



live seafood restaurant

Aquaria-to-Table

FRESH CAUGHT SEAFOOD COOKED TO YOUR PREFERENCE

OYSTERS, CLAMS & SHELLFISH

OYSTERS (6pcs) 391

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

SCALLOPS 391

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

ISLAND CONCH 427

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

CLAMS 391

- 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

GROUPEP (*Pugapo*)

MANGROVE JACK / MANAGAT

Steamed with Oriental Sauce

Deep Fried Sauce:

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

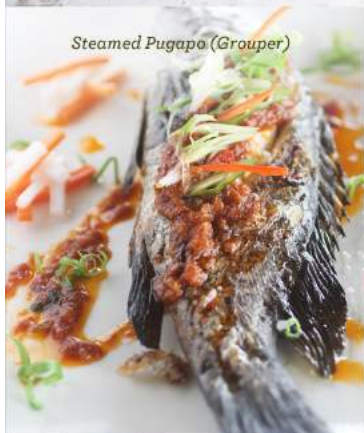
Boiled with Ginger and Lemongrass Broth

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



Prices are in Philippine Peso and are inclusive of 10% service charge and applicable government taxes.



Ahi Tuna

Starters

- THREE CEVICHEs** 635
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** 586
Apple, tomato, mango capsicum and coriander salsa with olive oil.
- SEARED TUNA & SALMON** 501
On fresh seaweed, tomato, onion, cucumber salad, grated ginger, milled peppercorn and calamansi dressing.
- TROPICAL COCO PRAWNS** 476
Pan fry coconut crusted prawns with pineapple mustard coulis.
- AHI TUNA** 464
Seared tuna salad in nori tacos shell with tomato salsa and Asian slaw in wasabi lime mayo.
- THE COVE SKEWERS** 464
Oyster, shrimps and chicken with mint and cumin. Served on green, spicy satay sauce



Barbecue Seafood in Banana Parcel

Steak & Meats

- U.S. BEEF TENDERLOIN STEAK** 1,233
Seared US beef tenderloin steak with bacon, asparagus in balsamic au jus and sweet mash potato and garlic confit.
- LEMONGRASS CHICKEN** 488
Charcoal grilled marinated chicken quarter, atchara, eggplant salsa and steamed rice.
- PAN FRY PORK BELLY** 464
Seasoned with turmeric in sweet soy gravy with potato and cauliflower mash, garlic confit.

Sides

- VEGETABLE STIR FRY** with oyster sauce 391
- NATIVE SWEET MASHED POTATO** 104
- SCALLION GINGER GARLIC FRIED RICE** 98
- STEAMED RICE** 74



Scallop and French Beans

Salads

- SCALLOP and FRENCH BEANS** 793
Seared US scallops with French beans, kalamata olives and greens in ebiko sesame dressing.
- GARLIC PRAWNS** 549
Sautéed prawns in garlic with mesclun greens in mango mustard vinaigrette.
- COLD SOBA** 403
Japanese thin noodles with nori, leeks and Japanese preserves. Tossed in special sauce!
- THE COVE SALAD** 354
Assortment of fresh green, sprouts, wonton chips, salad tomato, nori with chopped macadamia nuts and shrimp roe.
- LATO and GUSO SALAD** 269
Fresh seaweeds, sliced tomatoes and onions in spiced vinegar.

Soup

- TOM YAM GOONG** 635
Our version of the famous Thai soup, shrimps broth with lemon grass, ginger, kaffir leaf, coriander and lime.
- SEAFOOD CHOWDER** 427
Made from scratch! Stew of mixed seafoods encased in puff pastry and twisted cheddar puffs.
- RAMEN NOODLES** 354
Sapporo style in shrimp miso broth with uni and Japanese preserved with fried tofu and 3 minutes poached eggs.

Seafood Specialties

- FLAMING SEAFOOD** 928
The Cove signature dish! Fresh premium seafood in light cream
- PRAWN RISOTTO WITH ALIGUE** 635
Sautéed Prawns with onions and garlic with crab paste in risotto rice, green mango and cream.
- CLAMS, SCALLOPS & SHELLS SAMBAL** 586
Stir fry assorted shells in spicy homemade sauce with crispy fried shallots and green chili.
- ROASTED SNAPPER FISH FILLET** 549
In coriander leek and chili in soy broth sesame oil.
- CHARGRILLED SQUID** 549
Glazed with sweet soy, ginger and Mirin Sauce.
- CRAB CAKE** 464
Crab patty with morsels of corn and crumbs with mushroom risotto and parmesan flakes.
- BARBECUE SEAFOOD IN BANANA PARCEL** 458
Chargrilled red curry marinated seafood wrapped in banana leaf with mango and grilled pineapple.
- SEAFOOD SPINACH CURRY** 415
Sautéed prawns, mackerel, mussels and squid with spinach in coconut cream curry sauce.

Sweet Treats

- FRESH FRUIT PLATTER IN SEASON** 354
- CEBU MANGO ALA MODE** 318
with our homemade vanilla ice cream
- CHEESECAKE PARFAIT** 293
mounted on almond brittle
- HOMEMADE ICE CREAM** 147
Please ask our server of the the flavor of the day.
- SORBET OF THE DAY!** 110