



THE COVE Sushi Rolls & Bento

SINGLE SUSHI ROLL 20.00

DOUBLE SUSHI ROLL BENTO 38.00

- **Spicy Ahi Tuna Roll**
ahi, avocado, daikon, cucumber, jalapeño, crispy shallots, sriracha, sweet soy
- **Shrimp Tempura Roll**
shrimp tempura, krab, avocado, cilantro, cucumber, cayenne honey, wasabi aioli, sweet soy
- **Naked Buddha Roll**
s&p tofu, carrot, jicama, asparagus, nori, sashimi avocado, toasted coconut, spicy sexy sauce
- **Crab California Roll**
krab, cucumber, avocado, cilantro, sriracha aioli, sweet soy
- **Sunset Sushi Roll**
ahi, hamachi, salmon sashimi over krab and avocado roll, cucumber, sesame avocado sauce, sweet soy

**Each 8 piece cut roll served with ginger, wasabi & soy*

ROLL WITH IT

**Each Roll is 6 bites*

- **Crispy Chicken Spring Rolls \$18**
grilled chicken breast, chive, jalapeno, sweet & sour dipping, sesame seeds
- **Crispy Veggie Spring Rolls \$15**
asparagus, red & green cabbage, fresno peppers, chives, jalapeno, cilantro, thai basil, golden buddha sauce

SEASIDE Dim Sum

All dumplings are hand folded, 5 pieces, pan fried

- **Shrimp Dumplings \$18**
chopped prawn, green onion, ginger, napa cabbage, chili flake soy,
- **Crab Wontons \$16**
fresh crab, cream cheese, red & green bell peppers, green onion, sweet chili plum sauce
- **Pork Dumplings \$16**
cabbage, green onion, soy, hand folded & pan-fried
- **Chicken Wontons \$16**
cremini mushrooms, ginger, sesame, garlic, scallion, hand folded & pan-fried, soy dipping sauce
- **Chili Fire Wonton \$21**
shrimp & chicken, sesame, spicy chili oil

STARFISH Satay Bar

- **Thai Coconut Chicken (3 piece) – \$18**
coconut lemongrass marinade, thai peanut sauce
- **Korean Steak Satay (3 piece) – \$21**
flame grilled flat iron, green onions, spicy chojang dipping
- **Candy Dragon Prawn- \$19**
4 large lightly crispy prawns, tossed in honey citrus glaze, candied walnuts

FESTIVAL BANH MI'S

fresh baguette

- **The Laguna – \$17**
scratch seasoned, light heat, crispy chicken, pickled slaw, cilantro, thai herbs, sriracha aioli
- **El Capitan – \$19**
thinly sliced filet mignon, pickled carrot & red onion, fresh herbs, jalapeño, 133 aioli, scratch demi dipping
- **59 – \$18**
katsu braised pulled pork, pickled carrot & daikon, red onion, spicy honey aioli, cilantro, red leaf lettuce
- **Starfish Wagyu Sliders (3)- \$18**
wagyu beef patty, pickled slaw, sriracha aioli, cilantro, Kings sweet roll

ZEN GARDEN

- **Treasure Island Filet Salad \$21**
thinly sliced grilled filet, chilled sesame glass noodles, fresh thai herbs, red onion, heirloom tomatoes, cucumber, red pepper, peanut, chili flake lime
- **Asian Chicken Chopped Salad \$16**
shredded chicken, mixed greens, red bell peppers, cucumber, wonton chips, sesame dressing

FOREVER BOWLS

bowls come with your choice of steamed jasmine or coconut rice

- **Aloha Poké \$24**
ahi, yuzu soy, sesame, mango, red & green onion, jalapeno, sushi rice
- **Thai Curry Chicken \$21**
grilled chicken breast, potato, edamame, spinach, tomato, panang curry
- **Vegetable Green Curry \$17**
green beans, broccoli, snow pea, bok choy, carrot
- **Hong Kong Lemon Chicken \$19**
panko crusted chicken breast, flash fried, broccolini, house lemon ginger sauce

SUNSET SNACKS

The Cove Calamari - \$18

house seasoned, rings & tentacles, Asian herbs, kaffir lime aioli, blue ginger dipping

Mermaid St. Tofu Bites - \$14

5 spice tofu, kung pao style, thai basil, crispy kaffir, roasted peanuts

STARFISH GROMS

- **Beef Teriyaki Bowl – \$15**
*broccoli, carrot, white rice / **sub all veggies \$12*
- **Lil' Cali Roll – \$12**
krab, cucumber, nori, sweet soy dip
- **Maddog Honey Chicken – \$14**
white rice
- **Shore Break Fried Rice – \$10**
egg, soy, carrot
- **Short Board Bento - \$21**
*Lil Cali Roll, Ahi Poke, **Rusty's chip***