



COVE DINNER MENU

Starters

Conch Chowder | 17

Slow-cooked conch in a tomato broth with vegetables and a hint of spice.

Golden Conch Fritters | 18

Crispy, golden, locally caught South Caicos conch fritters served with a spiced calypso sauce with a hint of citrus.

Jerk Chicken Kabobs | 16

12-hour marinated chicken with Caribbean style jerk spices served with a tangy, French blue cheese dipping sauce alongside crispy, pickled carrot sticks. **Ⓞ**

Sailrock Caesar Salad | 16

Crispy romaine leaves with a creamy lemon garlic and anchovy dressing, grated parmesan cheese, and deep-fried tortillas.

Add chicken 8

Add shrimp 12

The Caribbean Style Shrimp Cocktail | 25

Citrus marinated shrimp, spicy lemon cocktail sauce, crispy fried nachos, and guacamole.

South Caicos Bank Snapper Ceviche | 18

Fresh, locally caught snapper, marinated with citrus and local spices, cilantro, and hint of our homegrown local hot pepper. **Ⓞ**

Maryland Goat Cheese & Pineapple Strudel | 24

Caramelized Caribbean pineapple chunks with fresh ginger mixed with Maryland goat cheese wrapped in paper-thin phyllo pastry and oven-baked. Served with a passion fruit coulis. **(v)**

(Ⓞ) Gluten Free and **(v)** Vegetarian

The Kitchen Team would be pleased to try to attend to any of your requests.

Special orders will be accommodated within 45 minutes.

A 10% Service Charge and an 12% Government Tax will be added to your check.



Main Course

South Caicos Snapper Fillet | 42

Fresh locally caught snapper cooked to your choice of pan-fried, grilled, blackened, or broiled with a blend of roasted root vegetables and garden-braised potatoes all resting in an aromatic, Caribbean style fish broth with essence of local spices.

Grilled Lobster Tail | 55*

Fresh South Caicos spiny butterfly lobster tail grilled simply and served with a garlic herb lemon-butter atop sun-dried tomato risotto and an array of buttered, organic vegetables. (Ⓔ)

8 oz. Angus Beef Burger | 18

With crispy lettuce, cheese, tomato, sweet pickles, and onion slices.

Local Fish Tacos | 29

Grilled, spiced local fish topped with a pickled cabbage slaw on a bed of warm, soft tacos. Dressed with citrus mayo and hints of cilantro.

Seafood Kabobs | 42

Chunks of local lobster + Caicos Bank-caught snapper + spice-rubbed conch + shrimp served with a citrus butter sauce and mashed potatoes. (Ⓔ)

Guava BBQ Fried Chicken Sandwich | 24

Caribbean style spice-rubbed fried chicken with spicy guava BBQ sauce, pickled cucumbers, and honey mustard.

*Meals not included in All-Inclusive Plan