



Gluten Free



vegan



CERTIFIED ANGUS BEEF® BRAND

# COCONUTS ON THE BEACH

COCONUTSONTHEBEACH.COM

@coconutstb

2 MINUTEMEN CSWY, COCOA BEACH, FL

321-784-1422

## FOR THE TABLE

### ISLAND CONCH FRITTERS

five golden brown fritters, with side of remoulade 11.9

### COCONUT CRUSTED SHRIMP

five coconut breaded shrimp, served with warm coconut curry sauce 10.9

### CHIPS & SALSA

warm tortilla chips served with our daily fresh made salsa 8

Add Guacamole 2 | House Made Queso 2

### BACON WRAPPED SHRIMP & SCALLOPS

succulent shrimp & scallops wrapped in bacon, deep fried, drizzled with our chipotle ranch 13.9

### SMOKED FISH DIP

served with crackers, celery & cucumbers 11.9

Add jalapeños .75

### 1/2 LB CHILLED PEEL & EAT SHRIMP

deveined shrimp served chilled with herb garlic butter or cocktail sauce 12.9

### BANGIN' SHRIMP

lightly fried shrimp tossed in our bangin' sauce dressed with scallions 13

### SESAME TUNA\*

sesame seared ahi tuna, served rare with wasabi, soy, field greens & dressed in our wasabi vinaigrette 13

### POKE NACHOS\*

wonton chips, marinated tuna poke, scallions, cucumber, toasted sesame seeds, avocado, eel sauce, spicy mayo 16 \*tuna is served raw

**Ask your server to Stack It Up!** with extra toppings for a small upcharge

## CHICKEN WINGS

ten fried wings tossed in your choice of sauce or rub, served with celery Market Price

Add Ranch or Blue Cheese .75 each

**SAUCES: BBQ, Mild, Hot, Garlic Parmesan, Garlic Teriyaki, Thai Chili**

**DRY RUBS: Lemon Pepper, Old Bay**

All "well done" wings are served with sauce on the side

## FRESH SOUP & SALAD



### CORN & CRAWFISH CHOWDER 7

### FRENCH ONION SOUP 7

### SOUP OF THE DAY 7

### HOUSE SALAD 10

### CAESAR SALAD *contains pine nuts* 11

### CHIPOTLE CHICKEN SALAD

fresh mixed greens tossed in chipotle ranch dressing, crumbled bacon, tomatoes, cucumbers, onions, cheddar-jack cheese, with grilled chicken & tortilla strips 15

### COCONUTS SALMON SALAD\*

fresh mixed greens, pecans, mandarin oranges, onion, & gorgonzola cheese crumbles, served with Caribbean vinaigrette on the side. *Cooked medium* 17

### SEARED TUNA SALAD\*

fresh mixed greens, cucumbers, tomatoes, onion, avocado, & wonton strips, served rare, medium rare, medium, drizzled with our wasabi vinaigrette & eel sauce 16

### FRUITY CHICKEN SALAD

creamy house made fruity chicken salad served over fresh mixed greens, tomatoes, mandarin oranges, & pecans, dressed with Caribbean vinaigrette 14

(blackened, grilled or jerked)

**Add Chicken 5 | Shrimp 6 | Catch Of The Day 7**

**DRESSINGS:** Caribbean Vinaigrette, Chipotle Ranch, Ranch, Wasabi Vinaigrette, Honey Mustard, Caesar, Blue Cheese

## Wrap it Up

### COSTA RICAN WRAP

spring mix, cheddar-jack cheese, house made corn salsa & Costa Rican sauce in a jalapeño cheddar wrap  
Chicken 14 | Shrimp 15 | Catch of The Day 16

### CHICKEN SALAD WRAP

house made fruity chicken salad with mixed greens and Caribbean vinaigrette in a spinach & herb wrap 14

### CHIPOTLE WRAP

mixed greens, bacon, cheddar-jack cheese & chipotle ranch dressing in a flour tortilla  
Chicken 14 | Shrimp 15 | Catch of The Day 16

### VEGGIE WRAP

seasonal hummus, fresh mixed greens, cucumbers, tomato, onion, green pepper, mushrooms, house made corn, salsa & Costa Rican sauce in a spinach & herb wrap 13

## EATS

### SHRIMP 'N GRITS

A new twist on an old classic! Lightly blackened shrimp with sauteed red & green peppers served over cheesy grits, garnished with chives & house made roasted red pepper sauce 15.9

### FAJITA STYLE CHICKEN

marinated grilled chicken, sauteed red & green peppers, smothered with cheddar-jack cheese, served over black beans, jasmine rice & our house made roasted red pepper sauce, served with two warm flour tortillas 14.9

### MANGO MAHI\*

catch of the day prepared blackened, grilled or jerked, topped with our award winning mango salsa, served over black beans & jasmine rice 16.9

### COCONUT CRUSTED SHRIMP

coconut shrimp served with our house made warm coconut curry sauce 14.9

### FRIED SHRIMP

lightly dusted & served with cocktail sauce 13.9

### FISH & CHIPS

a generous portion of beer-battered cod, served with fresh tartar, our house made keylime slaw, & choice of side 14.9

### REEF TACOS\*

two tacos blackened, grilled or jerked, filled with spring mix, cheddar jack & our house made corn salsa, served with black beans & jasmine rice  
Shrimp 15 | Mahi 15 | Tuna 16

## Sandwiches & BURGERS

served with choice of side

### MAHI SANDWICH\*

8 oz mahi fillet grilled, blackened or jerked, served with tartar 15.9

### MAHI REUBEN\*

8 oz mahi fillet grilled, blackened or jerked, on marble rye with swiss, key lime slaw & 1000 island dressing 16.9

### CHICKEN SANDWICH

marinated chicken breast grilled, blackened, or jerked 13.9  
*Try It Chipotle Style* with bacon, cheddar-jack cheese & chipotle ranch 1.5

### TURKEY AVOCADO CLUB

toasted white, wheat or rye bread, topped with thinly sliced smoked turkey breast, bacon, avocado, lettuce, tomato & mayo 14.9

### BEACH BURGER\*

1/2 lb fresh *Certified Angus Beef*® grilled to your liking 14

### BLACK 'N ZOLA\*

1/2 lb fresh *Certified Angus Beef*® with blackened seasoning, topped with gorgonzola cheese crumbles & bacon 16

### MUSHROOM SWISS BURGER\*

1/2 lb fresh *Certified Angus Beef*® topped with sauteed mushrooms and swiss cheese 16

### JAMMIN BACON BURGER\*

1/2 lb fresh *Certified Angus Beef*® topped with cheddar cheese and savory bacon jam 16

### VEGAN BURGER

plant based BEYOND Burger that looks, cooks & tastes like the real thing! 14

## SHOW THE KITCHEN SOME LOVE!

Buy them a round for later 12

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Outdoor dining has inherent risks due to wind, sand and birds. Coconuts is not responsible for foreign objects introduced into food after it is delivered to the table.

# WINE



All by the glass offerings are a generous 9 oz pour

## Sparkling

Cupcake Prosecco	Split 8
Wycliff Brut	15
Moet Chandon Imperial	75

## Rosé

Notorious Pink, <i>France</i>	12/32
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## Sauvignon Blanc

Matua Valley, <i>Marlborough, New Zealand</i>	11/29
Kim Crawford, <i>New Zealand</i>	40

## White Blend

Pine Ridge Chenin Blanc Viognier, <i>Napa</i>	28
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## Pinot Grigio

Seaglass, <i>Central Coast</i>	10/27
Santa Margherita, <i>Italy</i>	42

## Chardonnay

Kendall Jackson	10/27
Cakebread, <i>Napa</i>	64

## Pinot Noir

Acrobat, <i>Oregon</i>	12/32
Meiomi, <i>Sonoma Co.</i>	38

## Cabernet

Sterling Vitners, <i>Napa</i>	11/30
DAOU, <i>Pasa Robles</i>	40
Beringer Bourbon Barrel, <i>Napa</i>	42

## Red Blend

Chloe, <i>North Coast</i>	10/27
Troublemaker, <i>Central Coast</i>	45

## Merlot

St. Francis, <i>Sonoma</i>	38
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## Malbec

Alamos, <i>Argentina</i>	25
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## Sangria

Hand crafted Red or White	9
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# LITTLE COCONUTS

For our guests 12 & under, please.  
Additional charge for fruit, salad or vegetables

## GRILLED CHEESE

your choice of cheese between two pieces of white, wheat or rye bread, choice of side 7

## KIDS' HAMBURGER

choice of side 7 | Add cheese 1

## FRIED SHRIMP

four hand breaded fried shrimp served with cocktail sauce, choice of side 7

## CHICKEN TENDERS

two tenders fried to a golden brown served with choice of sauce, choice of side 8

## BUTTER PASTA

Does not come with side 6  
upgrade to alfredo 7

# HAPPY ENDINGS

## KEY LIME PIE

### A Florida Favorite

decorated with whipped cream & key lime sauce 7

## THREE LAYER CHOCOLATE CAKE

decorated with whipped cream & chocolate sauce 7

## PINEAPPLE CREME BRULEE

served inside a fresh pineapple 8  
(upon availability)

## DESSERT OF THE MONTH 8

# Specialty Entrees

all entrees are served with choice of two sides

ADD SIDE CAESAR OR HOUSE SALAD 3

## FROM THE SEA

### FRESH CATCH

your choice of mahi, salmon or yellowfin tuna & one of our signature seasonings - blackened, grilled or jerked 24

### STUFFED RED SNAPPER UPON AVAILABILITY

fresh caught red snapper seasoned & stuffed with jumbo lump crab meat, topped with two succulent shrimp, our savory beachside bearnaise, & candied pecans 35

### JALAPENO CRUSTED MAHI

a filet of mahi mahi breaded with a jalapeno panko crust smothered in our kickin jalapeno cream sauce 26

### TOGARASHI TUNA\*

togarashi and wasabi crusted yellowfin tuna cooked rare, drizzled with house poke glaze 26

### JUMBO LUMP CRAB CAKE DINNER

two jumbo lump crab cakes, drizzled with our remoulade 32

### SHRIMP & SCALLOPS

sauteed scallops & shrimp topped with our house made roasted red pepper sauce 28

### LEMON CAPER SALMON\*

grilled salmon cooked medium and dressed with a lemon caper sauce 24.9

### LOBSTER DINNER

two cold water lobster tails served with drawn butter Market Price

## LAND

### PARMESAN CRUSTED CHICKEN

herb crusted chicken topped with a creamy parmesan sauce 24

### CHEF'S HOUSE STEAK

12 oz blackened NY strip, mushrooms & sundried tomatoes, topped with our garlic cream sauce 30

### NY STRIP

12 oz NY strip 28

### FILET MIGNON

8 oz tender montreal crusted filet mignon 36

### TOMAHAWK RIBEYE UPON AVAILABILITY please allow extra time for cooking

42 oz bone-in tomahawk ribeye is a feast fit for 2! Market Price

top it off: bearnaise sauce, jalapeno cream sauce, gorgonzola crumbles or mushroom & onions 2

## PASTA

### SEAFOOD SCAMPI

a classic white wine & garlic butter sauce tossed with shrimp, scallops & fettuccine noodles, garnished with parmesan 26

### ALFREDO PASTA

fettuccine noodles tossed in a rich creamy garlic cheese sauce topped with parmesan 20  
Add Chicken 4 | Shrimp 5 | Mahi 6 | Scallops 7 | Pick Two 8

### PASTA DEL MAR

mussels and shrimp sauteed in a light garlic herb sauce, served with farfalle pasta 26

## SIDES

no additional charge with meal

French Fries 3.5 / Basket 4.95

Seasonal Fruit 3

Beans & Rice 3

small upcharge with meal

Sweet Potato Fries 3.95 / Basket 5.5

Seasonal Vegetable 4.9

Seasonal Potato 4

Broccoli 4.5

House Salad 6

Caesar Salad 7  
contains pine nuts

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