



## CHEF'S CHOICE

*Tender red brisket slow-cooked in a broth of Guinness and spice, sliced thin on a platter including red bliss potatoes, soft green cabbage, chunks of carrots, a sweet onion and Irish soda bread with raisins to soak it all up.*

*Fresh, crispy, and packed with incredible flavor. If you're looking for a delicious seafood dish in the New Bedford area, look no further than our Fish and Chips. Made with fresh local haddock coated in a homemade beer batter, this dish is easily our best seller. Our Fish and Chips also features sides of homemade coleslaw, creamy tartar sauce, and crispy premium-cut fries that complement the mouth-watering fried haddock.*

# Local

# FARE

by Sean McCarthy

**When you're passionate about something, it shows. And so Jesse DeSouza's passion for his restaurant is reflected in his growing success.**

Since opening the doors of Cove Surf & Turf in 2014, DeSouza has steadily built a family of staff and clientele thanks to an expansive menu of quality cuisine and a reputation for exceptional service. Whether you choose to enjoy the cozy ambiance of this New Bedford restaurant or you prefer having your food delivered to your door, the Cove Surf & Turf experience provides for those who rely on their favorites as well as those whose

palettes are more adventurous and wide-ranging.

A viewing of the Cove Surf & Turf online menu will prove enticing for those interested in a rich and diverse dining experience – something that can only come from a team of knowledgeable and devoted employees, and a chef and owner who takes pride in his contributions to the community.

"I'm not surprised by Jesse's success,"

says Jessica Rebello of Fairhaven, who formerly worked with DeSouza in a Dartmouth restaurant while he was a line cook and she was a manager. “He’s like an athlete who can play any position – he knows everything about how to run a restaurant and make it a success. His versatility is a strength.”

This is the first restaurant that DeSouza has owned. Beginning as a dishwasher at a chain restaurant while attending New Bedford High School, DeSouza has worked at multiple local food establishments in a variety of roles. In addition to being the owner and chef of Cove Surf & Turf, he is also the general manager, marketer, and e-commerce manager. He may be found in any role the restaurant

offers. In March 2020, during a week-long COVID-19 shutdown, he built the restaurant’s website, and updates it regularly. He created all of the photography and food descriptions.

“I like the different responsibilities,” DeSouza says. “I’ve been able to use a lot of what I’ve learned at places where I’ve worked. I have a good idea of what people enjoy.”

Located at 1500 Cove Road in New Bedford’s South End, Cove Surf & Turf is situated just off of Route 18, in close proximity to the beaches of the Rodney French peninsula, across from Clark’s Cove, and just outside of the hurricane barrier and the city’s brand new, scenic Cove Walk. According to DeSouza, half of Cove Surf & Turf’s business is delivery and pickup orders, mostly made online. The restaurant delivers food to any location within 20 minutes of their door.

The restaurant’s menu can be accessed at [CoveNB.com](http://CoveNB.com).

“I eat food from Cove at least once a week and I’ve never had an issue,” Rebello says. “I’ve had a lot of takeout there and it’s always delicious, cooked to the right temperature with the right seasoning and good texture. It’s also affordable.”

This time of year is the start of a prosperous season for Cove Surf & Turf. With Lent beginning on March 2, the Catholic community is consuming fish more regularly, and with St. Patrick’s Day on March 17, the restaurant will meet the surge in demand for corned beef and cabbage. The restaurant also sees an increase in employees during the



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summer season – interested applicants can contact DeSouza via the website.

And if you come for the food, you may come back for the atmosphere. DeSouza has continually reinvested his profits into the restaurant with upgrades and expansions, including an outdoor dining area, a full liquor license, and a larger kitchen. He is currently in the planning stages for a massive additional expansion.

“Jesse is concerned about the customer’s experience,” says Molly Bobola, a Cove Surf & Turf employee and DeSouza’s fiancée. “He wants people to have a comfortable and positive experience.”

“There’s a reason why we have so many long-time regular customers,” says Jen Goodwin, who has been a Cove Surf & Turf employee since it opened. “Once you find a good restaurant you’ll stick with it.”

Learn more by visiting [covesurfandturf.com](http://covesurfandturf.com).



## Chef Jesse DeSouza

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