

SANDWICHES

Served with French fries and a pickle

Substitute fries with: Beer-battered Onion Rings, Sweet Potato Fries, Side Salad or Loaded Potato for 2.⁹⁹

LOBSTER ROLL

A heaping ½ pound sub 27.⁹⁹

TWIN LOBSTER ROLLS

Two quarter-pounders made of fresh, whole-lobster meat tossed in celery & mayo over lettuce packed into buttery, grilled New England style rolls with a pickle and house slaw on the side 29.⁹⁹



RIB BOMB

Shaved prime rib, sautéed peppers, mushrooms & onions with melty cheddar in a warm hoagie 14.⁹⁹

FRIED HADDOCK SANDWICH

Fresh, beer-battered fillet with lettuce; tartar on the side 12.⁹⁹

BBQ CHICKEN

Grilled breast with smoky bacon, melty cheddar, tangy sauce, crisp lettuce & sliced tomato 12.⁹⁹

TUNA MELT

Baked open-face on a bulky roll with lots of cheddar lettuce & tomato 12.⁹⁹

½ POUND BLT SUB 12.⁹⁹

TWIN GRILLED BEEF HOT DOGS 8.⁹⁹

ALBACORE TUNA SUB 11.⁹⁹

½ LB. BURGERS

JUICY BURGER

Hand-packed, seasoned ground beef patty on a grilled bulky roll 11.⁹⁹

Build it up with American, Swiss, Cheddar, Bacon, Caramelized Onions, Peppers, Mushrooms 1.00 each

DRUNKEN COWBOY

Tangy BBQ, sweet caramelized onions, melty cheddar & smoked bacon 14.⁹⁹

French fries, lettuce, tomato & a pickle
Substitute fries with: Beer-Battered onion Rings, Sweet Potato Fries, Side Salad or Loaded Potato for 2.⁹⁹

PUB BURGER

Under a mound of sautéed peppers, onions, cheddar & bacon 14.⁹⁹

MUSHROOM SWISS

Topped with sliced mushrooms, bacon and Swiss cheese 14.⁹⁹

SKYSCRAPER

Spicy sauce, cheddar, bacon and beer battered onion rings piled atop 14.⁹⁹

WRAPS

Filled with greens, lettuce & tomato; French fries and a pickle on the side

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Fried Haddock & Spicy Sauce 12.⁹⁹

Spicy Chicken & Blue Cheese 11.⁹⁹

Prime Rib & Ranch Dressing 13.⁹⁹

Cajun Shrimp & Blue Cheese 12.⁹⁹

Lobster Salad & Mayo 26.⁹⁹

Albacore Tuna & Mayo 12.⁹⁹

Grilled Chicken & Mayo 11.⁹⁹

½ lb. Bacon & Mayo 13.⁹⁹

MEAT

Two sides: Mashed or Baked Potato, Rice, Veg, Coleslaw, Pickled Beets, French Fries, Steak Fries

Substitute any side with: Beer-battered Onion Rings, Sweet Potato Fries, Side Salad or Loaded Potato for 2.⁹⁹



FULL-RACK BABY BACK RIBS

Over two pounds of tender pork slowly roasted until falling off the bone and dripping with tangy BBQ sauce; slaw on the side 29.⁹⁹
Half Rack 19.⁹⁹

14 oz NEW YORK SIRLOIN

Choice-cut strip lightly seasoned & grilled; loaded with caramelized onions, peppers and mushrooms 22.⁹⁹

SURF & TURF PORTUGUESE STYLE

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

Sixteen ounce Ribeye 33.⁹⁹

Fourteen ounce Sirloin 29.⁹⁹

Six ounce Sirloin 22.⁹⁹



STEAK TIPS

½ lb of seared tender beef tips marinated in red wine and mild spices; smothered in mushrooms, peppers & onions 20.⁹⁹

PORTUGUESE STEAK

Seasoned, choice-cut sirloin over yellow rice & French fries topped with an egg over-easy and plenty of our mild, garlic-beer sauce

Sixteen-oz Ribeye 25.⁹⁹ Fourteen-oz Sirloin 22.⁹⁹ Six-oz Sirloin 15.⁹⁹

REGULAR 2.⁹⁹

Mashed Potato

Baked Potato

Yellow Rice

Veg of the Day

Garlic Bread

SIDES

Coleslaw

Pickled Beets

French Fries

Steak Fries

PREMIUM 5.⁹⁹

Side Onion Rings

Sweet Potato Fries

Loaded Baked Potato

Loaded French Fries

Side Garden Salad



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APPETIZERS

CLAM CHOWDER

Award-Winning New England style

Cup 4.⁹⁹ Crock 6.⁹⁹

CLAM CAKES

Loaded with chopped fresh clams

Half-Dozen 7.⁹⁹ Dozen 12.⁹⁹ Each 1.⁵⁹

CLAM CAKES & CHOWDER

Four crispy fritters and our creamy award-winner

Cup 9.⁹⁹ Crock 11.⁹⁹

BASKET OF ONION RINGS

Beer-battered colossal hoops with spicy sauce for dipping 9.⁹⁹

MOZAMBIQUE APP

Sauteed in our specialty garlic-beer sauce with a roll * * *

Dozen Shrimp 12.⁹⁹

Half-Dozen Shrimp 7.⁹⁹

Pint Haddock 12.⁹⁹

STUFFED QUAHOG 4.⁹⁹

FRIED MUSHROOMS 6.⁹⁹

LOADED POTATO SKINS 8.⁹⁹

BUFFALO CHICKEN TENDERS 11.⁹⁹



FRIED SEAFOOD APPS

Pint | Quart

SHRIMP 12.⁹⁹ | 23.⁹⁹

OYSTERS 17.⁹⁹ | 31.⁹⁹

SCALLOPS 23.⁹⁹ | 44.⁹⁹

CALAMARI 13.⁹⁹ | 25.⁹⁹

CLAM STRIPS 13.⁹⁹ | 25.⁹⁹

BELLY CLAMS 23.⁹⁹ | 44.⁹⁹

CLAM BONANZA

Half-pint of whole-belly clams with tartar sauce, three clam cakes, cup of award-winning chowder and a homemade stuffed quahog 26.⁹⁹



PASTA & SAUTÉ

Add a Side Of Garlic Bread 2.⁹⁹

LOBSTER MAC 'N CHEESE

A half-pound of pulled lobster tail and claw in a creamy, three cheese blend baked under a crouton topping 30.⁹⁹

BUFFALO CHICKEN MAC 'N CHEESE 16.⁹⁹

PLAIN BAKED MAC 'N CHEESE 14.⁹⁹

ALFREDO BROCCOLI & PENNE

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

Choose Your Style: **Lobster** 30.⁹⁹

Steak Tips 21.⁹⁹

Chicken 17.⁹⁹

Shrimp 18.⁹⁹

Scallops 27.⁹⁹



GRILLED CHICKEN PARMESAN 15.⁹⁹

GARLIC CHICKEN & BROCCOLI 16.⁹⁹

SHRIMP BROCCOLI & GARLIC 16.⁹⁹

PORTUGUESE MOZAMBIQUE PLATTER

Prepared old-world style with onions, mild peppers, garlic, beer, wine and spices; served over saffron rice and diced potatoes

Chicken 17.⁹⁹

Seafood Combo

24.⁹⁹

Shrimp 18.⁹⁹

Scallops 27.⁹⁹

FRIED SEAFOOD PLATES

Includes French Fries, Homemade Coleslaw and Tartar Sauce
Substitute fries with: Beer-battered Onion Rings, Sweet Potato Fries, Side Salad or Loaded Potato for 2.⁹⁹

FRIED SCALLOPS

Finest sea scallops from the Port of New Bedford lightly battered 26.⁹⁹

FISH AND CHIPS

Crispy beer-battered fresh haddock (1 pc)Sm 10.⁹⁹ (2)Lg 16.⁹⁹ (3)X-Lg 23.⁹⁹

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 sauce & spicy dip 46.⁹⁹

Add a half-pint of Fried Oysters 9.⁹⁹

Add a half-pint of Clam Strips 8.⁹⁹

SAMPLE PLATTER FOR ONE

Petite portions of beer-battered haddock, large peeled shrimp, sea scallops, belly clams and fried calamari rings 27.⁹⁹

CALAMARI PLATE

Tender squid rings fried golden with spicy sauce on the side 15.⁹⁹

FRIED OYSTERS

Succulent and fresh; lightly battered & fried golden 17.⁹⁹

FRIED CLAM STRIPS

Generous portion of tender sweet clams without bellies 16.⁹⁹

CRISPY SHRIMP

Ten large shrimp, fully peeled & battered; with cocktail sauce 15.⁹⁹

CLAM ROLL

Whole fried clams in a toasted roll Regular 27.⁹⁹ Small 20.⁹⁹

FRIED CLAMS

A platter of whole, sweet-belly Ipswich special clams cooked golden in crispy batter Regular 26.⁹⁹ Sm 19.⁹⁹



CLAM & SCALLOP COMBO 29.⁹⁹

Or combine your two favorites:

with Scallops 14.⁹⁹

with Clams 14.⁹⁹

with Haddock 8.⁴⁹

with Oysters 11.⁹⁹

with Clam Strips 10.⁹⁹

with Shrimp 9.⁹⁹

with Calamari 10.⁹⁹

BAKED SEAFOOD ENTREES

Two sides: Mashed or Baked Potato, Rice, Veg, Coleslaw, Pickled Beets, French Fries, Steak Fries. Substitute any side with: Beer-battered Onion Rings, Sweet Fries, Side Salad or Loaded Potato for 2.⁹⁹

STUFFED HADDOCK WITH LOBSTER SAUCE

Fresh fillet around a flavorful stuffing of fresh clams, crab meat, tiny shrimp and sea scallops; smothered under a creamy saffron sauce 26.⁹⁹

SEAFOOD CASSEROLE

Fresh native sea scallops & wild haddock baked with a light crumb topping and three stuffed jumbo shrimp 25.⁹⁹

BAKED STUFFED SHRIMP

Half-dozen jumbo shrimp baked with savory stuffing and drizzled with butter Regular(6) 19.⁹⁹ Light portion(4) 16.⁹⁹

STUFFED LOBSTER CASSEROLE

Mixed into flavorfully loaded stuffing with real crabmeat, small shrimp, fresh clams and tender sea scallops 32.⁹⁹



BAKED HADDOCK

Fresh-caught Atlantic fillet delicately flavored with wine, butter and lemon under a crumb topping Regular(8 oz) 19.⁹⁹ Light portion(5 oz) 16.⁹⁹

BAKED SEA SCALLOPS

Fresh from our home port; tenderly baked in white wine and a buttery crumb Regular(8oz) 27.⁹⁹ Light portion(5oz) 19.⁹⁹

SALADS

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

Side 5.⁹⁹

Dinner Size 8.⁹⁹

ADD-ON TOPPINGS:

LOBSTER SALAD MIX +23.⁹⁹

Chopped Bacon +2.⁹⁹

Albacore Tuna Salad +8.⁹⁹

Buffalo Tenders +11.⁹⁹

Pan Seared Scallops +23.⁹⁹

Grilled Chicken +5.⁹⁹

Shredded Cheddar +2.⁴⁹

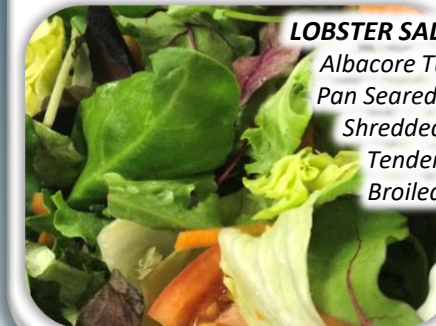
Grilled Shrimp +12.⁹⁹

Tenderloin Tips +14.⁹⁹

Fried Shrimp +12.⁹⁹

Broiled Salmon +11.⁹⁹

Garlic Bread +2.⁹⁹



Blue Cheese Ranch Honey Mustard
Italian French Raspberry Vinaigrette
Parmesan Peppercorn

Please inform your server if anyone in your party has a food allergy. Consuming undercooked meat, seafood and poultry may increase the risk of food-borne illness.

Full Bar | Fresh-Squeezed Lemonade

Fresh-Lime Margaritas | Craft Beer | Select Wine

House Sangria | Fruit Smoothies | Outrageous Desserts

