

CAJUN FAVORITES

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

Desserts

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

New Orleans Bread Pudding, Bourbon Sauce 7 Bayou Waffle, Drizzled with Dark Chocolate 5

Lunch Cup O' Cajun Fare

Etoufee, Jambalaya, Gumbo, Creole or Grits

With Tasso Ham, Crawfish or Catfish 14 With Chicken, Shrimp or Andouille Sausage 12 With Steak, Calamari, Oyster or Gator *16*

Caiun Sandwiches

With Lettuce, Onions, Tomatoes, Pickle, BC Slaw

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

With Chicken, Shrimp or Andouille 12

With Tasso Ham, Crawfish or

With Steak, Calamari, Oyster or *Gator* **16**

Catfish 14

Muffuletta

- A Mouth Watering French Roll, Olive Tampenade Spread Filled to Order

Ham, Cappacola, Salami, and Blackened, Fried or Grilled Chicken Roasted Veggies and Swiss Muenster Cheese 14 and Cheddar 12 12

Cove Special Sandwiches

Cove Giant BLT Served on Toast 12

Grilled Cheese Bacon, Tomato and Scallions 12

Andouille Sausage Bacon Lover's Reuben Nawlins Cheese Steak Peppers and Onions 15

Just like it sounds 15

Fat and Sassy 16

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 Traditional Favorite 20

Crawdaddy or Shrimp Bowl

Steamy, Hot and Spicy -You Peel 'em. Crawdaddy 16; Shrimp 20



DINNER ENTREES

Cajun Traditional Favorites -- Served with Bread, Small House Salad or Cup of B&K Soup

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 SUGGESTIONS

Grouper, French Quarter

A Hearty Filet Sautéed 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

Blackened Redfish

A Beautiful, Long, Slim Redfish Filet Prepared Blackened, Pan Seared or Fried to Your Desire. Served with our Renowned Red Beans and Rice. So Traditional You Might Speak Cajun When Done. You'll Love it!

30

Cajun Paella*

A Fluffy Saffron Rice Infused with Veggies and a Trinity of Fire Roasted Peppers, Caramelized Onions and Sweet Diced Tomatoes. Deliciously Sautéed 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, Sautéed 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. Sautéed with Fresh Peppers and Mushrooms in a Slightly Spicy Cream Sauce. Freshly Tossed with Pasta and Finished with Green Scallions.

33

Bayou Stuffed Flounder

A Generous Flounder, Stuffed with Our Special Cajun Crab Dressing and Cooked to Perfection. . It's carefully plated with your favorite side dish. **OH MY!** What Entrée Will You Choose?

40

NY Strip Steak

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

38

Crab Cakes with Cove Cajun Sauce

Two Slightly spiced Cajun Crab Cakes, Deep Fried, Blackened or Sautéed and Served with a Side of Your Choice.

28

Cajun Seafood Diablo

Shrimp, Crawfish, Andouille, Bell Peppers, and Sliced Mushrooms, Sautéed in Our Spicy Creole Sauce. Tossed With Rice or Pasta – Your Choice, Finished with Green Scallions

32

Catfish Lovers Double Filet

Cajun Served Fried or Blackened. Served with a Side of Your Choice.

32

Hearty Boneless Chicken Breast

Plump and Juicy Served Fried, Blackened or Charbroiled and with your choice of any side.

22

Delicious White Shrimp

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

24

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 Brussels & Bacon with Craisins 5 Broccoli-Cheese Corn Bread 3

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