

South Bay Cove Marina & Top of the Cove Restaurant

When I die I hope they bury me with a view half as nice as the view from South Bay Cove's marina restaurant. The mix of Georgian Bay terrain and yachts with a view towards the sun setting is hard to beat.



Now before we talk about the restaurant, let's give a little plug to the marina - because it is part of the overall experience. The marina is very well run by any standard. Everything is spotless and the staff rush to help boaters and they do it with a smile and a spring in their step ... and they never seem to tire even into the evening. At 8pm they still are going full tilt with smiles as bright as the sun. Ice is free, washrooms are pristine with fresh flowers, the landscaping is spectacular with every blade of grass is neatly trimmed and everything is in its place neat and tidy. I observed typically five golf carts on the move at one time bringing people to and from their boats and heading up the docks to assist each and every boat coming in. I don't know if it's a service that everybody gets, but I saw one staffer walking a boat owners dog for them just after the boat docked and yes she had a doggy bag. It is not a big marina but it has a high ratio of staff to boaters. I've stayed at marinas from Ontario to Nassau and I can't say that I have seen anything quite like the level of service at South Bay Cove. I'd go so far as to call it a boutique marina. My only suggestion would be to greet returning boaters with an ice cold split of Champagne (just kidding ... I had a marina in South Carolina do that once and I liked it a lot - lol). Hats off to Managers Bill & Jill Snider and the owners who run the marine resort like a finely oiled machine.

As you might expect in such a well run marina, the restaurant was equally well managed. Chef Derek Mayes and his large crew behind the spotless open concept kitchen put out fabulous appetizers, entrees and deserts. They will not disappoint you! The ambience of the restaurant is clean and crisp and even the entertainment was subdued yet very pleasant to have in the background while your enjoying a terrific dining experience. It is not cheap and the average cost per person with wine would be around \$60 but the presentation and quality is supreme and you are getting every dollars worth in value. They also offer a three course fixed price Table D'hote menu for \$45. and they do offer a lighter fair menu as well. All the sauces, fresh vegetables and meats were exquisite and cooked to perfection. Our server was a professional and timed everything perfectly working with great efficiency.



Our party of four were thoroughly satisfied and impressed. Without dragging you through each menu selection in detail here's a sampling of what we had. Take my word, it was all very nicely done: Sweet Watermelon Argula Salad with Wild Honey, Feta & Lime - Roasted Five Onion Apple Cider French Onion Soup - Lobster & Leek Pasta Purses in Chive Cream Sauce with Riesling Soaked Nova Scotia Scallops - Slow Roasted Pork Loin with Braised Savoy Cabbage and Apple Butter - Seafood Bouillabaisse with PEI Lobster, Clams, Halibut, Mussels, Shrimps, Scallops in a Tomato Saffron Broth. Are you getting hungry yet? And the deserts were divine too!

Whether your travelling by land or boat you should treat yourself to the special experience South Bay Cove offers. The Top of the Cove Restaurant is open only during the summer season ... so call ahead to check. Reservations are recommended as it is busy on the weekends (705) 756 3399 or (705) 756 3333

written by Mark Coles