



COCONUTS

RESTAURANT

SOUPS SALADS

Bermuda Fish Chowder \$12

Sherry pepper and black rum df

Soup of the Day \$12

Ever changing selection prepared daily v.vg.gf.df

Seared Ahi Tuna Poke Bowl \$24

Soy sesame saku tuna, pickled ginger, seaweed salad, edamame, baby radish, avocado, red cabbage, cucumber, sriracha mayo sauce gf

Buddha Bowl \$24

Quinoa, chickpea, spinach, kale, cherry tomatoes, cucumbers, avocado, yellow peppers, kalamata olives, peanut ginger sauce v. vg. gf. df

Caesar Salad \$21

Romaine lettuce, garlic herb croutons, shaved parmesan

Farmer's Market Greens \$21

Artisan greens, fennel, green peas, olives, cherry tomatoes, baby radish, red wine and mustard dressing v. vg. gf. df

All salads served with brochette of your choice
chicken \$7, grilled shrimp \$10, wahoo \$12

STARTERS

Drunken Mussels \$24

Beer steamed mussels with chorizo and tomato

Grilled Octopus Salad in Tangerine Sauce \$24

Grilled octopus, applewood bacon, baby arugula, red onion, cucumber, orange segments, tangerine sauce gf, df

Pineapple & Jalapeno Seafood Ceviche \$27

Mahi-mahi, mussels, shrimp with jalapeno, pineapple, peppers, cilantro, corn chips gf, df

Slow Roasted Pork Belly \$21

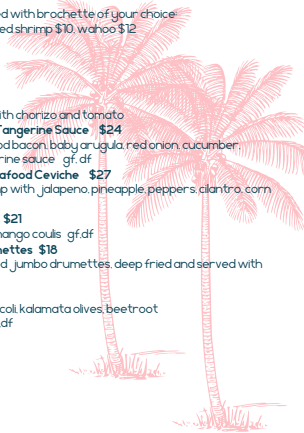
Maple glazed pork belly, mango coulis gf, df

Spicy Lime Chicken Drumettes \$18

Jerk and citrus marinated jumbo drumettes, deep fried and served with creamy avocado sauce

Beetroot Martini \$21

Carrots, cucumber, broccoli, kalamata olives, beetroot hummus, pita bread v.vg,df





ENTRÉES

Chargrilled Cornish Hen \$24

Grilled Cornish hen marinated in Cajun, smoked paprika and chives with sautéed green peas, sweet potato rice pilaf, and coconut sauce gf,df

Blackened Rockfish \$37

Local rockfish, mashed potato, garden vegetables, Goslings black rum spiced banana, crushed almonds, lemon butter sauce gf

Thai Red Curry \$32

Jumbo tiger prawns, coconut, lemongrass, baby bok choy, carrots, cilantro, lime steamed rice gf

Mustard Dill Salmon \$34

Atlantic salmon fillet, broccolini, asparagus spears, garlic and lemon potatoes, mustard dill cream sauce gf

Butternut Risotto with Leeks, Spinach and Maple Walnuts \$21

Arborio rice, butternut squash, leeks, baby spinach, maple walnuts, olive oil v.vg,df

Green Lentil Roulade \$21

Vegetable roll with green lentils, wild mushrooms, onion, carrots & fresh herbs served with tomato ragout and endive salad v.vg,df

Angel Hair Pasta \$21

Angel hair pasta tossed in pesto, shaved parmesan, blistered cherry tomatoes v

With brochette of your choice:

chicken \$7, grilled shrimp \$10, wahoo \$12

Coconuts' Burger \$26

8oz Angus burger pattie, sautéed mushrooms, blue cheese, baby arugula, bacon, jam, truffle aioli with your choice of french fries, sweet potato fries or side of garden greens

Fish and Chips \$24

Beer battered haddock fish fillet, steak fries, lemon, tartar sauce

BBQ Pork Ribs \$29

Pineapple glazed bbq baby back ribs, creamy dill potato salad, mango cabbage slaw gf

CHEF'S CHOICE

Chef's choice all served with french onion mashed potato, mixed green salad with berries and champagne vinaigrette

Lobster Tail \$46

5oz Maine lobster, lemon butter gf

Beef Rib-eye \$48

10oz Certified angus beef rib-eye steak, lemon herb sauce, red wine jus

Churrasco Steak \$37

8oz Angus skirt steak, chimichurri, dijon balsamic sauce gf

Prices are subject to 17% gratuity.

