

THE COVE



FRESH FISH | COLD BEER | LELAND, MI

starters

THE COVE'S FAMOUS SEAFOOD CHOWDER - cup 12 / bowl 14

shrimp, krab + clams combined in a creamy New England style chowder.

CHUBBY MARY - 18

our signature bloody mary with a smoked chub standing proud.

add house-infused horseradish vodka - 2 | add Coronitas 8 oz. beer - 3.50

SMOKED WHITEFISH PÂTÉ - 16

our own delicious recipe, topped with chopped smoked almonds.

GRILLED CHICKEN CAESAR - 18

grilled tenderloins atop romaine hearts, cheese and house-made croutons.

POMME FRITES - 16

hand-cut fries tossed in garlic butter, chives and served with chipotle mayo.

entrees

GARLIC PARMESAN WHITEFISH - 28

garlic, spices, and cheese encrusted, baked in foil, served with hand-cut fries and cole slaw.

CAMPFIRE WHITEFISH - 28

roasted peppers + onions, baked in foil, served with hand-cut fries and cole slaw.

ALMOND WHITEFISH - 28

crushed smoked almonds and butter, baked in foil, served with hand-cut fries and cole slaw.

WHITEFISH AND CHIPS - 26

lightly battered and fried, served with hand-cut fries and cole slaw.

WALLEYE FISH AND CHIPS - 27

lightly battered and fried, served with hand-cut fries and cole slaw.

PERCH DINNER - 27

the classic up-north fish fry, pike-perch fillets lightly battered and fried. Served with hand cut fries and cole slaw.

served with Great Lakes Potato Chips, sub hand cut fries \$3

FRIED WHITEFISH SANDWICH - 19

fresh catch, lightly battered and fried, served on a homemade bun.

WHITEFISH TACO - 19

house-made flour tortilla with panko fried whitefish, chipotle mayo, salsa + avocado. (no modifications)

BLACK ANGUS BURGER - 16

served with lettuce, tomato, and pickle on a homemade bun.

add bacon \$3 / add grilled onion \$2 / choice of cheese add \$1 (cheddar, muenster, pepper jack)

GRILLED CHICKEN SANDWICH - 16

with seasoned, grilled chicken tenderloin and melted pepperjack cheese, served on a homemade bun.

add bacon \$3 / add grilled onion \$2

GARDEN BURGER - 16

sweet potato and quinoa burger, served with lettuce, tomato and pickle on a homemade bun.

CHERRY CHICKEN SALAD WRAP - 16

house-made flour tortilla with baked chicken, dried cherries and almonds in a light mayo dressing.

after 4 pm

BLACK AND BLEU SALMON - 32

cajun baked Scottish salmon topped with bleu cheese crumbles and baked. Served with rice and seasonal vegetable.

BEEF TENDERLOIN - 42

8 oz. wood-fire smoked and grilled. Served with rice and seasonal vegetable.

STUFFED WHITEFISH - 29

pinwheeled with lobster stuffing. Served with rice and seasonal vegetable.

WHITEFISH NEW ORLEANS - 32

whitefish and shrimp tossed in a snappy creole sauce over linguine.

GRILLED CHICKEN ALFREDO - 28

grilled chicken tenderloin tossed in a house-made alfredo over linguine.

desserts

made from scratch in our kitchen daily.

AWARD WINNING HOMEMADE CHERRY PIE - 10

CHOCOLATE CHERRY CHEESECAKE - 10

KEY LIME PIE - 10

BURNT CARAMEL SEA SALT GELATO - 5

kids

served with hand-cut french fries and fruit - 8.00

HOT DOG | CHICKEN STRIPS | PERCH (9.00) | MAC & CHEESE

ask your server about items that can be cooked to order.

consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

wine

** carafe*

LOCAL

FISHTOWN WHITE, GOOD HARBOR VINEYARDS - 9 / 32*
CHARDONNAY SUR LIE, BLACK STAR FARMS - 11 / 40
PINOT GRIGIO, GOOD HARBOR VINEYARDS - 9 / 32*
LATE HARVEST RIESLING, LEELANAU CELLARS - 10 / 36
SAUVIGNON BLANC, AURORA - 10 / 36*
HARBOR RED, GOOD HARBOR VINEYARDS - 9 / 32

WHITE

CHARDONNAY, LA CREMA, SONOMA - 13 / 46
CHARDONNAY, RODNEY STRONG, CALIFORNIA - 10 / 36
ROSE, FLEURS DE PRAIRIE, FRANCE - 11 / 40

RED

CABERNET SAUV, BURIED CANE, COLUMBIA VALLEY - 11 / 40
CABERNET SAUV, JOSEPH CARR "JOSH", CALIFORNIA - 13 / 46
RED BLEND, DUCKHORN "DECOY", CALIFORNIA - 48 (bottle only)
PINOT NOIR, HOB NOB, FRANCE - 10 / 36
PINOT NOIR, MEIOMI, CALIFORNIA - 13 / 46
MERLOT, BOGLE, CALIFORNIA - 9 / 32
MALBEC, TILIA, ARGENTINA - 9 / 32

SPARKLING

PROSECCO, DA LUCA, ITALY - 8 / 26
BRUT ROSE, "SEX", L.MAWBY, LEELANAU - 32 (bottle only)
CHAMPAGNE, DOM PERIGNON, FRANCE - 224

draft beer

GUINNESS

OBERON - BELL'S BREWERY
TWO HEARTED IPA - BELL'S BREWERY
MANITOU AMBER ALE - TERRA FIRMA BREWING
LOCAL'S LIGHT - SHORT'S BREWING CO.
SMACKINTOSH - TANDEM CIDERS

beer and cider

BUDWEISER	MICHELOB ULTRA	LABATT BLUE
BUD LIGHT	MILLER LITE	INCIDER
CORONA	COORS LIGHT	STELLA ARTOIS
CORONA LIGHT	-	BLUE MOON
CORONITAS	BUCKLER N/A	HAMMS

seltzer

MAWBY BUBBS TROPIC
WHITE CLAW - BLACK CHERRY

signature cocktails

CHUBBY MARY - vodka, house-made bloody mary mix with a smoked chub standing proud.
BLOODY MARY - vodka, house-made bloody mary mix.
MOSCOW MULE - Tito's vodka, house-made ginger beer, and fresh lime juice.
COSMOPOLITAN - vodka, triple sec, house-made sours, cranberry juice and lime.
APEROL SPRITZ - Aperol, prosecco, soda and orange.
LELAND LEMONADE - Bacardi Limon, house-made sours and cranberry juice.
MARGARITA - tequila, house-made sours, triple sec and lime.