



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