

SOUPS & SALADS

Poets Clam Chowder | Cup or Bowl 10 | 13
Manila Clams, Bacon, White Wine Veloute

Spiced Carrot and Lentil Soup | Cup or Bowl | GF | VT 8 | 10
Served with Cilantro Yogurt

The Pender Caesar 10 | 16
Lemon Garlic Dressing, Crispy Bacon, Parmesan, Herb Crouton

Winter Greens | GF | VT 9 | 15
Roasted Butternut Squash, Pickled Feta, Toasted Pumpkin Seeds,
Radish, Citrus Vinaigrette

ADDITIONS | Grilled Chicken + 6 | Grilled Salmon + 9 | Shrimp Skewer + 6 |
Calamari + 7 |

SHARED PLATES

Cove Pan Bread | VT 7
Rosemary Focaccia with Blackberry Balsamic and Olive Oil for dipping

Mussels 16
Fresh Mussels Braised in Hoyme Pilsner, Tomatoes, Garlic and Fresh Herbs
Served with Garlic Toast

Calamari 15
Fire Dusted Calamari, Shaved Red Onion, Creamy Dill Sauce

Cove Wings or Cove Cauliflower Wings | GF 16
Cove Spiced wings with Crudite and Tomato Raita
Your Choice of House Made Sauces:
Jalapeno Honey | Bourbon BBQ | Korean Chili |

Poets Nachos | VT 19
Tortilla Chips Layered with; Pico De Gallo, Black Beans, Green Onions &
Cheddar Cheese

ADDITIONS | Beef or Chicken + 5 | Guacamole + 4 |

SANDWICHES & BURGERS

Served with Crispy Fries |

SUB Yam Fries, House Salad, Caesar salad, Chowder, or Soup + 2

Jerk Chicken Sandwich 🌶️

Jerk Spiced Chicken, Fennel Slaw, Basil Mayo, Lettuce and Tomato & Pickles, on a Ciabatta Loaf

18

The Poets Burger

Chuck Beef, Aged Cheddar, Bourbon Braised Onions, Horseradish Mayo, Lettuce, Tomato and Pickles

19

Falafel Burger | VT

Chickpea Patty, Garlic Dill Sauce, Pickled Vegetables, Lettuce and Tomato

18

Salmon Sandwich

Grilled Wild Salmon, Malt Tartar Sauce, Fried Capers, Fennel Slaw On a Ciabatta Loaf

19

Oyster Po'boy 🌶️

Fanny Bay Fried Oysters, Spicy Remoulade, lettuce, Tomato and Pickles

17

ENTREES

Salmon Bowl | GF

Grilled Wild Salmon, Shredded Carrots, Cucumber, Mango, Kabayaki Sauce, Toasted Sesame Seeds and Basmati Rice

25

Fish and Chips | one piece or two piece

Beer Battered Fish, Crisp Fries, Fennel Slaw, Malt Tartar Sauce

16 | 19

Flat Iron Steak

BC raised 8 oz. Flat Iron Steak, Warm Potato salad, Grilled Broccolini, Poblano Chimichurri Sauce, Red Wine Jus

26

Seafood Fettuccine

Scallops, Mussels, Shrimp, and White Wine Garlic Cream Sauce Tossed with Fettuccine

25

Quinoa Ga Prao 🌶️ | VT | GF

Egg Fried Quinoa, Broccolini, Carrots, Scallions, Bell Peppers, Edamame, mushrooms

20 | 26

FLAT BREAD

Wild Mushroom | VT

Oyster, Shiitake and Portabella Mushrooms, Goat Cheese, Herb Crème Fraiche, Parmesan, Balsamic Reduction

15

Mediterranean

Chicken, Fresh Tomatoes, Feta, Marinated Olives, Roasted Peppers & Mozzarella

16

VT - Vegetarian | **VG** - Vegan | **GF** - Gluten Free | 🌶️ - Spicy

* Please make your server is made aware of any dietary restrictions and/or allergies

