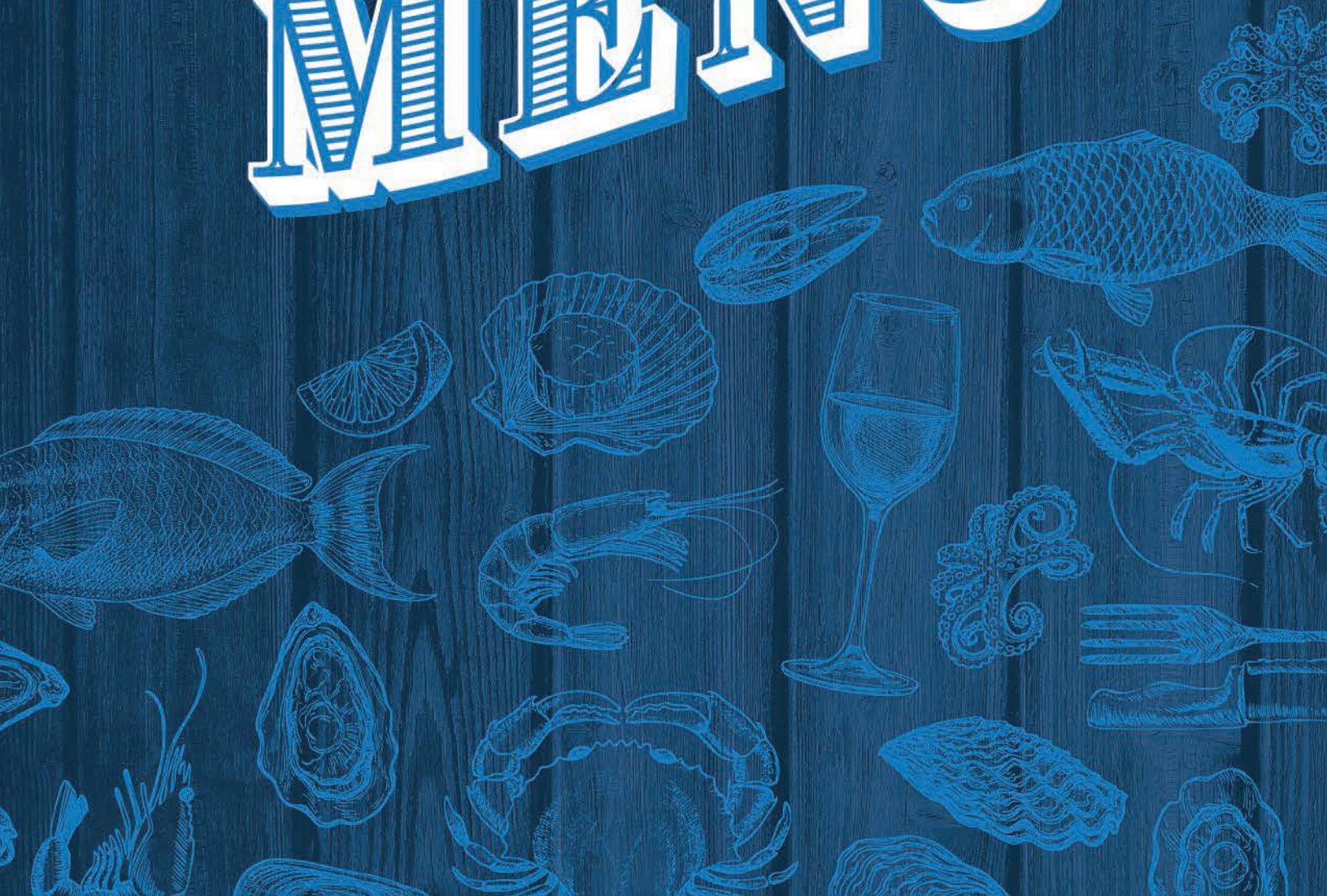


Fisherman's Cove



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

- ★ **Guàhan 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	
Liqueur		Elijah Craig	\$9
Baileys Irish Cream	\$9	Jack Daniel’s	\$10
Kahlúa Coffee Liqueur	\$9	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		



FOOD

Fisherman's Cove SEAFOOD MARKET



Discover the essence of Fisherman's Cove. Choose your seafood directly from our market display and have it prepared to your preference—steamed, deep-fried, sautéed, grilled, or pan-seared.

Each dish is served with seasonal vegetables and your choice of steamed rice, garlic rice, or mashed potatoes.

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

Fisherman's Cove Seafood Boil

Dive into our ultimate American-style Seafood Boil featuring snow crab, shrimp, mussels, clams, swimming crab, squid, and sweet corn, finished with our signature seafood sauce—a bold blend of Old Bay, spices, and oregano. ★

Served with your choice of Steamed Rice or Garlic Rice.

~~\$99.99~~

Add: Noodles +\$5 | Baby Potatoes +\$5



★ F.Cove Signature 🌿 Vegetarian 🌶️ Spicy 🥜 Contains Nuts
(MP) = Market Price - Please ask your server for today's market price.

CONSUMING RAW OR UNDERCOOKED EGGS OR MEAT MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS. A 10% service charge will be added to your bill. PHR Club, Wellness Center Member, and Military discounts are applicable. Discounts may not be combined. Menu is subject to availability and may vary. Price may be subject to change without prior notice. Restrictions may apply.

STARTERS

Citrus-Spiced Grilled Baby Octopus
Lemon, Parsley, Olive Oil, and Toasted Cashews 🌰
\$17.00

Salmon Lime Ceviche
Marinated Salmon, Citrus, Black Pepper Crust & Cilantro
\$18.00

Ahi Poke Basket
Ahi Tuna, Avocado, Sesame Seeds & Cucumber in a Crispy Laver and Rice Paper Basket ★
\$18.00

Baked Oysters
Fresh Baked Oysters, Scallion Oil, Crispy Fried Shallots, and Crushed Peanuts 🌰
\$18.50

GREENS

F.Cove Green Salad
Mixed Greens, Avocado, Romaine, Radicchio, Tomatoes, Toasted Cashews, and White Vinaigrette 🌿 🌰
\$13.50
Add Seared Tuna: +\$5

Brown Butter Brioche Caesar
Romaine & Kale, Brioche Croutons, Parmesan, and Anchovy Dressing
\$14.00
Add Chicken +\$5
Grilled Shrimp +\$5

Saffron Seared Scallops
Scallops, Green Herb Emulsion, Black Garlic & Saffron Foam
\$19.50

Calamari Crunch
Crispy Fried Calamari, Baby Sprouts, and Chipotle Mayo
\$19.99

Crab Dip
Creamy Crab Dip and House-made Tortilla Chips
\$20.50

Sea Treasure Tower
Three-Tier Raw Bar Tower with your choice of Tuna or Salmon Sashimi along with Cocktail Shrimp, Green Mussels, Oysters, Honey Lemon Dressing & Scallion Oil ★
\$50.00

Fresh Tomato Caprese
Broccconcini, Tomato Wedges, Cherry Tomatoes, Basil Oil, and Balsamic Reduction 🌿 🌰
\$14.50

Crispy Potato-Crusted Shrimp Salad
Potato-Crusted Shrimp, Grilled Romaine, Seasonal Vegetables, Black Garlic & Brown Butter Lemon Dressing
\$14.50



Sea Treasure Tower



Citrus-Spiced Grilled Baby Octopus



Fresh Tomato Caprese



California Cioppino (For Two)



Spicy Shrimp Penne Gratin



Roasted Vegetable Orzo with Chickpeas

SOUPS

New England Clam Chowder
Creamy Clam Chowder, Squid Ink Crouton, and Baby Sprouts
\$13.00

California Cioppino (For Two)
Scallops, Shrimp, Clams, Mussels, Fish, Squid, Aromatic Tomato Broth & Garlic Bread
\$38.50

Roasted Pumpkin & Coconut Velouté
Roasted Pumpkin Veloute, Coconut Cream, Toasted Pumpkin Seeds & Olive Oil 🌿
\$12.00

PASTA

Frutti di Mare Spaghetti
Spaghetti with Shrimp, Squid, Clams & Scallops, Your choice of Tomato or Light Cream Sauce, and Garlic Bread
\$20.00

Spicy Shrimp Penne Gratin
Penne, Shrimp, Spicy Rosé Sauce, Mozzarella & Parmesan, Baked in a Bread Bowl 🌶️
\$20.50

Roasted Vegetable Orzo with Chickpeas
Orzo Pasta, Miso-Glazed Chickpeas, and Roasted Seasonal Vegetables 🌿
\$18.50

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COASTAL MAINS

Grilled Tofu Steak

Grilled Tofu, Roasted Root Vegetables,
Marble Potatoes & Soy Pepper Glaze 🌿
\$20.50

Fish & Chips

Crispy Battered Fish, Steak Fries,
Tartar Sauce & Lemon
\$21.50

Seafood Loco Moco

Seafood Patty, Garlic Fried Rice,
Sunny-Side Up Egg & Gravy
-Chicken Teriyaki option available
-Let us know how you'd like your egg
prepared
\$22.50

Coconut-Crusted
Stuffed Tiger Shrimp

Tiger Shrimp stuffed with Seafood Mousse,
Herb Garlic Oil & Mixed House Vegetables
\$22.50

Seafood Sizzling Fajita

Shrimp & Squid, Caramelized Peppers
and Onions, Avocado Puree, Salsa,
Sour Cream & Warm Flour Tortillas 🌶️
\$23.50

One Pound Chili-Garlic Shrimp

Shell-on Shrimp, Chili-Garlic Butter,
Lemongrass, Scallion Whites and
Dried Bird's Eye Chili ⭐🌶️
\$29.50

COASTAL MAINS

Cove Singapore Chili Crab
(For Two)

Blue Swimmer Crab, Sweet & Spicy
Singapore Chili Sauce, Soft Egg,
and Steamed Chinese Buns 🌶️
\$42.50

Grilled Lobster Tail

Lobster Tail, Lobster Bisque Tomato
Spaghetti & Small Garden Salad ⭐
\$39.50

Island Lobster Thermidor

Whole Lobster Thermidor,
Truffle Mashed Potatoes,
Grilled Seasonal Vegetables,
and Small Garden Salad ⭐
\$49.50

Whole Live Lobster

Live Lobster, Truffle Mashed Potatoes,
Grilled Seasonal Vegetables, Drawn Butter,
Lemon & Small Garden Salad ⭐
\$MP

Chef's Premium Seafood Platter

Grilled Lobster Tail, Scallops,
Grilled Oysters, Grilled Coconut Shrimp,
White Fish, Citrus Butter Sauce,
Truffle Mashed Potatoes,
and Small Garden Salad
\$52.00

Chef's Steak

Grilled Seasonal Vegetables,
Truffle Mashed Potatoes, and
Morel Mushroom Peppercorn Sauce
\$37.50



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DESSERTS

Orange Ginger Crème Brûlée \$9.99
Whipped Cream, Orange Supremes & Candied Ginger

Banana Drama \$9.99
Shortbread Crust, Chocolate Ganache, Fresh Bananas, Creme Patissiere, and Whipped Cream

Blueberry Lemon Cake \$9.99
Vanilla Sponge, Lemon Cream, Blueberry Whipped Ganache, White Chocolate Crumble, Blueberry Compôte

Ice Cream of the Day \$9.00
Please ask your server for today's flavors

Seasonal Fresh Fruit Platter 🌿 \$9.99



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.

KIDS MENU

Seafood Spaghetti
Shrimp, Clams, Choice of Creamy Garlic or Rustic Marinara Sauce with Garlic Bread
\$10.50

Shrimp Tortilla Pizza
Shrimp, Mozzarella, Tomato Sauce, and French Fries
\$10.50

Crispy Chicken Tenders
Panko-Crusted Chicken Strips, French Fries & Honey Mustard Sauce
\$10.50



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