

# SMUGGLERS COVE

2972 Route 611, Tannersville, PA 18372 • 570-629-2277

## APPETIZERS

### WINGS

Tossed with Your Choice of Buffalo, BBQ Sauce, Honey Lemon, Teriyaki  
Served with Celery Sticks and our  
Homemade Blue Cheese or Ranch Dressing. ~ 8.99

### COCONUT SHRIMP (3)

Jumbo Gulf Shrimp Served with a Berry Berry Dipping Sauce! ~ 7.99

### CRISPY CALAMARI

Lightly Floured and Served with Marinara or Thai Chili Sauce ~ 9.99

### PARMESAN BAKED FRESH BRUSSEL SPROUTS

Baked in Lemon Butter & Pecorino Romano Cheese ~ 7.99

### DEEP-FRIED MOZZARELLA STICKS (4)

Served with our Marinara Dipping Sauce ~ 5.99

### CRISPY CHICKEN TENDERS (3)

Served with Ranch or Honey Mustard ~ 8.99

### HOUSEMADE CLAMS CASINO (4)

Stuffed with Bacon, Peppers and Onions, Parmesan Cheese. ~ 8.99

### HOUSEMADE BAKED STUFFED CLAMS (4)

Filled with our Famous Maryland Style Stuffing with Fresh Lemon ~ 8.99

### THAI SHRIMP & CRAB SPRING ROLLS

Spring Rolls Filled with Shrimp, Crab, Jullienne Asian Vegetables,  
Fresh Ginger, Mint & Soy.  
Served with a Thai Sweet Chili Sauce. ~ 8.99

### "Wild" STEAMED CLAMS (12)

Steamed Plain or with Garlic & Butter ~ 10.99

### FRIED OYSTERS (5)

Large Lightly Fried Oysters.

Served with Choice of Tartar or Cocktail Sauce ~ 9.99

### HOUSEMADE OYSTERS ROCKEFELLER (4)

Stuffed with Spinach, Bacon, Parmesan Cheese  
with a hint of Anisette ~ 9.99

## RAW BAR

### JUMBO WILD NORTH ATLANTIC GULF SHRIMP COCKTAIL (4)

Served with Homemade Cocktail Sauce & Lemon ~ 10.99

### OYSTERS ON A HALF SHELL

Served with Cocktail Sauce & Lemon • Sold by the Piece  
*Ask your server for available varieties (Market Price)*

### NORTH ATLANTIC CLAMS ON THE HALF SHELL

Served with Cocktail Sauce & Lemon • Little Neck or Top Necks  
Sold by the Piece (Market Price)

### SEARED AHI TUNA

Seared Rare and Served with Authentic Asian Seaweed Salad,  
Wasabi, Ponzu & Sirachi Sauce ~ 10.99

## PASTAS & COVE FAVORITES

Served over Pasta with One Smuggler side.

### CHICKEN BREAST

Grilled, Francaise, Hunter Style, or Piccata.  
Served over Linguini ~ Lite 15.99 • Full 19.99

### SHRIMP & SCALLOP SCAMPI

Sautéed in Garlic Butter, Herbs and  
White Wine. Served over Linguini.  
Lite 16.99 • Full 22.99

### SEAFOOD MARINARA

Clams, Shrimp, Scallops and Mussels  
in an Authentic Homemade Red Sauce.  
Lite 17.99 • Full 24.99

### SEAFOOD ALFREDO

Shrimp and Scallops in a Roasted Garlic and  
Parmesan Cream Sauce  
Served over Penne. ~ Lite 17.99 • Full 24.99

### CHICKEN, SHRIMP OR EGGPLANT PARM

Served over Linguini ~ Lite 15.99 • Full 19.99

*All Shrimp  
Served Here at  
Smugglers are  
Wild & Come from  
the Americas!*

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

*Note to our guests...*

*Due to the COVID-19 recent events, please note the following...*

*We miss the salad bar too, hopefully it will be back soon &  
if you don't see a favorite of yours, please let us know and  
we will do our best to accomodate you!*

## SOUP

FRENCH ONION ~ 4.99 Crock

### HOUSE SEAFOOD GUMBO

(SPICY HOT)

with Andouille Sausage and Peppers ~ 4.99 Bowl

SOUP du JOUR ~ 4.99 Bowl

## SUPER SALADS

### LARGE HOUSE SALAD ~ 7.99

Freshly Cut Mixed Greens, Shredded Carrots,  
Vine Ripe Tomatoes, Sliced Red Onion.

Topped with Chicken or Shrimp 14.99

### BIG WEDGE ~ 8.99

Crisp Iceberg Wedge Topped with Crumbled Blue Cheese,  
Crispy Bacon & Diced Tomatoes,  
Smothered in our Homemade Blue Cheese Dressing

### BLOCK ISLAND CHOPPED SALAD ~ 8.99

Fresh Mixed Greens, Chopped Tomatoes, Crumbed Bleu  
Cheese, Apples, Pecans, Bacon and Corn  
Served with Apple Cider Vinaigrette.

Topped with Chicken or Shrimp 15.99

### SUMMER FRUIT SALAD ~ 9.99

Mixed Greens, Strawberries, Blueberries, Blackberries,  
Toasted Almonds, Cucumbers, Tomato Wedges  
Your Choice of Dressing

### SMUGGLERS CAESAR SALAD 7.99

Freshly Cut Crisp Romaine, Homemade Croutons,  
Parmesan Cheese, Homemade Caesar Dressing

Topped with Chicken or Shrimp 14.99

### STEAK AND BLEU CHEESE SALAD 15.99

Mixed Greens Tossed with our Blue Cheese Dressing.  
Topped with Diced Tomato, Crumbled Blue Cheese,  
Sautéed Mushrooms, Fried Onion & Thinly Sliced Siroin Steak

### STRAWBERRY, ORANGE, BACON SALAD ~ 9.99

Romaine, Sliced Strawberries, Orange Wedges,  
Chopped Bacon, Toasted Pecans, Crumbled Blue Cheese  
and your choice of Dressing

## EARLY DINNERS

*Monday - Saturday 3:00 - 6:00 pm & Sunday 11:30 - 6:00 pm  
Orders Must be in the Kitchen by 6:15 pm (NO EXCEPTIONS)*

*All are Served with House Salad, Caesar or Iceberg Wedge Salad  
& One Smugglers Side or Your Choice of Any Two Smugglers Sides*

### ROAST PRIME RIB OF BEEF "While It Lasts" ~ 17.99

Served with AuJus and Creamy Horseradish Sauce

### SHRIMP | Scampi Style, Stuffed, Grilled or Fried ~ 15.99

### PARMIGIANA ENCRUSTED STUFFED FLOUNDER ~ 15.99

### MATEY'S COMBO ~ 16.99

Shrimp, Scallops, Flounder ~ Broiled or Fried

### FRESH FARMER'S MARKET CHICKEN BREAST ~ 14.99

Grilled, Francaise, Hunter Style or Piccata

### EARLY DINNER FRESH CATCH OF THE DAY

Ask your server

2.99

### Smugglers Sides

Rice Pilaf • French Fries • Sweet Fries • Broccoli with Cheese Sauce Fresh  
Fruit Cup • Parmesan Brussel Sprouts • House Salad • Iceberg Wedge  
Caesar Salad • Chef Veggies • Homemade Chips • ColeSlaw  
Linguini Marinara • Loaded Mashed Potatoes • Loaded Baked Potato

## SANDWICHES & BURGERS

Served with One Smugglers Side and a Pickle

### CUSTOM HALF POUND BURGER w/ ONE TOPPING ~ 10.99

All of our Half Pound Burger Platters are made with Ground Chuck & Sirloin. Served Open-Faced on a Kaiser Roll with your Choice of Lettuce, Tomato, Onions and Pickle.

#### Toppings .79¢ Each

Bacon • American Cheese • Swiss Cheese • Bleu Cheese • Provolone Cheese  
Cheddar Cheese • Grilled Onions • Onion Straws • Jalapeños • Barbecue Sauce  
Bernaise Hollandaise • Homemade Pico De Gallo • Sautéed Mushrooms

### OPEN-FACED CLASSIC REUBEN OF THE DAY ~ 10.99

Sliced Corned Beef or Pastrami with Sauerkraut, Swiss Cheese and Russian Dressing on Marble Rye

### HOMEMADE CRAB CAKE SANDWICH ~ 14.99

Baltimore Style on a Kaiser Roll

### NEW ENGLAND LOBSTER ROLL ~ 15.99

Chunks of Chilled Lobster Meat with Chopped Celery in a Lite Dressing. Served on a Fresh Baked Baguette.

Or try it with SHRIMP ~ 13.99

### FRENCH DIP ~ 15.99

Prime Rib Sliced Thin on a Garlic French Roll with AuJus

\*\*\*\* While it Lasts! \*\*\*\* (add cheese for \$1.00)

### GRILLED PRIME RIB SANDWICH ~ 16.99

Served on a Garlic French Roll with Carmelized Onions

\*\*\*\* While it Lasts! \*\*\*\* (add cheese for \$1.00)

### CALIFORNIA WRAP ~ 12.99

Sliced Turkey, Bacon, Lettuce, Tomato, Avocado and Mozzarella Cheese with a Dijon Horseradish Dressing

### GRILLED CHICKEN BREAST SANDWICH

w/ ONE TOPPING ~ 9.99

Marinated Grilled Chicken Breast with Lettuce, Tomato and Onions on a Kaiser Roll (add cheese for \$1.00)

### FRIED SHRIMP PO' BOY ~ 13.99

Toasted French Bread with Remoulade Sauce, Fried Shrimp, Shredded Lettuce, Sliced Tomatoes and Sliced Pickles

## LAND HO

All are Served with House Salad, Caesar or Iceberg Wedge Salad & One Smugglers Side or Your Choice of Any Two Smugglers Sides

### Steak & Prime Rib

#### DELMONICO STEAK

14 oz. Thick-Cut Ribeye ~ 26.99

#### CENTER CUT SIRLOIN STEAK

6 oz. Top Cap Sirloin Steak ~ 14.99

8 oz. Top Sirloin Steak ~ 18.99

#### CENTER CUT FILET MIGNON

6 oz. Tenderloin Steak ~ 24.99

#### NEW YORK STRIP STEAK ~ 22.99

8 oz. Center Cut New York Strip Steak

#### Here's How We Cook It:

RARE: Cool Red Center

MEDIUM RARE:  
Warm Red Center

MEDIUM:  
Warm, Pink Center,  
Touch of Red

MEDIUM WELL:  
Warm Brown, Pink Center

WELL DONE:  
Hot Brown Center, No Pink

— Temperature Guide —

ASK YOUR SERVER WHAT STEAK TOPPINGS WE OFFER!

We Cannot be Responsible for Well Done Steaks

THESE MENU ITEMS ARE COOKED TO ORDER.

### OUR SIGNATURE SLOW-ROASTED PRIME RIB

*While it Lasts!*

All Served with Au Jus & Creamy Horseradish Sauce

Petite Cut (8 oz) 19.99 • House Cut (12 oz) 23.99

Western Cut (18 oz) 27.99

## Make it a SURF & TURF

Add one of our Surf options to your Turf option

Stuffed Flounder add \$9

Jumbo Shrimp add \$9 - (Grilled, Fried or Scampi)

Baltimore Crab Cake add \$12

5 oz. Lobster Tail add \$13

3/4 lb. Snow Crab Legs add \$13

## SEAFOOD & COVE FAVORITES

All are Served with House Salad, Caesar or Iceberg Wedge Salad & One Smugglers Side or Your Choice of Any Two Smugglers Sides

### FISH 'n CHIPS

Choice of Cocktail, Dill Tartar or Raspberry Sauce

Lite 16.99 • Full 23.99

### FRIED SEAFOOD PLATTER ~ 27.99

Filet of Flounder, Crab Cake, Fan-Tailed Shrimp, Stuffed Clams and Scallops. All Fried Golden Brown and Served with Dipping Sauce

### BAKED STUFFED GULF SHRIMP

Large Juicy Shrimp Overstuffed & Baked with Lump Crabmeat Stuffing

Lite (4) 16.99 • Full (6) 22.99

### JUMBO COCONUT SHRIMP

An Island Favorite! Juicy Gulf Shrimp Marinated and Dredged in a Special Coconut Batter and Fried Lite Golden Brown. Served with a "Berry Good" Dipping Sauce. • Lite (5) 16.99 • Full (8) 21.99

### JUMBO GULF SHRIMP

Hand-Breaded or Oak Grilled Jumbo Gulf Shrimp.

Served with Choice of Cocktail, Dill Tartar or Raspberry Sauce

Lite (5) 14.99 • Full (8) 18.99

### PAN SEARED JUMBO SEA SCALLOPS

Seared Jumbo Sea Scallops Topped with Sweet Honey and Green Onion.

Lite \$21.99 ~ Full \$27.99

### PARMESAN ENCRUSTED STUFFED FLOUNDER

Fresh Filet Baked with a Generous Portion of our Savory Lump Crabmeat Stuffing ~ Lite 21.99 • Full 27.99

## LOBSTER & CRAB

All are Served with House Salad, Caesar or Iceberg Wedge Salad & One Smugglers Side or Your Choice of Any Two Smugglers Sides

### BROILED SEAFOOD PLATTER ~ 29.99

Tender Shrimp, Sea Scallops, Little Neck Clams and Flounder with your Choice of Lobster Tail or King Crab in a Lemon Butter Sauce

### MATEY'S COMBO ~ 17.99

Flounder, Shrimp, Scallops & Clams, Broiled or Fried

### JUMBO CANADIAN SNOW CRAB CLUSTERS

1½ Pound ~ 34.99

### 12 oz. MAINE LOBSTER TAIL (THE BIG ONE!)

Served with Drawn Butter & Lemon ~ 42.99

### SMUGGLERS FAMOUS

#### JUMBO ALASKAN RED KING CRAB LEGS

1 Pound Plus ~ 42.99

### SEAFOOD NORFOLK ~ 24.99

Tender Shrimp, Fresh Lump Crabmeat, and Fresh Sea Scallops Gently Baked in a Maryland Style White Wine and Butter Sauce

### LOBSTER MACARONI & CHEESE PENNE

Chunks of Maine Lobster Baked in Our Homemade Cream Cheese Sauce & Tossed with Penne Pasta & Butter Breadcrumbs

Lite 18.99 • Full 26.99

### HOMEMADE "BALTIMORE STYLE" LUMP CRAB CAKES

A Traditional Recipe of Fresh Lump Maryland Crabmeat Saltine Crackers and Seasonings

One Crab Cake 15.99 • Two Crab Cakes 26.99

*Live Lobsters*

Here at Smugglers Cove we only serve North Atlantic Lobsters.

1¼, 2½, 3½, 4½ lbs

Served with 2 Smuggler's Sides,

\*Check with server on availability

drawn butter and lemon

### Smugglers Fresh Catch of the Day

ask your server what fresh catches are available

All fresh catch comes prepared the following way:

- ♦ Traditional - Broiled or Grilled with Lemon Butter Sauce
- ♦ Parmigiana Encrusted Crumbs - Broiled and Topped with Parmesan Cheese & Bread Crumbs
- ♦ Caribbean - Grilled and Topped with Warm Pineapple Mango Salsa
- ♦ Louisiana Style - Cajun Blackened with Tabasco Butter & Fresh Pico de Gallo
- ♦ Asian Style - Grilled with Teriyaki and Garlic with Wakeme

★ Lite (6 oz) or Full (9 oz) Sizes Available ★

### Smugglers Sides

French Fries • Sweet Fries • Broccoli with Cheese Sauce • Cole Slaw  
Fresh Fruit Cup • Parmesan Brussel Sprouts • Rice Pilaf • House Salad  
Iceberg Wedge • Caesar Salad • Chef Veggies • Homemade Chips  
Linguini Marinara • Loaded Mashed Potatoes • Loaded Baked Potato

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