

APPETIZERS

OYSTERS ROCKEFELLER

Oysters stuffed with bacon, cream, spinach, parmesan and crumbs Sm (10) 25.00 • Lg(25) 50.00

POTATO SKINS

Meaty halves loaded with cheddar and bacon; sour cream included
Sm(10) 18.00 Lg(25) 36.00

CLAM CHOWDER (2 quarts) 20.00

10 STUFFED QUAHOGS 35.00

30 CLAM CAKES 25.00

GARDEN SALAD

Crisp greens and fresh veggies; includes Italian dressing Sm 15.00 • Lg 30.00

Add Lobster Salad Sm +40.00 • Lg +80.00

Add Grilled Chicken Sm+15.00 • Lg +30.00

Add Cheddar Sm +5.00 • Lg +10.00

Add Bacon Sm+10.00 • Lg + 20.00

SIDES

STEAMED BROCCOLI Sm 15.00 • Lg 30.00

FRENCH FRIES Sm 10.00 • Lg 20.00

BAKED POTATOES (10 ct.) 15.00 • (25 ct) 30.00

MASHED POTATOES Sm 15.00 • Lg 30.00

YELLOW RICE Sm 15.00 • Lg 30.00

COLESLAW (qt) 7.00 - Sm 15.00 • Lg 30.00

PICKLED BEETS Sm 15.00 • Lg 30.00

GARLIC BREAD Sm 8.00 • Lg 16.00

EQUIPMENT

Wire Chafer Stand with liner pan Large or Small 7.00

2 Hour Chafing dish fuel 2.00

Forks, spoons or knives 10/1.00 • 25/2.00

6" Serving tongs 1.00

10" Serving spoon 1.00

10" Serving spatula 2.00

SANDWICHES

LOBSTER ROLLS

Ten quarter-pounders of fresh lobster meat salad on buttery, grilled dog rolls 75.00

FISH SANDWICHES

Ten small fillets on grilled buns with lettuce; tartar on the side 31.00

TUNA MELTS

Ten open-faced rolls with lettuce, albacore tuna, tomato & cheddar 35.00

SPICY HADDOCK WRAPS

Ten halves stuffed with fried fish, greens, tomato and spicy sauce 33.00

GRILLED CHICKEN WRAPS

Ten halves stuffed with marinated breast, greens, tomato & mayo 33.00

DRINKS & DESSERT

2 LITER BOTTLES 2.75

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

GRAPENUT CUSTARD

Half-tray of our homemade sugar-free favorite 25.00

CAKE VARIETY MIX

Choose any ten slices of our cakes available today 45.00

MILE HIGH APPLE PIE

Over three pounds of homemade cinnamon'd tart apples baked in our buttery crust 15.00

AVAILABLE FOR TAKEOUT & DELIVERY

1500 Cove Rd

New Bedford

Order Online at

CoveNB.com

774-202-2819

Sunday 11-8

Monday Closed

Tuesday Closed

Wednesday 11-8

Thursday 11-8

Friday 11-9

Saturday 11-8

Each small tray provides up to 10 small servings; large trays are intended for up to 25. Choose an appetizer, main dish and two sides to serve a complete meal



PARTY TRAYS



Prices valid through May 2019

PASTA



ALFREDO BROCCOLI & PENNE

Imported parmesan, rich cream & real butter

Plain Sm 20.00 • Lg 40.00 **Lobster** Sm 47.00 • Lg 94.00

Chicken Sm 34.00 • Lg 68.00 **Shrimp** Sm 35.00 • Lg 70.00

BAKED ZITI

Pasta, homemade marinara & cheddar

Sm 20.00 • Lg 40.00

GARLIC BROCCOLI & PENNE

Fresh garlic sautéed in real butter, tangy lemon, white wine and savory herbs

Plain Sm 15.00 • Lg 30.00

Chicken Sm 29.00 • Lg 58.00

Shrimp Sm 30.00 • Lg 60.00

BAKED MAC N' CHEESE

Our own three cheese blend baked under a crouton topping

Plain Sm 20.00 • Lg 40.00

Lobster Sm 47.00 • Lg 94.00

Buffalo Chicken Sm 35.00 • Lg 70.00

PASTA AND SAUCE

Penne noodles & marinara

Sm 15.00 • Lg 30.00

LASAGNA

Six layers of ricotta, cheddar, ground beef, pasta sheets and marinara baked for hours

Sm 28.00 • Lg 56.00

SAUTÉ

PORTUGUESE MOZAMBIQUE PLATTER

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

Shrimp Sm 42.00 • Lg 84.00

Chicken Sm 38.00 • 76.00

Seafood Combo Sm 70.00 • Lg 140.00

Steak Tips Sm 42.00 • Lg 84.00

PORTUGUESE SURF & TURF

Tender sirloin tips topped with fried eggs and

Mozambique shrimp over rice

Sm 60.00 • Lg 120.00

FRIED SEAFOOD Quart-Sized



Belly Clams 33.25

Clam Strips 21.00

Calamari 19.25

Oysters 24.00

Shrimp 17.50

Scallops 30.75

Fried Haddock

(10 pc.) 50.00

Dine in to enjoy one of our local craft beers, select wines, fresh fruit sangrias, seasonal mimosas, premium cocktails & frozen smoothies



BAKED SEAFOOD

BAKED SEA SCALLOPS

Fresh scallops baked with chardonnay, lemon and butter; sprinkled with seasoned crumbs

Sm 65.00 • Lg 130.00

SEAFOOD CASSEROLE

Scallops, haddock and stuffed shrimp baked with wine and butter; seasoned crumb topping

Sm 65.00 • 130.00

BAKED HADDOCK

Flaky, moist fillet baked with Chablis, butter and lemon with crumb topping

Sm 45.00 • Lg 90.00

STUFFED HADDOCK & LOBSTER SAUCE

Fresh fillet around a stuffing blend of clams, crab meat, shrimp and scallops; under a creamy sauce Sm 70.00 • Lg 140.00



BAKED STUFFED SHRIMP

Jumbo shrimp baked with house stuffing, butter and wine

Sm (30) 45.00 • Lg (65) 90.00

STUFFED LOBSTER CASSEROLE

Fresh lobster meat mixed into flavorfully loaded stuffing with real crabmeat, small shrimp, fresh clams and tender sea scallops

Sm 75.00 - Lg 150.00

CHICKEN & MEAT



BONELESS CHICKEN TENDERS

Hand-battered, crispy fried breast; plain or in buffalo sauce; served with blue cheese dressing

Sm 36.00 • Lg 72.00

GRILLED CHICKEN PARMESAN

Marinated breast baked in our marinara sauce, cheddar and parmesan cheeses

Sm 25.00 • Lg 50.00

BBQ BABYBACK RIBS

10 quarter-racks falling off the bone swabbed in tangy house sauce

Sm 38.00 • Lg 76.00

STEAK TIPS

Two and a half pounds of tender, marinated cuts smothered in onions, mushrooms and peppers

Sm 53.00 • Lg 106.00

FRENCH MEAT PIE

Homemade with pork and beef in our own 10 inch crisp pastry crust; includes a bowl of gravy

14.75

PORTUGUESE SURF & TURF

Tender sirloin tips topped with fried eggs and Mozambique shrimp over rice

Sm 60.00 • Lg 120.00