

COVE HOLLOW

Tavern — EAST HAMPTON, NY

STARTERS

PORK CRACKLINS himalayan sea salt, lime, bbq seasoning 18

CHICKEN WINGS choice of buffalo or firecracker sauce 21

STEAMED CLAMS (8) saffron fennel broth, cherry tomato, shallots 25

FIRECRACKER SHRIMP frisee, sesame-chili sauce, scallion, jalapeño 24

MAINE LOBSTER TACOS (3) mini-crunchy tacos, scallions, masago roe 36

SALADS

HOUSE SALAD fresh cut vegetables, croutons, leafy greens, dijon vinaigrette 20

TOMATO & BURRATA fresh basil, red onion, white balsamic 24

ROASTED BEETS pickled vidalia onion, goat cheese, arugula, peppered pecan brittle 26

LITTLE GEM bacon, tomato, chives, crumbly croutons, gorgonzola ranch 25

JASMINE RICE BOWL

grilled miso salmon | firecracker shrimp | teriyaki tofu *or* tuna

petite salad, avocado, chopped peanuts & lime 39

CHT BURGERS

brioche, lettuce, tomato, red onion ... crinkle fries *or* mesclun greens

* **TERIYAKI BURGER** (wasabi aioli) ... ahi tuna 35 | organic salmon 35 | tofu 27

* **MOROCCAN LAMB BURGER** goat cheese (optional), harissa mayo 34

* **BEEF BURGER** grilled onion, cheddar & bacon \$2 ea ... tangy burger sauce 27

MAINS

TODAY'S FISH to be announced by your server P/A

SKILLET CHICKEN salad; green beans, fingerlings, frisee, sherry vinaigrette 39

TAHINI ROASTED CAULIFLOWER (vegan) kale, carrots, white bean hummus 33

RIGATONI MUSHROOM BOLOGNESE creamy ragu (GF & vegan available) 39

ST. LOUIS RIBS cider barbeque sauce, fries, fresh slaw, pickle ... half 44 | full 54

* **GRILLED SKIRT STEAK** green bean-fingerling salad *or* frites 52

SIDES

kid's menu is available on request | yukon crinkle fries, aioli 13

steamed jasmine rice 10 | half house salad 11 | tahini roasted cauliflower & carrots 14

green bean-fingerling salad 15 | pickles/slaw 13 | energy greens 12

PRIX FIXE

three courses ... dine-in only, Sunday all night & 5-6pm daily ... excluding holidays 40

* Consuming raw or undercooked meat, fish, or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. * Before placing your order, please inform your server if you have a food allergy, and we will strive to accommodate your needs. We do not accept responsibility for an allergic reaction.

GENERAL MANAGER
Christopher Calloway

IN THE KITCHEN
Luis Alvarez

PROPRIETORS
Lisa & Chef Terry Harwood