

Aquaria-to-Table

FRESH CAUGHT SEAFOOD COOKED TO YOUR PREFERENCE

OYSTERS, CLAMS & SHELLFISH

OYSTERS (6pcs) P320

- Au Naturel
- Garlic Lemon Butter
- Baked with Spinach & Crumbs "Rockefeller"
- Deep fried with Panko Breadcrumbs, vegetable preserved with citrus mayonnaise

ISLAND CONCH P350

- Steamed with Spiced Vinegar
- Battered and Deep fried with Chili Mayo Dip

SCALLOPS P320

- Garlic Lemon Butter
- Cream & Onions
- Baked with Cheddar Cheese & Ebiko

CLAMS P320

- Stir fry in Oyster Sauce with Fried Tofu, Wansuy, Capsicum and Asian Slaw
- Ginger & Lemongrass Broth
- Coconut Lemongrass Broth

CRUSTACEAN & FISH

Choose Your Preparation Style:

(PRICE IS BASED ON MARKET PRICE)

LOBSTER

Crudo with Lime and Olive Oil, Steamed with Lemon Butter Sauce, Broiled with Mango Coriander Salsa, Grilled with Basil Pesto, Thermidore (oven-baked with mustard white sauce and gratinated with cheese)

CRABS

Fried with Curry and Coconut Sauce, Steamed with Sweet Chili Sauce, Stir fry with Garlic Butter

PRAWNS

Steamed with Lemon Butter Sauce, Stir fry with Sambal Sauce, Sauteed in Fruity Curry Sauce

GROUPE (Pugapo)

MANGROVE JACK / MANAGAT

Steamed with Oriental Sauce

Deep Fried Sauce:

- Sweet and Sour
- Red Curry Sauce
- Black Beans Sauce

Boiled with Ginger and Lemongrass Broth

Grilled or Baked Sauce:

- Tomato, Onions, Soy & Vinegar
- Spiced Vinegar
- Lemon Butter

Grilled, Boiled and Ceviche (Cebuano Style)

Steamed Pugapo (Grouper)



Crab in Sweet Chili Sauce



Peruvian Ceviche



Grilled Ocean Lobster with Mango Coriander Salsa





Ahi Tuna

Starters

THREE CEVICHEs

Fruity shrimps in coconut milk, mackerel fish and grilled pork "sinuglaw" and thai spicy squid with ginger fish sauce, wansuy and lime.

PAN SEARED US SCALLOPS WITH SQUID INK TUILE

Apple, tomato, mango capsicum and coriander salsa with olive oil.

SEARED TUNA & SALMON

On fresh seaweed, tomato, onion, cucumber salad. grated ginger, milled peppercorn and calamansi dressing.

TROPICAL COCO PRAWNS

Pan fry coconut crusted prawns with pineapple mustard coulis.

AHI TUNA

Seared tuna salad in nori tacos shell with tomato salsa and asian slaw in wasabi lime mayo.

THE COVE SKEWERS

Oyster, shrimps and chicken with mint and cumin. Served on green, spicy satay sauce

520

480

410

390

380

380



Scallop and French Beans

Salads

SCALLOP and FRENCH BEANS

Seared US scallops with French beans, kalamata olives and greens in ebiko sesame dressing.

650

GARLIC PRAWNS

Sautéed prawns in garlic with mesclun greens in mango mustard vinaigrette

450

COLD SOBA

Japanese thin noodles with nori, leeks and Japanese preserves. Tossed in special sauce!

330

THE COVE SALAD

Assortment of fresh green, sprouts, wonton chips, salad tomato, nori with chopped macadamia nuts and shrimp roe.

290

LATO and GUSO SALAD

Fresh seaweeds, sliced tomatoes and onions in spiced vinegar.

220

Soup

TOM YAM GOONG

Our version of the famous Thai soup, shrimps broth with lemon grass, ginger, kaffir leaf, coriander and lime.

520

SEAFOOD CHOWDER

Made from scratch! Stew of mixed seafoods encased in puff pastry and twisted cheddar puffs.

350

RAMEN NOODLES

Sapporo style in shrimp miso broth with uni and Japanese preserved with fried tofu and 3 minutes poached eggs.

290

Seafood Specialties

FLAMING SEAFOOD

The Cove signature dish! Fresh premium seafood in light cream

760

PRAWN RISOTTO WITH ALIGUE

Sautéed Prawns with onions and garlic with crab paste in risotto rice, green mango and cream.

520

CLAMS, SCALLOPS & SHELLS SAMBAL

Stir fry assorted shells in spicy homemade sauce with crispy fried shallots and green chili.

480

ROASTED SNAPPER FISH FILLET

In coriander leek and chili in soy broth sesame oil.

450

CHARGRILLED SQUID

Glazed with sweet soy, ginger and Mirin Sauce.

450

CRAB CAKE

Crab pytatay with morsels of corn and crumbs with mushroom risotto and parmesan flakes.

380

BARBECUE SEAFOOD IN BANANA PARCEL

Chargrilled red curry marinated seafood wrapped in banana leaf with mango and grilled pineapple.

375

SEAFOOD SPINACH CURRY

Sautéed prawns, mackerel, mussels and squid with spinach in coconut cream curry sauce.

340

Sweet Treats

FRESH FRUIT PLATTER IN SEASON

290

CEBU MANGO ALA MODE

with our homemade vanilla ice cream

260

CHEESECAKE PARFAIT

mounted on almond brittle

240

HOMEMADE ICE CREAM

Please ask our server of the the flavor of the day.

120

SORBET OF THE DAY!

90



Barbecue Seafood in Banana Parcel

Steak & Meats

U.S. BEEF TENDERLOIN STEAK

Seared US beef tenderloin steak with bacon, asparagus in balsamic au jus and sweet mash potato and garlic confit.

1010

LEMONGRASS CHICKEN

Charcoal grilled marinated chicken quarter, atchara, eggplant salsa and steamed rice.

400

PAN FRY PORK BELLY

Seasoned with turmeric in sweet soy gravy with potato and cauliflower mash, garlic confit

380

Sides

VEGETABLE STIR FRY with oyster sauce

320

NATIVE SWEET MASHED POTATO

85

SCALLION GINGER GARLIC FRIED RICE

80

STEAMED RICE

60



Calamansi Sorbet