



## 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



# Clubhouse Bar & Lounge Dinner Menu



Served from 6pm—10pm

## Soups & Salads

**Bermuda Fish Chowder \$10**

*With Sherry Pepper & Black Rum*

**Butternut Squash Soup \$10**

*Velvety Soup made with Roasted Butternut Squash  
(gf, v, vg)*

**Iceberg Salad \$15**

*Iceberg Lettuce with Blue Cheese, Avocado,  
Tomatoes and Candied Pecans (gf, v)*

**Watermelon Salad \$15**

*Fresh Watermelon, Baby Arugula, Feta Cheese,  
Balsamic Glaze (gf, v)*

## Entrées

*Build your Entrée .... add two sides and a sauce of your choosing*

### From The Land & Sea ....

*topped with Herb Compound Butter*

Beef Ribeye, 10oz. Boneless	\$48
Beef Tenderloin, 6 oz. Boneless	\$44
Beef Striploin, 10oz. Boneless	\$42
Pork Chop, 10oz. Bone In	\$36
Rosemary & Garlic Marinated Lamb Chops	\$42
Roasted 1/2 Chicken, Caribbean Spices	\$29
Local Catch, Fresh Catch of the Day	\$36
Pan Seared Snapper, Garlic and Herb Crust	\$34
Grilled Shrimp Skewers	\$34

## Appetizers

**Lamb Kofta \$24**

*Ground Lamb Shoulder, Garlic Hummus, Pepperoncini,  
Cherry Tomatoes, Kalamata Olives, Pita Bread*

**Wahoo Ceviche \$21**

*Local Wahoo, Lime, Tomato, Red Onion, Cilantro,  
Pomegranate, Mango and Crispy Corn Chips*

**Loaded Potato Skins \$15**

*Baked Potato Wedges topped with Shredded Mozzarella,  
Cheddar Cheese, Scallions and Side of Sour Cream (gf, v)*

**Crab Dip \$21**

*Jonah Crab, Aged Cheddar, Cream Cheese,  
Toasted Flat Bread*

## Sandwiches

*Served with your choice of French Fries, Sweet Potato Fries  
or Garden Greens*

**Angus Beef Burger \$19**

*8oz Angus Beef Patty on Brioche Bun with Sautéed  
Mushrooms and Onion, Blue Cheese Dressing*

**Pulled Pork Sandwich \$21**

*Slow Roasted Pork in Hickory BBQ Sauce on a Light Rye Sub  
with Creamy Coleslaw*

**Royston's Fish Sandwich \$24**

*Seasoned Wahoo Fillet on Raisin Bun with Homemade  
Tartare Sauce*

**Pineapple Chicken Pita \$19**

*Grilled Chicken with Spicy Tomato Salsa, Pineapple,  
Cheddar, Mozzarella and side of Sour Cream*

**Balsamic Glazed Caprese Grilled Cheese \$22**

*Buffalo Mozzarella, Tomato, Arugula, Basil, Balsamic Glaze  
on Buttered Toasted Multigrain Bread (v)*

## Sauces (gf)

Red Wine Demi Glace

Pink Peppercorn Sauce

Pan Jus

Béarnaise Sauce

Caper Cream Sauce

Lemon Butter Sauce

## Sides (gf, v)

Mashed Potato

Baked Potato w/ Sour Cream

Black Eye Peas & Rice (vg)

Truffle Parmesan Fries

French Fries (vg)

Sweet Potato Fries (vg)

Steamed Broccoli (vg)

Sautéed Garlic Mushrooms (vg)

Artisanal Greens (vg)

## Plant Based .... (v, vg)

*Served with Artisanal Greens, Lemon Vinaigrette*

**Roasted Cauliflower Steak \$20**

*Thickly sliced Cauliflower steaks, baked and served with  
Roasted Pepper and Olive Salsa (gf)*

**Grilled Tofu Steak \$20**

*Firm Pieces of Tofu sliced and marinated in GF Soy and  
Sweet Chili, with Steamed Vegetables and Roasted Nuts (gf)*

**Market Vegetable Fettuccini \$20**

*Market Vegetables tossed with Fettuccini and Tomato Basil  
Sauce*

All prices subject to 17% gratuity

v—Vegetarian, vg—Vegan, gf—Gluten Free