



Dinner Menu

Greens

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

Crunch Salad | Mixed Greens, Edamame, Crispy Wontons, Crispy Rice Sticks,
Roasted Peanuts & Cilantro Lime Dressing.....\$15

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

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

Yin Yang Tuna Salad | Seared Ahi Tuna, Mixed Greens, Asian Mustard & Lime Ginger Dressing.....\$18

Fried Oyster Salad | Mixed Greens, Tomatoes, Cucumber & Dijon Mustard Vinaigrette.....\$18

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

Soups

Manila Clam Chowder | Creamy Herb Broth.....Half Order \$6 / Whole Order \$12

California Cioppino (for 2) | Scallops, Shrimp, Clams, Mussels, Fish,
Aromatic Tomato Broth & Garlic Bread.....\$50

Starters

Calamari Crunch | Chipotle Mayo Dipping Sauce.....\$13

Shrimp Cocktail | Lime-Whiskey Cocktail Sauce & Lemon Wedge.....\$15

Fish Ceviche | Peppers, Onion, Cilantro & Citrus Sauce.....\$16

Ahi Poke | Avocado, Sesame Seeds, Cucumber & Tortilla Crisps.....\$18

Crisp Coconut Shrimp | Sweet Chili Dipping Sauce & Orange Dipping Sauce.....\$18

Crab Dip | Creamy Crab Dip & Tortilla Chips.....\$22

Beach Bucket of Blackened Shrimp (1 lb) | Steamed & Seasoned Shrimp, Fresh Lemon
& Garlic Herb Bread.....\$30

Sea Treasure (3 Tier Raw Bar Tower) | Tuna & Salmon Sashimi, Steamed Shrimp,
Mussels & Lime-Whiskey Cocktail Sauce.....\$45

Pastas

Manila Clam Pasta | Extra Virgin Olive Oil, White Wine Sauce, Shaved Garlic, Red Pepper Flakes & Garlic Herb Crostini.....\$25

Shrimp Scampi | Mushroom & Herb Butter Sauce & Garlic Herb Crostini.....\$26

Frutti Di Mare | Shrimp, Scallops, Squid, Mussels, Clams, Fish, choice of Creamy Garlic Sauce or Rustic Marinara Sauce & Garlic Herb Crostini.....\$30

Chef's Corner

Fish & Chips | Chef's Fish of the Day & Steak Fries.....\$19

Seafood Loco Moco | Seafood Patty, Garlic Fried Rice, Sunny-Side Up Egg & Gravy.....\$21

Teriyaki Grilled Chicken | Hawaiian Marinaded Chicken, Fried Rice, Salsa & Sunny-Side Up Egg.....\$23

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

Stuffed Coconut Crusted Shrimp | Fried Rice, Chef's Vegetables & Citrus Butter Sauce.....\$25

Sizzling Fajita | Choice of Seafood, Chicken or Steak (\$5), Caramelized Peppers & Onions, Avocado Purée, Salsa & Tortilla.....\$25

Black Bean Shrimp | Seasonal Vegetables & Steamed Rice.....\$30

Pan Seared Chilean Sea Bass | Seasonal Vegetables & Citrus Butter Sauce.....\$45

Chef's Seafood Platter | Grilled Lobster Tail, Scallops, Mussels, Shrimp, White Fish & Citrus Butter Sauce.....\$51

Whole Live Lobster | Seasonal Vegetables, Mashed Potatoes, Drowned Butter & Lemon.....(MP)

Chef's Steak of the Day | Mashed Potatoes & Peppercorn Sauce.....(MP)

FISHERMAN'S MARKET DISPLAY

Choose your preferred seafood from our market display and have it cooked to order.....(MP)
Steamed, Fried, Sautéed or Grilled | Steamed Vegetables and choice of Rice, Fried Rice or Mashed Potatoes

Kid's Corner

Spaghetti | Red Sauce or Cream Sauce & Parmesan Cheese.....\$10

Cheese Quesadilla | Steak Fries.....\$10

Chicken Fingers | Steak Fries or Rice.....\$12

Dessert

Orange Ginger Crème Brûlée | Whipped Cream, Orange Supremes & Candied Ginger.....\$11

Banana Drama | Shortbread Crust, Chocolate Ganache, Fresh Bananas, Pastry Cream & Whipped Cream.....\$11

Blueberry Lemon Cake | Vanilla Sponge, Lemon Cream, Blueberry Whipped Ganache, White Chocolate Crumble & Blueberry Compote.....\$12

Ice Cream of the Day.....\$8

Freshly Cut Assorted Fruits.....\$9

(MP) Stands for Market Price. Please ask your server for the current price of the dish.



Beverage Menu

Soft Drinks\$4.50

Coke • Diet Coke • Sprite • Iced Tea • Oolong Tea • Ginger Ale • Tonic Water • Club Soda

Juice.....\$4.75

Apple • Cranberry • Guava • Mango • Orange • Pineapple

Bottled Water

Fiji.....\$9.50 (1000 ml) • Evian.....\$4.75 (375ml)

Standard Beers.....\$6

Miller Lite • Budweiser • Bud Light

Premium Beers.....\$7

Heineken Bottle or Draft • Corona Extra • Asahi Super Dry Draft

Splash\$13

Fisherman Punch | White Rum, Dark Rum, Pineapple Juice, Orange Juice & Angostura Bitters, garnished with Pineapple Leaves & a Cherry

Lychee Mojito | White Rum, Triple Sec, Mint, Lychee Syrup, Simple Syrup & Lime Juice, garnished with Mint & Lychee Fruit

Cove Old Fashioned | Woodford Reserve Whiskey, Hazelnut Syrup, Amaretto, Angostura Bitters, garnished with Torched Orange Peel

Guåhan Sunset Daiquiri | Malibu Rum & Mango Purée, blended & topped with Grenadine

Peach Passion Colada | Vodka, Passion Fruit Syrup, Peach Syrup & Sweet & Sour, blended

Lemongrass Mule | Sake or Soju, Lemongrass Syrup, Lime Juice & Ginger Beer garnished with Lemongrass & a Lime Wheel

Non-Alcoholic Coolers\$13

Calamansi Basil Lime Cooler | Calamansi Syrup, Muddled Mint & Cucumber, Lime Juice, garnished with Cucumber & Basil

Watermelon Lychee | Watermelon Syrup & Lychee Syrup shaken with Fresh Lime Juice & garnished with Strawberry

Lemongrass Mango | Muddled Mango, Lemongrass Syrup, shaken with Orange Juice & garnished with Candied Orange & Torched Lime Wheel

Kiwi Colada | Kiwi Syrup, Coconut Syrup & Pineapple Juice, blended & garnished with Honey and Torched Coconut Flakes

Flavored Lemonade | Sweet and Sour, Simple Syrup, Mint & your choice of Fresh Raspberries, Blackberries, Strawberries or Peach Syrup, shaken, topped with Club Soda & garnished with Berries & Mint

Beverage Special\$20

Sangria for Two | Choice of Gin or Vodka, Melon Liqueur, Cranberry Juice, Blackberries, Raspberries, Simple Syrup, Lime Juice, Apple Slices & choice of Red Wine, White Wine or Sparkling Wine

Guam Bay for Two | Vodka, Blue Curacao, Coconut Syrup & Pineapple Juice, garnished with a Watermelon Slice



Spirits

Rum

Bacardi Superior Rum \$8
Malibu Coconut Rum \$8
Captain Morgan Original Spiced Rum \$8
Cruzan Flavored Rum \$9
(Mango, Banana & Pineapple)

Liqueur

Baileys Irish Cream \$8
Kahlúa Coffee Liqueur \$8

Vodka

Absolut Vodka \$8
Tito's Handmade Vodka \$8
Grey Goose Vodka \$9

Tequila

Jose Cuervo Gold Tequila \$8
1800 Reposado Tequila \$8
Patrón Silver Tequila \$11

Whiskey

Woodford Reserve Whiskey \$8
Jameson Irish Whiskey \$9
Nikka Whisky \$9
Johnnie Walker Black Scotch Whisky \$10
Oban Single Malt Scotch Whisky \$19

Gin

Beefeater London Dry Gin \$8
Bombay Sapphire Gin \$9

Wine

White Wine

Danzante Pinot Grigio delle Venezie IGT, Veneto, IT.....Glass: \$12 / Bottle: \$45
Réserve Grand Veneur White, Côtes du Rhône, FR.....Glass: \$8 / Bottle: \$48
Kendall-Jackson Vintner's Reserve Chardonnay, California, USA.....Glass: \$12 / Bottle: \$45
Château de Maligny Chablis, Burgundy, FR.....Bottle: \$60
Dog Point Sauvignon Blanc, Marlborough, NZ.....Bottle: \$60

Red Wine

Meiomi Pinot Noir, California, USA.....Glass: \$15 / Bottle: \$57
Silverado Vineyards Mt. George Merlot, Napa Valley, California, USA.....Bottle: \$125
Kendall-Jackson Vintner's Reserve Cabernet Sauvignon, Sonoma County, California, USA.....Glass: \$13 / Bottle: \$46
Domaine Du Clos De Sixte, Lirac, Côtes du Rhône, FR.....Glass: \$16 / Bottle: \$85

Bubbles

Bottega Petalo Il Vino dell'Amore Moscato, Veneto, IT.....Glass: \$13 / Bottle: \$47
Guillemot Tradition Brut Champagne, Channes, Champagne, FR.....Bottle: \$105
Veuve Clicquot Yellow Label Brut Champagne, Reims, Champagne, FR.....Bottle: \$135



Sake & Soju

Kizakura Junmai Daiginjo Sake.....Glass: \$9Bottle: \$31
Hakkaisan Tokubetsu Honjozo Sake.....Glass: \$15Bottle: \$72
Jinro Chamisul Soju Fresh.....Bottle: \$15

