



COCONUTS

RESTAURANT

Dinner Menu

LITTLE plates

Bermuda Fish Chowder	\$10
Sherry pepper, black rum, johnny bread	
Soup of the Day <i>VG</i>	\$12
Ever changing selection prepared daily	
Octopus Escabeche <i>DF, GF</i>	\$22
Chunky grilled vegetables, saffron citronette	
Beef Arancini	\$18
Creole sauce, slivered cucumber and jicama slaw	
Rustic Tomato Tart <i>V</i>	\$17
Herbed French cheese, thyme oil drizzle, queso fresco	
Roasted Pear Salad <i>V, GF</i>	\$19
Crumbled goats cheese, mixed greens, glazed pecans, sweet citrus drizzle	
Scallop and Shrimp Ceviche <i>GF, DF</i>	\$23
Slivered red onions and peppers, citrus marinade, tropical fruits, grilled corn, plantain chips	
Vegetable Flatbread	\$19
Sundried tomato hummus, cherry tomatoes, sliced black olives, zucchini, caramelized onion, arugula, crumbled goat cheese, balsamic dressing	
Green Tipped Mussels	Little Plate \$25 Little More \$36
On the half shell, shredded vegetables, white wine, sprouts, fresh herbs, lime and ginger drizzle, crostini	
Herb Scented Farro Salad	Little Plate \$18 Little More \$25
Roasted pumpkin, baby kale, cranberry, pepita seeds, garlic dressing	
Spinach Salad	Little Plate \$17 Little More \$24
Roasted red & golden beets, red onion, spring peas, queso fresco, honey lime dressing	

With brochette of your choice: chicken \$7, shrimp \$10, mahi mahi \$12

GF - Gluten Free
DF - Dairy Free
VG - Vegan
V - Vegetarian

Prices are subject to 17% gratuity

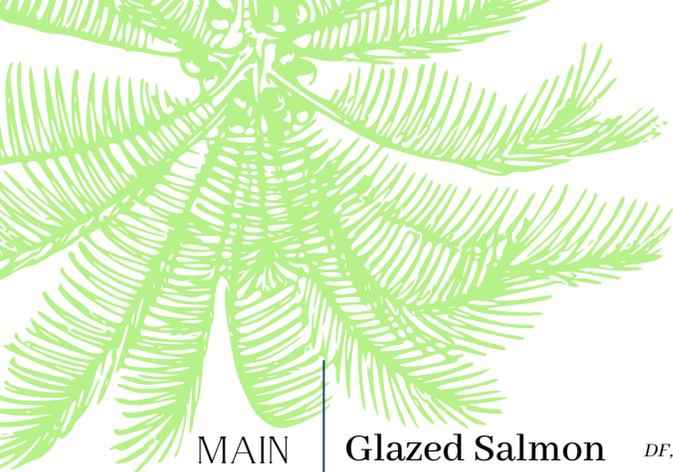




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MAIN plates

Glazed Salmon *DF, GF* \$34
 Chilled summer cucumber and tomatillo bisque, shredded jicama & carrot, cherry tomato, avocado

Seared Rockfish *GF* \$37
 Whipped potatoes, toasted almonds, grilled banana, seasonal vegetables, lemon beurre blanc

Churrasco Steak *GF* \$35
 Chimichurri sauce, brocolini, cassava pie batons

Grilled Ribeye Steak *GF* \$48
 Garlic scented mashed potato, sautéed onions, wilted greens

Smokey Pineapple Chicken Breast *DF* \$29
 Cilantro rice, sautéed swiss chard

Braised Chicken Thighs \$25
 Black Rum and Coco sauce, fried plantains on a bed of greens

Pork Tenderloin \$32
 Fingerling potatoes, haricot verts, thyme demi-glace

Curried Cauliflower Crowns *VG, DF, GF* \$23
 Lentil rice, roasted cherry tomato, herb oil

Ratatouille Stuffed Cabbage Rolls *VG, DF* \$21
 Onion and garlic scented farro, tomato broth

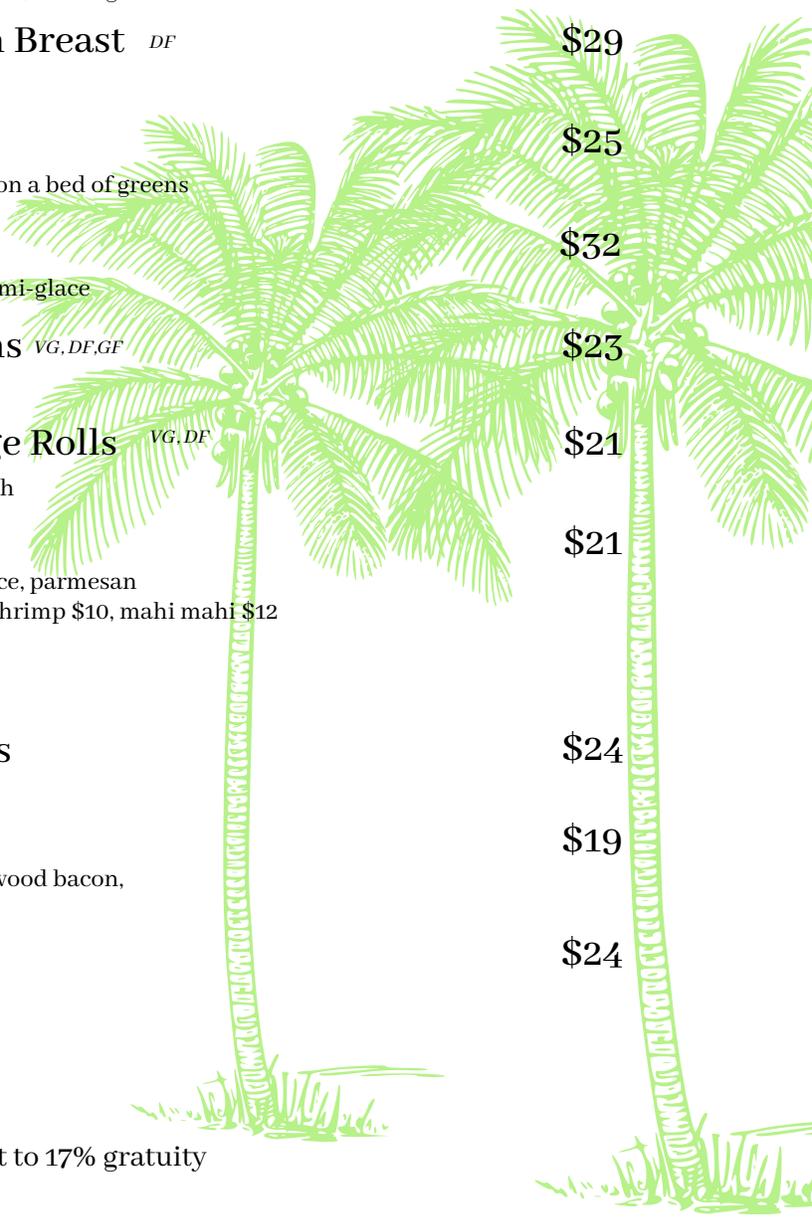
Angel Hair Pasta *V* \$21
 Blistered vine ripe tomatoes, local herb sauce, parmesan
 With brochette of your choice: chicken \$7, shrimp \$10, mahi mahi \$12

CASUAL plates

BBQ Glazed Baby Back Ribs \$24
 Steak fries, island slaw

Steakhouse Burger \$19
 Lettuce, tomato, caramelized onions, applewood bacon, aged cheddar, brioche bun

Fish Sandwich \$24
 Grilled or fried, bibb lettuce, tomato, onion, housemade tartar sauce, brioche bun



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