

Smugglers
Cove
Presents

NEW

CRAZY Friday

while supplies last!



Friday Night Lobster Feast

Appetizer **NEW**

Chilled Lobster Cocktail ~ The Best ~ \$13.99

**A Generous Portion of Premium Cooked Claw, Knuckle and Tail Lobster Meat.
Served with Cocktail & Remoulade Sauces**

Featuring Choice of:

8oz Maine Lobster Tail (Steamed or Broiled)

1.2 lb. Whole Maine Lobster (Steamed or Broiled)

Surf n' Turf USDA Prime Top Sirloin Steak & 1/4 lb. Maine Lobster Tail

New England Lobster Crab Pot Snow Crab Legs, Lobster Tail,

Corn on the Cob & Baby Red Potatoes Steamed in Old Bay Seasoning & Butter

All Complete Dinners Include:

Iceberg Wedge, Caesar Salad or House Salad & One Side!!

Limited Time Special — \$26.99

~ ADD ON TO ANY LOBSTER FEAST SPECIAL ~

1/4 lb. Lobster Tail \$8* | 1/2 lb. Lobster Tail \$15*

****Only on Crazy Fridays, these items are per person and are not for sharing. We reserve the right to limit or refuse any lobster tail add on specials at any time. While supplies last.****

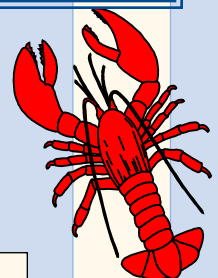
No Sharing on
these Specials
Please



THE
Market
at the COVE

Check out the back of this menu for
OUR CURRENT SPECIALS
in The Market at the Cove

Simply the best lobsters in the world...



PLEASE , NO SHARING ON ANY OF THESE SPECIALS

THE Market at the COVE

May & June Specials

While
Supplies
Last!!

WHILE YOU ARE HERE WHY DON'T YOU CHECK OUT THESE SPECIALS WE ARE RUNNING THIS MAY AND JUNE. WE ARE LITERALLY FAMOUS FOR THESE, NOW YOU COULD BE TOO.. TAKE SOME OF THESE HOME FOR THE WEEKEND, WE WON'T TELL!

Homemade Clams Casino

We take fresh top neck clams and shuck them, leave the meat of the entire clam in them and then overstuff them with thick pieces of applewood smoked bacon, fresh red and green peppers, onions, a bit of fresh squeezed lemon & parmesan cheese. Easy Cook Instructions.. Bake in conventional oven from thawed at 375 degrees for 25 minutes or until bacon is crispy on top, if using a convection oven cooking time will be cut back 5-7 minutes.

Regular Price is 4 for \$7.50.. this May & June, 4 for only \$6.50 .. now that's a deal worth taking some home!

Homemade Oysters Rockefeller

Another Smugglers specialty. Made from fresh shucked oysters, fresh spinach, garlic, heavy cream, applewood smoked bacon and a hint of anisette. Easy Cook Instructions.. Bake in conventional oven from thawed at 375 degrees for 25 minutes or until bacon is crispy on top, if using a convection oven cooking time will be cut back 5-7 minutes.

Regular Price is 4 for \$8.. this May & June, 4 for only \$7 .. what a deal!

Crab Cakes

Yes, our famous crab cakes are on special too.. We start with only the best jumbo lump crabmeat, and mix them gently with saltines, mayo, and a few other secrets. Easy Cook Instructions.. Bake in conventional oven from thawed at 375 degrees for 15 minutes or until lightly brown, take out of oven and flip over, bake for another 5 minutes, if using a convection oven cooking time will be cut back 5-7 minutes.

Regular Price is \$7.50 each.. this May and June take some home for only \$7 each!

Our Seasonally Local Caught Fresh Fish Specials this May & June

Fresh Cut Swordfish Steaks - Only \$13.99 a pound | Fresh Large Haddock Fillets - Only \$9.99 per pound

Frozen Specials

Large 26/30 peeled & deveined shrimp (great for cocktails or saute) are only \$10 per 2 lb. bag (That's less than .20 cents each for a premium quality large shrimp!)

1 pound bag of Calamari - Only \$5 | 8 ounce bag of Spanish Pulpo (Octopus) - Only \$5

South African Cold Water Lobster Tails

Some people say they are the best lobster tails in the world, we are not sure, but they are certainly very, very good!!

Take some home and find out for yourself!

4 oz - only \$9 each | 8 oz - only \$17 each | 12 oz - only \$24 each

Easy cook instructions.. Bake in conventional oven for 22 minutes at 375 degrees or steam for 6 minutes in boiled water.

Steak Special

USDA Prime 8 oz Center Cut NY Strip - only \$12 each