

SANDWICHES

Served with French fries and a pickle

Substitute fries with: Beer-battered Onion Rings, Sweet Potato Fries,
Side Salad or Loaded Potato for 2.50

RIB BOMB

Shaved prime rib, sautéed peppers,
mushrooms & onions with melty
cheddar in a warm hoagie 11.50

LOBSTER ROLL

A heaping ½ pound sub made of
fresh, whole-lobster meat tossed
in celery & mayo over lettuce
with slaw on the side 23.99



FRIED HADDOCK SANDWICH

Fresh, beer-battered fillet with lettuce;
tartar on the side 11.00

BBQ CHICKEN

Grilled breast with smoky bacon, melty
cheddar, tangy sauce, crisp lettuce &
sliced tomato 12.00

TUNA MELT

Baked open-face on a bulky roll with lots
of cheddar lettuce & tomato 12.00

GRILLED BUFFALO CHICKEN

In mild sauce, on a bulky with lettuce,
tomato & blue cheese 10.00

½ POUND BLT SUB 12.00

TWIN GRILLED HOT DOGS 8.00

ALBACORE TUNA SUB 11.00

½ LB. BURGERS

JUICY BURGER

Hand-packed, seasoned ground beef patty
on a grilled bulky roll 10.00
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 13.00

WRAPS

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

Substitute fries with: Beer-battered
Onion Rings, Sweet Potato Fries,
Side Salad Or Loaded Potato for 2.50

French fries, lettuce, tomato & a pickle
Substitute fries with: Beer-Battered onion
Rings, Sweet Potato Fries,
Side Salad or Loaded Potato for 2.50

PUB BURGER

Under a mound of sautéed peppers,
onions, cheddar & bacon 13.00

MUSHROOM SWISS

Topped with sliced mushrooms, bacon and
Swiss cheese 13.00

SKYSCRAPER

Spicy sauce, cheddar, bacon and beer
battered onion rings piled atop 13.00

Fried Haddock & Spicy Sauce 11.25

Spicy Chicken & Blue Cheese 11.00

Prime Rib & Ranch Dressing 12.00

Cajun Shrimp & Blue Cheese 11.50

Lobster Salad & Mayo 23.50

Albacore Tuna & Mayo 12.00

Grilled Chicken & Mayo 11.00

½ lb. Bacon & Mayo 12.50

NEW ENGLAND CLAM BOILS May - August

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 2.50



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 25.00
Half Rack 16.00

14 oz NEW YORK SIRLOIN

Choice-cut strip lightly seasoned & grilled; loaded with caramelized onions,
peppers and mushrooms 21.00

SURF & TURF PORTUGUESE STYLE

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

Fourteen ounce 27.00

Six ounce 20.50



STEAK TIPS

½ lb of seared tender beef tips marinated in red wine and mild spices;
smothered in mushrooms, peppers & onions 18.00

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

Fourteen ounce 21.00 Six ounce 14.50

SIDES

REGULAR 2.50

Mashed Potato

Baked Potato

Saffron Rice

Veg of the Day

Garlic Bread

Coleslaw

Pickled Beets

French Fries

Steak Fries

PREMIUM 5.00

Side Onion Rings

Sweet Potato Fries

Loaded Baked Potato

Loaded French Fries

Side Garden Salad



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New Bedford, MA



APPETIZERS

CLAM CHOWDER

Award-Winning New England style
Cup 4.50 Crock 6.75

CLAM CAKES

Loaded with chopped fresh clams
Half-Dozen 6.75 Dozen 10.99 Each 1.25

CLAM CAKES & CHOWDER

Four crispy fritters and our
creamy award-winner
Cup 8.50 Crock 10.75

BASKET OF ONION RINGS

Beer-battered colossal hoops with
spicy sauce for dipping 8.75

SHRIMP MOZAMBIQUE APP

Peeled shrimp in our specialty
garlic-beer sauce with a roll
Dozen 12.00 Half-Dozen 7.00

OYSTERS ROCKEFELLER

On the half shell stuffed with
creamy spinach, bacon, flavorful
crumbs and parmesan cheese
Four 10.00 Six 15.00

STUFFED QUAHOG 4.50

LOADED POTATO SKINS 7.00

BUFFALO CHICKEN TENDERS 8.75



FRIED SEAFOOD APPS

Pint | Quart

SHRIMP 10.00 | 17.50

OYSTERS 13.75 | 24.00

SCALLOPS 17.50 | 30.75

CALAMARI 11.00 | 19.25

CLAM STRIPS 12.00 | 21.00

BELLY CLAMS 19.00 | 33.25

CLAM BONANZA

Half-pint of whole-belly clams
with tartar sauce, three clam
cakes, cup of award-winning
chowder and a homemade
stuffed quahog 22.99



FRIED SEAFOOD

*Includes French Fries, Homemade Coleslaw and Tartar Sauce
Substitute fries with: Beer-battered Onion Rings, Sweet Potato Fries,
Side Salad or Loaded Potato for 2.50*

FRIED SCALLOPS

Finest sea scallops from the Port of
New Bedford lightly battered 20.99

FISH AND CHIPS

Crispy beer-battered fresh haddock
(1 pc)Sm 8.50 (2)Lg 14.50 (3)X-Lg 20.50

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 39.99

*Add a half-pint of Fried Oysters 8.25
Add a half-pint of Clam Strips 7.25*

SAMPLE PLATTER FOR ONE

Petite portions of beer-battered
haddock, large peeled **shrimp**, sea
scallops, belly **clams** and fried
calamari rings 25.75

CALAMARI PLATE

Tender squid rings fried golden with
spicy sauce on the side 13.50

FRIED OYSTERS

Succulent and fresh; lightly battered &
fried golden 16.99

FRIED CLAM STRIPS

Generous portion of tender sweet
clams without bellies 14.99

CRISPY SHRIMP

Ten large shrimp, fully peeled &
battered; with cocktail sauce 12.99

CLAM ROLL

Whole fried clams in a six inch roll
Regular 22.99 Small 16.99

FRIED CLAMS

A platter of whole, sweet-belly
Ipswich special clams cooked
golden in crispy batter
Regular 21.99 Sm 15.99



CLAM & SCALLOP COMBO 24.00

Or combine your two favorites:
*with Scallops 11.75 with Clams 12.25
with Haddock 7.00 with Oysters 9.50
with Clam Strips 8.50 with Shrimp 7.25
with Calamari 8.00*



2 LITER BOTTLES 2.75

Coke, Orange Soda, Sprite,
Mountain Dew, Diet Coke,
Root Beer & Ginger Ale

12 OZ CANS 1.65

Grape, Orange, Seltzer Water,
Coke, Diet Coke, Sprite, Root
Beer, Mountain Dew & Pepsi;
16 oz Spring Water

BAKED SEAFOOD

*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 2.50*

SEAFOOD CASSEROLE

Fresh native sea scallops & wild haddock baked with a light crumb topping
and three stuffed jumbo shrimp 23.99

BAKED STUFFED SHRIMP

Half-dozen jumbo shrimp baked with savory stuffing and drizzled with butter
Regular 17.99 Light portion 13.99

STUFFED LOBSTER CASSEROLE

Mixed into flavorfully loaded
stuffing with real crabmeat,
small shrimp, fresh clams and
tender sea scallops 27.00



BAKED HADDOCK

Fresh-caught Atlantic fillet delicately flavored with wine, butter and lemon
under a crumb topping *Regular 16.99 Light portion 12.99*

BAKED SEA SCALLOPS

Fresh from our home port; tenderly baked in white wine and a buttery crumb
blend *Regular 22.99 Light portion 15.99*

SALADS

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

Side 5.00 Dinner Size 8.75 ADD-ON TOPPINGS:

LOBSTER SALAD MIX +18.00

Albacore Tuna Salad +6.00

Pan Seared Scallops +17.50

Shredded Cheddar +1.25

Tenderloin Tips +10.50

Broiled Salmon +10.00

Chopped Bacon +2.00

Buffalo Tenders +8.75

Grilled Chicken +5.00

Grilled Shrimp +10.00

Fried Shrimp +10.00

Garlic Bread +2.50

*Blue Cheese Ranch Honey Mustard
Italian French Raspberry Vinaigrette
Parmesan Peppercorn*



PASTA & SAUTÉ

Add a Side Of Garlic Bread 2.50

LOBSTER MAC 'N CHEESE

A half-pound of pulled lobster tail and claw in a creamy, three cheese blend
baked under a crouton topping 26.75

BUFFALO CHICKEN MAC 'N CHEESE 14.50

ALFREDO BROCCOLI & PENNE

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

Choose Your Style:

Lobster 26.75

Steak Tips 19.25

Chicken 17.50

Shrimp 19.25

Scallops 26.25



**GRILLED CHICKEN
PARMESAN** 15.00

**GARLIC CHICKEN
& BROCCOLI** 16.25

**SHRIMP BROCCOLI
& GARLIC** 17.50

PORTUGUESE MOZAMBIQUE PLATTER

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

Chicken 14.75

Haddock 16.00

Seafood Combo

23.00

Shrimp 16.00

Scallops 22.50

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



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.