



*3963 Old Post Road*  
*Charlestown, RI*  
Since 2000

## Starters

<b>LITTLE NECKS AND CHORIZO (GFO)</b>	14.95		
Little necks simmered in a white wine tomato broth with grilled chorizo, corn & white beans. Served with crostini for dipping			
<b>SESAME TUNA (GFO)</b>	14.95		
Thin sliced sesame crusted sushi tuna served on a bed of baby greens with pickled veggies ( <i>carrots, radish, scallions and purple cabbage</i> ) and a ginger honey wasabi sauce			
<b>CALAMARI GIOVANNI</b>	12.95		
Fried calamari rings tossed with sautéed black olives & hot cherry peppers in a lemon roasted garlic herb wine sauce			
<b>BLACKENED SHRIMP</b>	13.95		
Black Tiger Shrimp grilled with cajun spices, served on a bed of baby greens with fresh tomato roasted corn salsa and finished with a horseradish sauce			
<b>POINT JUDITH STUFFED CLAM</b>	4.00 each		
A mixture of fresh minced clams and breadcrumbs baked on the half shell of a quahog			
<b>FRIED OYSTERS</b>	14.95		
Crispy fried oysters served on a bed of baby greens and topped with a creamy horseradish sauce			
<b>COCONUT SHRIMP</b>	10.95		
Crispy fried coconut shrimp served with an orange marmalade dipping sauce			
<b>COVE TOWER</b>	14.95		
Layers of fried eggplant, portabella mushroom, fresh mozzarella and marinara, topped with shaved parmesan and a drizzle of balsamic glaze			
<b>NACHOS</b>	12.95		
Crispy tortilla chips layered with cheese, lettuce and tomato, served with sour cream & salsa			
<b>POTATO SKINS</b>	9.95		
Crispy fried potato skins topped with cheese and bacon, served with sour cream for dipping			
<b>MOZZARELLA STICKS</b>	9.95		
Fried mozzarella sticks served with our house made marinara			
<b>CHICKEN FINGERS</b>	9.95		
Breaded fried chicken fingers served plain OR tossed in a spicy buffalo sauce and served with celery and blue cheese			
<b>CHICKEN WINGS</b>	<b>6 piece</b>	<b>12 piece</b>	<b>18 piece</b>
Buffalo, Honey Teriyaki or Bourbon Glazed	6.95	11.95	16.95

## Soups

	CUP	BOWL
<b>NEW ENGLAND CLAM CHOWDA'</b>	5.95	6.95
<b>SOUP OF THE DAY</b>	4.95	5.95
<b>LOBSTER BISQUE (Friday &amp; Saturday)</b>	6.95	7.95

## Salads

**Dressing options:** *Blue Cheese, Ranch, House Balsamic Vinaigrette, House Italian & Asian Vinaigrette*

<b>MANDARIN SALAD</b>	15.95		
Baby greens with black olives, cucumbers, tomatoes, cabbage, almonds, mandarin oranges, crispy chicken fingers and finished with our Asian vinaigrette ( <i>substitute grilled chicken for \$2.00 extra</i> )			
<b>CWB SALAD (GFO)</b>	13.95		
Baby greens topped with dried cranberries, candied walnuts, beets, black olives, cucumber, onion, tomato & crumbled blue cheese			
<b>CAPRESE SALAD</b>	13.95		
Baby greens, sliced tomato, fresh mozzarella and basil pesto with a balsamic vinaigrette drizzle			
<b>BUFFALO CHICKEN SALAD</b>	15.95		
Baby greens with black olives, cucumber, onion, cabbage, tomato, hot cherry peppers and crispy chicken tenders tossed in a spicy buffalo sauce ( <i>substitute grilled chicken for \$2.00 extra</i> )			
<b>CAESAR</b>	HALF 5.00	FULL 8.95	
Chopped romaine lettuce tossed with a creamy Caesar dressing and garlic crostini. Finished with shaved parmesan			

**Add: Chicken \$6 \* Calamari \$8 \* Shrimp (4) \$10 \* Salmon \$12**

## Club Sandwiches

Comes on your choice of toasted bread (white or 5-grain wheat) with baby greens, tomato, bacon and mayonnaise. Choose from house fries, sweet potato fries or pasta salad. Substitute a house salad for \$1.95

<b>Roast Beef</b>	12.95	<b>Hamburger</b>	13.95
<b>Deli Turkey</b>	12.95	<b>Cheeseburger</b>	13.95

## Burgers & Grilled Chicken

Served on a grilled brioche roll with your choice of house fries, sweet potato fries or pasta salad. Substitute a house salad for \$1.95

<b>ORIGINAL (GFO) ~ Lettuce and tomato</b>	10.95	<b>SOUTHWEST ~ BBQ sauce, bacon and American cheese</b>	11.95
<b>BOURBON ~ Bourbon sauce &amp; grilled onions</b>	11.95	<b>CAJUN BLEU ~ Cajun spices, lettuce, tomato and a side of blue cheese dressing</b>	11.95
<b>BUFFALO ~ Grilled onion, spicy buffalo sauce and crumbled blue cheese</b>	11.95	<b>BRUSCHI (GFO) ~ American cheese, bacon, lettuce, tomato and raw onion</b>	13.95
<b>TERIYAKI ~ Sweet &amp; spicy teriyaki glaze, pickled vegetables and honey wasabi sauce</b>	11.95		

**(GFO) ~ Can be made into a Gluten Free Option upon request. Ask your server for details**

**\*\* NOTE: Consuming raw or under cooked steak, ground beef, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Thorough cooking of such animal foods reduces the risk of illness. ALLERGIES: Please inform your server if a person in your party has a food allergy. \*\***

## Wraps

All the fixin's folded into a delicious wrap with your choice of house fries, sweet potato fries or pasta salad. Substitute a house salad for \$1.95

**TURKEY** ~ Deli turkey wrapped with cheddar cheese, bacon, lettuce and tomato 11.95

**BRIDGE** ~ Grilled chicken, pesto, baby greens, roasted red peppers, fresh mozzarella & balsamic drizzle 11.95

**BUFFALO CHICKEN** ~ Fried chicken tenders, spicy buffalo sauce, diced tomato, baby greens and blue cheese 11.95

**CHICKEN CAESAR** ~ Grilled chicken, lettuce, tomato and caesar dressing 11.95

**PORTABELLA** ~ Grilled marinated portabella mushroom, fresh mozzarella, baby greens, roasted red peppers and red onion 11.95

## Sandwiches

Comes with your choice of house fries, sweet potato fries or pasta salad. Substitute a house salad for \$1.95

**PHILLY CHEESESTEAK** ~ Shaved steak, American cheese, mushrooms, onions & peppers on a grinder roll 12.95

**CHICKEN PHILLY CHEESESTEAK** ~ Sliced chicken breast, American cheese, mushrooms, onions & peppers served on a grinder roll 12.95

**HOT BEEF** ~ Thin sliced roast beef, grilled onions, cheddar cheese, horseradish sauce on a grinder roll 12.95

**RIB EYE STEAK SANDWICH** ~ 8 oz. rib eye, American cheese on a grinder roll, with a side of au jus 13.95

**CAPRESE SANDWICH** ~ Sliced tomato, fresh mozzarella, basil, pesto and baby greens with a balsamic drizzle served on a grinder roll 12.95

**FLOUNDER** ~ Batter fried OR broiled flounder, baby greens and tomato served on a grinder roll 13.95

**OYSTER** ~ Crispy fried oysters, baby greens, tomato & horseradish sauce on a grinder roll 16.95

**CHICKEN PARMESAN** ~ Breaded fried chicken, marinara and provolone on a grinder roll 11.95

*Add on:*

*Roasted Red Peppers, Onions, Mushrooms, Lettuce, Tomato or Hot Cherry Peppers ~ .50 each  
Cheese (Cheddar, American, Provolone, Fresh Mozzarella) or Bacon ~ 1.00 each*

## Fried from the Sea

**FISH AND CHIPS** 13.95  
Flounder, house french fries and cole slaw

**FISH-N-CHIP-N-STRIPS** 16.95  
Flounder, clam strips, house french fries and cole slaw

**CLAM STRIPS** 14.95  
House french fries and cole slaw

**OYSTERS** 19.95  
House french fries and cole slaw

## Entrees

**GRILLED RIB EYE (GFO)** 20.95  
12 oz. grilled rib eye served with house fries

**SURF AND TURF (GFO)** 24.95  
12 oz. grilled rib eye topped with 2 sautéed shrimp tossed in a lemon garlic wine sauce & finished with red bliss leek mashed potato

**PAN SEARED SALMON** 20.95  
With a lemon vinaigrette, finished with seasoned rice

**BROILED FLOUNDER (GFO)** 17.95  
With wine, butter, seasoned panko crumbs and seasoned rice

**BAKED SCALLOPS (GFO)** 23.95  
Sea scallops baked with wine, butter and bacon panko crumbs, drizzled with a roasted garlic olive oil. Served with red bliss leek mashed potato

**LINGUINI & CLAM SAUCE** 20.95  
Littlenecks simmered in a roasted garlic white wine sauce or our house made marinara sauce over linguini

**PENNE ALFREDO** 14.95  
Penne pasta tossed in a rich parmesan cream sauce

**BEEF STROGANOFF** 18.95  
Shredded short rib, sautéed mushrooms and onions in a red wine demi glaze served over red bliss leek mashed potato

**PORTUGUESE STEW** 25.95  
Shrimp, calamari and littlenecks simmered in a sherry tomato broth with corn, chorizo, white beans and crostini for dipping

**FISH TACOS** 16.95  
(Fried or grilled) Flounder served on three grilled soft shells with cabbage slaw and roasted corn and tomato salsa & seasoned rice

**CHICKEN MARSALA** 19.95  
Hand pounded chicken sautéed with mushrooms, finished with rich marsala wine gravy, served over penne pasta

**CHICKEN PARMESAN** 18.95  
House breaded hand pounded chicken filet fried and topped with marinara, provolone and served with penne

**EGGPLANT PARMESAN** 17.95  
House breaded eggplant fried and topped with marinara, provolone and served with penne

**COVE RAVIOLI (GFO)** 17.95  
Six ravioli stuffed with chicken and kale in a garlic white wine sauce with roasted red peppers & topped with shaved parmesan cheese

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## Sides

Red Bliss Leek Mashed Potato	5.00	Penne/Linguini	5.00	Pasta Salad	4.00
Vegetable of the Day	4.00	House or Sweet Pot Fries	4.00	Cole Slaw	3.50
House Salad	5.00	Seasoned Rice	5.00		

## For the Kiddos

*All kids meals come with one drink (excluding root beer). Refills are extra*

Grilled Cheese with Fries	6.95	Fried Clam Strips with Fries	6.95
Chicken Fingers with Fries	6.95	Penne with Butter or Marinara	4.95

## To Drink

<b>SOFT DRINKS</b>	2.50	<b>HOT COCOA</b>	2.50
Free refills on Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Seltzer Water or Pink Lemonade		<b>COFFEE ~ Bottomless</b>	2.50
<b>IBC ROOTBEER</b>	2.50	<b>HOT TEA</b>	2.50
<b>FRESH BREWED ICED TEA</b>	2.50		

## Desserts

Ask your server for a menu describing our delicious selection of homemade desserts

## Wine Selection

### HOUSE WINE

Sutter Home: Chardonnay, Cabernet Sauvignon and Merlot	<i>Glass</i>	<i>Bottle</i>
	\$6.00	N/A

### WHITE WINE

Cavit Lunetta Prosecco (Italy)	\$8.00	N/A
Barefoot Moscato (Argentina)	\$8.00	N/A
Beringer White Zinfandel (California)	\$8.00	\$32.00
Cavit Pinot Grigio (Italy)	\$7.25	N/A
Kendall Jackson Chardonnay (California)	\$8.00	\$32.00
Kendall Jackson Sauvignon Blanc (California)	\$8.00	\$32.00
Robert Mondavi Private Selection Riesling (California)	\$8.00	\$32.00
Robert Mondavi Private Selection Chardonnay (California)	\$8.00	\$32.00

### RED WINE

Cavit Pinot Noir (Italy)	\$7.25	N/A
JLohr Cabernet – (California)	\$8.00	\$32.00
Alamos Malbec (Argentina)	\$8.00	\$32.00
Apothic (California)	\$8.00	\$32.00
Blackstone Merlot (California)	\$8.00	\$32.00
Rosemount Shiraz (Australia)	\$8.00	\$32.00
Sterling Vintners Collection Merlot (California)	\$8.00	\$32.00
Straccali Chianti DOCG (Italy)	\$8.00	\$32.00

## Beer Selection

*Selections subject to change*

### **ON DRAFT**

Budweiser, Bud Light, Bass Ale, Guinness, Smithwicks, Narragansett, Sam Adams Lager, Sam Adams Seasonal (*ask your server*), Blue Moon, Yuengling, Loose Cannon IPA and Harpoon IPA

### **BY THE BOTTLE**

**\$3.75**

Budweiser, Bud Light, Michelob, Michelob light, Michelob Ultra, Miller Lite, Miller High Life, Rolling Rock, Coors Light and O'Doul's (*non-alcoholic*)

**\$5.00**

Corona, Corona Light, Amstel Light, Red Bridge (*wheat free beer*), Heineken, Heineken Lite, Angry Orchard Killians Red, Becks, Molson Ice, Stella Artois, Twisted Tea, Smirnoff Ice and Kaliber (*non-alcoholic*)

## PLEASE NOTE

\* Prices subject to change \*

\* There will be a \$3.00 charge for sharing a dinner \*

\* Parties of 7 or more, 20% gratuity will be added to the bill \*

\* We kindly accept Visa, MasterCard or American Express, \$15.00 minimum and prices subject to change \*

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