge: with Crumbled Blue Cheese Dressing and Bacon Chips 8

Add Chicken, Shrimp or Andouille Sausage 6

Add Tasso Ham, Crawfish or Catfish 8

Add Steak, Calamari, Oyster or Gator 10

Sides

Cajun Fries or Baked Potato 5
Red Beans and Rice 5
Cajun Cove Dirty Rice 5

Bleu Cheese Slaw or Veg o' Day 5
Fresh Fruit 5
Broccoli-Cheese Corn Bread 3

Spicy, Cheesy Grits 3
Fresh Hush Puppies 3
Steamy White Rice 3

Desserts

Fresh Hot Beignet – Sugared and: Caramel,
Chocolate, Raspberry, or Bourbon Sauce 5

New Orleans Bread Pudding, Bourbon Sauce 7

Cup O' Cajun Fare

Etoufee, Jambalaya, Gumbo, Creole or Grits

With Chicken, Shrimp or Andouille Sausage 12

With Tasso Ham, Crawfish or Catfish 14

With Steak, Calamari, Oyster, or Gator 16

Cajun Sandwiches

Lettuce, Onions, Tomatoes, Pickle, BC Slaw

Po'Boy

–An 8" French Baguette, Cajun Aioli Spread Filled to Order

With Chicken, Shrimp or
Andouille 10

With Tasso Ham, Crawfish or Catfish
14

With Steak, Calamari, Oyster or
Gator 16

Muffuletta

– A Mouth Watering French Roll, Olive Tamenade Spread Filled to Order

Ham, Cappacola, Salami, and
Muenster Cheese 14

Blackened, Fried, or Grilled Chicken
and Cheddar 12

Roasted Veggies and Swiss
12

Cove Special Sandwiches

Cove Giant BLT
Served on Toast
11

Grilled Cheese
Bacon, Tomato and
Scallions
12

Andouille Sausage
Peppers and Onions
15

Bacon Lover's Reuben
Just like it sounds
15

Nawlins Cheese Steak
Fat and Sassy
1

Cove Burger Blast

Served with Pickle, and BC Slaw

Grass-Fed Beef topped with Muenster 12

Blackened, Fried or Grilled Chicken Breast 12

Blackened, Fried or Grilled Shrimp Burger 14

Bacon, Pepper Jack Burger 14

Hangover Burger – Bacon, Cheddar, Caramelized Onions, Lettuce, Tomato, and a Fried Egg 15

Cajun Baskets

Served with BC Slaw and Hush Puppies, No Substitutes

3 pc Cajun Fried Chicken Combo 14
Add a Piece 3; Specify All light or dark 2

Catfish, Fried or Blackened 12

Shrimp or Oyster, Fried or Blackened 16

Red Beans and Rice

Lavishly Adorned with Andouille Sausage 20

Crawdaddy or Shrimp Bowl

Steamy, Hot and Spicy -You Peel 'em 16/20

Sharing charge on Entree Selections - \$9.00.

*Consuming raw or umnder cooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk can increase your risk of foodborne illness.



Cove's Favorite Entree Selections After 5PM or Special Order.
Served with Small House Salad or Cup of B&K Soup

Cajun Traditional Dishes

Etoufee on a Mound of Steamy Rice 🍴🍴🍴

With Chicken, Shrimp or Andouille 20 *With Tasso Ham, Crawfish or Catfish* 22 *With Steak, Calamari, Oyster or Gator* 24

Jambalaya /Andouille Cove Blend 🍴

With Chicken, Shrimp or Andouille 20 *With Tasso Ham, Crawfish or Catfish* 22 *With Steak, Calamari, Oyster or Gator* 24

Gumbo /Andouille Cove Blend 🍴

With Chicken, Shrimp or Andouille 20 *With Tasso Ham, Crawfish or Catfish* 22 *With Steak, Calamari, Oyster or Gator* 24

Creole in the Bowl 🍴🍴

With Chicken, Shrimp or Andouille 20 *With Tasso Ham, Crawfish or Catfish* 22 *With Steak, Calamari, Oyster or Gator* 24

Cajun Grits add Your Favorite Topped with Tasso Gravy 🍴🍴🍴

With Chicken, Shrimp or Andouille 20 *With Tasso Ham, Crawfish or Catfish* 22 *With Steak, Calamari, Oyster or Gator* 24

Chef's Special Preparations

Grouper, French Quarter

A Hearty Filet Sauteed in a Light Egg Batter Until it Flakes off the Fork. It is Finished with our French Quarter White Wine Lemon Butter Sauce and Presented with Chef's Choice of Vegetable. Passionate Fish Lovers Will Delight in this Selection.

36

NY Strip Steak Salad

Mixed Baby Greens, Crispy Lettuce and Onions Tossed with Tomatoes, Strawberries, Raspberries, Blackberries and Loaded with slices of Grilled NY Steak. This Salad is Topped With Bleu Cheese Crumbles, Candied Nuts and a Raspberry Vinaigrette Dressing, You'll Love it.

36

Cajun Paella*

A Fluffy Saffron Rice Infused with Veggies and a Trinity of Fire Roasted Peppers, Caramelized Onions and Sweet Diced Tomatoes, Deliciously Sauteed with Tender Pieces of All white Chicken and Tasso Ham. Loaded with Crawfish, Shrimp, Calamari, Mussels, and Clams.

For One 36

For Two 62

WoW- Seafood Louisiana

Shrimp, Crawfish, Andouille, Bell Peppers, and Sliced Mushrooms, Sauteed in Spicy Cream Sauce, Tossed With Pasta, Finished with Green Scallions.

36

Yo! Chicken Louisiana

Lightly Blackened Chicken, Blended with Louisiana Andouille Sausage and Cajun Smoked Tasso Ham. Sauteed with Fresh Peppers and Mushrooms in a Slightly Spicy Cream Sauce. Freshly Tossed with Pasta and Finished with Green Scallions.

33

Crawfish Grand Summer Salad

Fresh Broccoli Florets are Tossed with Bacon Bits, Red Onions, Raisins, Shredded Cheddar, Sunflower Seeds, and Fire Roasted Red Pepper. The Salad Mix is Then Loaded with Crawfish and Stirred with a Creamy, Sweet Dressing. The Salad is Presented to You Well Adorned with a Mix of Fresh Summer Fruit.

25

NY Strip Steak

King Sized, Lightly Seasoned then Charbroiled or Blackened to your Liking and Accompanied by your choice of any side dish.

36

Crab Cakes with Cove Cajun Sauce

Two Crab Cakes, Deep Fried, Blackened or Sauteed and served along with your favorite side.

28

Freshly Caught Grouper

Over a Half Pound Portion of Wild Caught Atlantic Grouper Prepared Blackened, Pan Seared or Fried. It's carefully plated with your favorite side dish.

30

A Double Filet of Catfish

Cajun Served Fried or Blackened and comes with any side you choose.

22

Hearty Boneless Chicken Breast

Plump and Juicy Prepared Fried, Blackened or Charbroiled and served with your choice of a side.

20

Delicious White Shrimp

Tender and Carefully Fried, Blackened or Grilled to Perfection. Please Choose a Side to enjoy with this favorite.

22

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