

Fisherman's Cove



SEAFOOD RESTAURANT AND GRILL

The **MENU**





DRINKS

★ FAVORITE ITEM!

DRINKS

Soft Drinks \$5.00		Juice \$5.50		Bottled Water	
Coke	Iced Tea	Apple	Mango	San Pellegrino.....	\$7 (750 ml)
Diet Coke	Oolong Tea	Cranberry	Orange	San Pellegrino...	\$13 (1000 ml)
Sprite	Club Soda	Calamansi	Pineapple	Fiji.....	\$5.50 (500 ml)
Ginger Ale	Tonic Water				

COOLERS, MOCKTAILS & COCKTAILS

Non-Alcoholic Coolers & Blended Mocktails \$13

- ★ **Calamansi Basil Lime Cooler**
Basil & Calamansi Syrup, Lime Juice, Muddled Mint & Cucumber
- ★ **Watermelon Lychee**
Watermelon Syrup, Lychee & Fresh Lime Juice
- The Cove**
Lemongrass infused Hibiscus Tea, Pomegranate Juice & Fresh Lime Juice
- Flavored Lemonade**
Fresh Lemon Juice, Simple Syrup, Mint & your choice of Fresh Raspberries, Blackberries, Strawberries or Peach Purée, shaken & topped with Club Soda
- ★ **Kiwi Colada**
Kiwi Syrup, Coconut Syrup & Pineapple Juice, blended & garnished with Whipped Cream, Honey & Torched Coconut Flakes
- Beyond The Reef**
Passion Fruit, Pineapple Juice, Lime Juice & Agave Syrup, blended.

Signature Cocktails

- Lychee Mojito.....**\$14
White Rum, Triple Sec, Mint, Lychee, Simple Syrup & Lime Juice
- ★ **Cove Old Fashioned.....**\$14
Whiskey, Hazelnut Syrup, Amaretto, Angostura Bitters, Torched Orange Peel (+\$1 Add Smoked Finish)
- Fisherman Punch.....**\$15
White Rum, Dark Rum, Pineapple Juice, Orange Juice & Angostura Bitters
- Lemongrass Mule.....**\$15
Sake or Soju, Lemongrass Syrup, Lime Juice & Ginger Beer, Lemongrass & a Lime Wheel
- Shark Bite.....**\$15
Gin, Mango Purée, Lime Juice, Agave, Fire Tincture Bitters, Torched Jalapeño
- Smoked Drink of the Day.....**\$15

Blended Cocktails \$14

- ★ **Guâhan Sunset Daiquiri**
Malibu Rum & Mango Purée, Grenadine
- Peach Passion Colada**
Vodka, Passion Fruit Syrup, Peach Syrup & Fresh Lemon Juice
- Mama Mia Margarita**
Tequila, Blood Orange Syrup, Agave, Fresh Lime Juice
- Special Cocktails**
- Guam Bay for 2.....**\$26
Vodka, Blue Curaçao, Coconut Syrup & Pineapple Juice
- Tropical Fusion.....**\$26
Tequila, Watermelon Syrup, Calamansi Juice, Lime Juice, Agave Syrup (+\$5 Add Corona Dive)
- ★ **Sangria for 2.....**\$27
Vodka, Melon Liqueur, Cranberry Juice, Blackberries, Raspberries, Simple Syrup, Lime Juice, Sliced Fruit, choice of Red Wine, White Wine, or Sparkling Wine

★ FAVORITE ITEM!

WINES, SAKE & SOJU

White Wine	Glass	Bottle
Alain Jaume Grand Veneur White, Côtes du Rhône, France	\$15	\$50
★ Danzante Pinot Grigio delle Venezie IGT, Veneto, Italy	\$16	\$55
Kendall-Jackson Vintner’s Reserve Chardonnay, California	\$17	\$60
Domaine du Moulin Camus Muscadet, Loire Valley, France	-	\$60
Nautilus Sauvignon Blanc, Marlborough, New Zealand	-	\$70
★ Domaine Roux Père & Fils Pouilly-Fuissé, Burgundy, France	-	\$80
Migration Sonoma Coast Chardonnay, Sonoma County, California	-	\$85

Red Wine		
★ Meiom Pinot Noir, California	\$16	\$60
Kendall-Jackson Vintner’s Reserve Cabernet Sauvignon, Sonoma County, California	\$17	\$65
★ Decoy Merlot, Sonoma County, California	-	\$70
La Crema Pinot Noir, Sonoma Coast, California	-	\$75
Pelissero Barbera d’Alba Piani, Piedmont, Italy	-	\$90

Sparkling Wine & Champagne		
★ Bottega Petalo Il Vino dell'Amore Moscato, Veneto, Italy	\$16	\$60
Bottega Il Vino dei Poeti Prosecco, Veneto, Italy	-	\$70
★ Guillemint Tradition Brut Champagne, Channes, Champagne, France	-	\$106

Sake & Soju		
Jinro Chamisul Soju Fresh	-	\$16
Kizakura Junmai Daiginjo Sake	\$15	\$45

BEER

Standard Beers	\$6	Premium Beers	\$7
Miller Lite	Bud Light	Heineken (Bottle or Draft)	
Budweiser	Michelob Ultra	Corona Extra	
Asahi Tower (1 liter)	\$18	Asahi Super Dry (Draft)	

LIQUOR

Rum		Tequila	
Bacardi Superior Rum	\$10	Jose Cuervo Gold Tequila	\$10
Malibu Coconut Rum	\$10	Altos Tequila	\$11
Captain Morgan Original Spiced Rum	\$10	Patrón Silver Tequila	\$13
Cruzan Flavored Rum	\$11		
(Mango, Banana & Pineapple)		Whiskey & Scotch	
		Elijah Craig	\$9
		Jack Daniel’s	\$10
		Bulleit Bourbon	\$11
		Jameson Irish Whiskey	\$11
		Johnnie Walker Black Scotch Whisky	\$12
		Nikka Whisky	\$13
		Oban Single Malt Scotch Whisky	\$19
Vodka		Gin	
Absolut Vodka	\$10	Bombay Sapphire Gin	\$10
Tito’s Handmade Vodka	\$10	Beefeater Gin	\$12
Grey Goose Vodka	\$13		



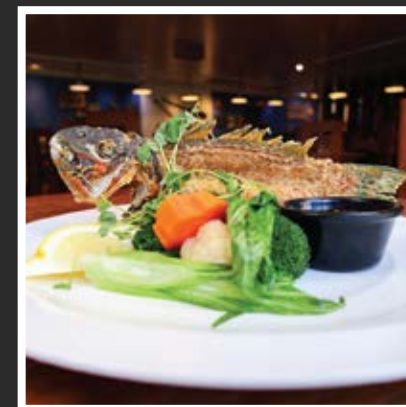
Fisherman's Cove SEAFOOD MARKET

\$
- MARKET PRICE -
SEAFOOD IS PRICED BY WEIGHT IN OZ.

Choose your preferred seafood from our Seafood Market display
& our chefs will cook it to order:

STEAMED • FRIED • SAUTÉED • GRILLED • PAN SEARED

Served with Steamed Vegetables & your choice of White Rice, Garlic Rice,
Fried Rice or Mashed Potatoes



Fisherman's Cove American Style SEAFOOD BOIL

Dive into our ultimate American Style Seafood Boil, bursting with flavors from succulent snow crab, juicy shrimp, tender mussels, clams, swimming crabs, squid and sweet corn and finished with Chef's Special American Style Seafood Sauce, a tantalizing blend of spices, Old Bay and oregano. Comes with your choice of White Rice, Garlic Rice or Fried Rice with Sunny-Side Up Egg. Add Noodles \$5

\$90*

CONSUMING RAW OR UNDERCOOKED EGGS OR MEAT MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.
*Price subject to 10% service charge. Military, Wellness Center Member and PHR discounts applicable. Price may be subject to change without prior notice. Restrictions may apply.



★ CHEF FAVORITE ITEM!

APPS

Calamari Crunch \$15
Fried Calamari, Chipotle Mayo
Dipping Sauce

Shrimp Cocktail \$18
Chilled Shrimp, Lime-Wasabi
Cocktail Sauce & Lemon Wedge

★ **Fish Ceviche** \$16
Marinated Fish, Peppers, Onion, Cilantro,
Citrus Sauce & Home-made Tortilla Chips

Ahi Poke \$18
Ahi Tuna, Avocado, Sesame Seeds,
Cucumber & Tortilla Strips

Crisp Coconut Shrimp \$18
Fried Coconut Crusted Shrimp,
Sweet Chili & Orange Marmalade
Dipping Sauces

Grilled Oysters \$18
Fresh Grilled Oysters with
Blue Cheese & Buffalo Sauce

Fried Scallops \$22
Breaded & Fried Scallops with
Chipotle Mayo Dipping Sauce

Crab Dip \$25
Creamy Crab Dip &
Home-made Tortilla Chips

Blackened Shrimp Beach Bucket \$32
1 lb of Steamed Seasoned Shrimp,
Fresh Lemon & Garlic Herb Bread

★ **Sea Treasure Tower** \$50
Three-Tier Raw Bar Tower with Tuna Sashimi,
Steamed Chilled Shrimp & Mussels with
Lime-Wasabi Cocktail Sauce
Add Salmon Sashimi \$10

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★ CHEF FAVORITE ITEM!

GREENS

House Salad \$9
Mixed Greens, Tomatoes, Cucumber,
Croutons & Asian Dressing

Romaine Caesar \$15
Romaine Lettuce, Traditional Caesar
Dressing & Garlic Chips
Add Chicken \$4 | Grilled Shrimp \$6

Caprese \$15
Fresh Mozzarella, Tomato, Basil,
Extra Virgin Olive Oil, Kalamata
Olives & Balsamic Reduction

★ **Yin Yang Tuna Salad** \$18
Seared Ahi Tuna, Mixed Greens,
Cucumber, Asian Mustard &
Lime Ginger Dressing

Poke of the Day \$18
Chef's Choice Poke, Lettuce
& Passion Fruit Vinaigrette

Grilled Seafood Salad \$25
Grilled Shrimp, Mussels, White Fish,
Mixed Greens, Tomatoes, Cucumber
& Sweet Soy Dressing



SOUPS

★ **Manila Clam Chowder** Half \$8 | Whole \$14
Creamy Herb Broth with Manila Clams & Spiced Croutons

Penn Cove Mussels \$25
Mussels, Plum Tomatoes, Onions, Garlic, White Wine Herb Broth & Garlic Bread

California Cioppino \$50
Feeds 2! Scallops, Shrimp, Clams, Mussels, Fish,
Aromatic Tomato Broth & Garlic Bread

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PASTA

Manila Clam Pasta \$25
Extra Virgin Olive Oil, White Wine Sauce, Shaved Garlic & Garlic Bread

Shrimp Scampi \$28
Shrimp, Mushrooms, Red Pepper Flakes, Herb Butter Sauce & Garlic Bread

Cheesy Pasta Pescatore Gratin \$30
Two Cheeses cooked Salamander Style with Shrimp, Scallops, Squid, Mussels, Clams, Garlic Bread & Rustic Marinara Sauce

★ **Frutti Di Mare** \$30
Shrimp, Scallops, Squid, Mussels, Clams, Fish, & Garlic Bread
choice of Creamy Garlic Sauce or Rustic Marinara Sauce



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★ CHEF FAVORITE ITEM!

(\$MP = Market Price)



CHEF'S CORNER

Grilled Vegetables & Tofu \$20
Bell Pepper, Eggplant, Zucchini, Carrots, Onion, Tofu & Sweet Soy Sauce

Fish & Chips \$21
Chef's Fish of the Day & Steak Fries

Seafood Loco Moco \$22
Seafood Patty, Garlic Fried Rice, Sunny-Side Up Egg & Oyster Gravy

Teriyaki Grilled Chicken \$23
Hawaiian Marinated Chicken, Grilled Pineapple, Fried Rice & Sunny-Side Up Egg

Stuffed Coconut Crusted Shrimp \$25
Fried Rice, Chef's Vegetables & Sweet & Sour Sauce

Sizzling Fajitas \$25
Choice of Shrimp, Chicken, Steak (\$5) or Seafood (\$MP)
Caramelized Peppers & Onions, Avocado Purée, Salsa & Tortillas

One Pound Shrimp Plate \$40
Choice of Black Bean Sauce or Chili-Garlic Butter, Seasonal Vegetables & Steamed Rice

★ **Island Style Sautéed Seafood Mix** \$46
Fish, Scallops, Shrimp & Local Vegetables, Ginger, Coconut Milk, Steamed Rice & Dinanche

★ **Chef's Seafood Platter** \$52
Grilled Lobster Tail, Scallops, Mussels, Shrimp, White Fish, Citrus Butter Sauce & Mashed Potatoes

Whole Live Lobster \$MP
Seasonal Vegetables, Mashed Potatoes, Drawn Butter & Lemon

Chef's Steak of the Day \$MP
Mashed Potatoes & Mushroom Peppercorn Demi Sauce

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DESSERTS

Ice Cream of the Day Ask your server for today's flavors	\$8
Fresh Fruit Chef's selection of freshly cut assorted fruit	\$9
Orange Ginger Crème Brûlée Whipped Cream, Orange Supremes, Candied Ginger	\$11
★ Banana Drama Shortbread Crust, Chocolate Ganache, Fresh Banana, Crème Pâtissière, Whipped Cream	\$11
Blueberry Lemon Cake Vanilla Sponge, Lemon Cream, Blueberry Whipped Ganache, White Chocolate Crumble, Blueberry Compôte	\$12



KIDS CORNER

Kids Spaghetti \$10
Onions, Parmesan Cheese, choice of Creamy Garlic Sauce or Rustic Marinara Sauce & Garlic Bread

Cheese Quesadilla \$10
Choice of Steak Fries or Rice

Chicken Fingers \$12
Choice of Steak Fries or Rice



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OUR STORY
Fisherman's Cove Restaurant & Grill, established in 2010, channels the eclectic energy of Seattle's iconic Pike Place Market into a vibrant seafood haven on Guam. Our fusion of seafood market and restaurant creates an unforgettable dining experience.

We celebrate the local flavors and community spirit of the island and aim to bring our guests the freshest ingredients from around the globe. Join us for an adventure in flavor and community at Fisherman's Cove.

