



## DINNER MENU

### Soup & Salads

**Bermuda Fish Chowder**, Sherry Pepper & Black Rum 10

**Classic Caesar**, Romaine, Garlic Croutons, Shaved Parmesan 15 (v)

**Garden Greens**, Artisanal Greens, Cucumber, Mandarin Orange, Grape Tomato, Pepperoncini, Blue Cheese, Citrus Vinaigrette 15 (v/gf)

**Buddha Bowl**, Arugula, Faro, Avocado, Beetroot, Chick Pea, Cucumber, Pumpkin Seeds, Medjool Date Vinaigrette 18 (v/vg/gf)

**Buffalo Mozzarella**, Vine Ripe Tomato, Mesquite Balsamic 17 (v/gf)

*\* Add: Shrimp 10, Wahoo 12 or Chicken 7*

### Starters

**Tuckers Cross Wings**, Portuguese Hot Sauce, Celery  
Smokey Blue Cheese Dressing 16 (gf)

**Drunken Mussels**, White Wine, Garlic, Lemon, Garlic Crostini 18

**Poke Bowl**, Yellowfin Tuna, Avocado, Cucumber, Seaweed,  
Edamame Beans, Soy Sauce 21 (gf)

**Montauk Calamari**, Tartar Sauce 16

**Spring Roll**, Shredded Carrot, Chinese Cabbage, Green Beans,  
Shitake Mushroom, Sweet Chili 16 (v)

### Sea Side Pub Fair

**Steakhouse Burger**, Angus Beef, Aged Cheddar, Applewood Bacon, Lettuce,  
Tomato, Caramelized Onion Jam, Brioche Bun 19

**Royston's Grilled Fish**, Lettuce, Tomato, Onion, Tartare Sauce, Raisin Bun 24

*All above items come with choice of Mixed Greens, French Fries or Sweet Potato Fries  
Gluten Free Bun available upon request*

**Fish & Chips**, Atlantic Cod, Honey Ale Batter, Steak Fries, Mushy Peas 26

**Bootlegger Ribs**, Aged Goslings' Rum BBQ Sauce, Steak Fries, Coleslaw 24

**North Rock Tacos**, Marinated Wahoo, Avocado, Tomato, Pickled Onion,  
Citrus Slaw, Flour Tortilla, Crème Fraiche 17

## Entrées

**Bermuda Rockfish**, Whipped Potato, Toasted Almonds, Grilled Banana,  
Seasonal Vegetables, Lemon Beurre Blanc 36



**Thai Red Curry**, Jumbo Tiger Prawns, Coconut, Lemon Grass,  
Lime Steamed Rice, Cucumber Salad 34 (gf)

**Atlantic Salmon**, 8.oz Blackened Steak, Three Bean Salad, Shaved Fennel  
Tomato Chutney, Citrus Vinaigrette 32 (gf)

**Jerk Chicken**, Peas & Rice, Charred Broccolini, Fried Plantain,  
Carrot Chutney 29 (gf)

**Tagliatelle**, Puy Lentil Ragu, Mini Portabella Mushroom,  
Grilled Aubergine, Buckwheat Pasta, Smoked Chili Oil 26 (v/vg)

**Black Angus Beef**, 14oz. Ribeye, Grilled Asparagus,  
Honey Ale Beer Battered Onion Rings, Royston's Steak Sauce 48

### **Coconuts' Signature Skewers**

**Flank Steak 28**

**Surf & Turf 32**

**Lobster Tail 38**

Grilled Corn & Pumpkin Faro, Signature Dipping Sauces

*\*Ask your Server about our Gluten Free option*

## Desserts

*\*Ask your Server about our Vegan Dessert options*

**Zesty Lemon Bar**, Meyer Lemon, Custard Filling, Shortbread Crust 10

**Bread & Butter Pudding**, Golden Raisins, Cassia Cinnamon,  
Vanilla Ice Cream 10

**Coconut & Banana Cream Pie**, Coconut Custard, Bananas,  
Graham Crust 12

**Glazed Chocolate Torta**, Summer Berries 12 (v/vg)

**Rum Cheesecake**, Goslings' Black Seal, Shortbread Crust 12

**Assorted Sorbets & Ice Cream 10**

*Vegan Gelato available upon request*

*All prices are subject to 17% Gratuity*



*- Spicy (v) - Vegetarian (vg) - Vegan (gf) - Gluten Free*