



# COCONUTS

RESTAURANT

## Lunch Menu

### LITTLE plates

<b>Bermuda Fish Chowder</b> <i>GF,DF</i>	<b>\$10</b>
Sherry pepper, black rum, johnny bread	
<b>Tomatillo &amp; Cucumber Gazpacho</b> <i>V,GF</i>	<b>\$12</b>
Avocado, cilantro drizzle, sour cream, house made plantain chips	
<b>Ceviche</b> <i>GF,DF</i>	<b>\$19</b>
Fish of the day, bell peppers, red onion, citrus marinade, radish, plantain chips	
<b>Tropical Nachos</b> <i>V</i>	<b>\$21</b>
Corn chips, tropical salsa, chunky avocado, jalapenos, elote corn, monterey jack and cheddar cheese	
<b>Beef Empanadas</b>	<b>\$17</b>
Sazon adobe beef filled pastry shells, fire roasted tomato cilantro dipping sauce	
<b>Vegetable Flatbread</b> <i>V</i>	<b>\$19</b>
Sundried tomato hummus, cherry tomatoes, sliced black olives, zucchini, caramelized onion, arugula, crumbled goat cheese, balsamic dressing	
<b>Herb Scented Farro Salad</b> <i>DF, VG</i>	Little Plate <b>\$18</b>
Roasted pumpkin, baby kale, cranberry, pepita seeds, garlic dressing	
	Little More <b>\$25</b>
<b>Spinach Salad</b> <i>V</i>	Little Plate <b>\$17</b>
Roasted red & golden beets, red onion, spring peas, queso fresco, honey lime dressing	
	Little More <b>\$24</b>
<b>Caesar Salad</b>	Little Plate <b>\$15</b>
Romaine hearts, garlic croutons, house made dressing	
	Little More <b>\$21</b>
<b>Caribbean Salad</b> <i>GF,DF, VG</i>	Little Plate <b>\$21</b>
Mixed greens, hearts of palm, mandarin, pineapple, pomegranate, herb dressing	
	Little More <b>\$29</b>

With brochettes 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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### SANDWICH plates

<b>Fish Sandwich</b>	\$24
Grilled or fried, bibb lettuce, tomato, onion, housemade tartar sauce, brioche bun	
<b>Steakhouse Burger</b>	\$19
Lettuce, tomato, caramelized onions, applewood bacon, aged cheddar, brioche bun	
<b>Marinated Vegetable Sandwich <sup>V</sup></b>	\$15
Focaccia, grilled zucchini, eggplant, tomato, roasted red pepper, mozzarella, pesto	
<b>TLT</b>	\$19
Hand carved herb roasted turkey, arugula, tomato, cranberry mayo, multigrain bread	

All sandwiches served with choice of French fries,  
sweet potato fries, steak fries or mixed greens

### MAIN plates

<b>BBQ Glazed Baby Back Ribs</b>	\$24
Steak fries, island slaw	
<b>Grilled Catch <sup>GF,DF</sup></b>	\$30
Sautéed greens, julienne carrots, warm sofrito	
<b>Jerk Chicken Breast <sup>GF,DF</sup></b>	\$27
Warm sweet fingerling potato salad, citrus dressed arugula	
<b>Vegetable Napoleon <sup>GF,DF,VG</sup></b>	\$23
Marinated and grilled red onion, zucchini, eggplant, roasted peppers, yellow squash portabella mushroom cap, arugula, cilantro pesto	
<b>Angel Hair Pasta</b>	\$21
Blistered vine ripe tomatoes, local herb sauce, parmesan With brochette of your choice: chicken \$7, shrimp \$10, mahi mahi \$12	

### SWEET plates

<b>Seasonal Fruit Salad <sup>GF,DF,VG</sup></b>	\$12
Grapes, honeydew, cantaloupe, watermelon, citrus and mint syrup	
<b>Chocolate Torta <sup>VG</sup></b>	\$12
Chocolate glaze, candied mandarin	
<b>Coconut Rum Blondie</b>	\$12
Caramelized banana sauce	
<b>Chocolate Mousse Profiteroles</b>	\$12
Dark chocolate, chantilly cream, chocolate shavings	
<b>Assorted Ice Creams &amp; Sorbets</b>	\$10
Ice Cream: chocolate, vanilla, strawberry, rum & raisin, coconut Sorbet: lemon, raspberry <sup>VG</sup>	

Prices are subject to 17% gratuity