



Gluten Free



vegan



CERTIFIED ANGUS BEEF BRAND

COCONUTS ON THE BEACH

COCONUTSONTHEBEACH.COM

@coconutsotb

2 MINUTEMEN CSWY, COCOA BEACH, FL

321-784-1422

FOR THE TABLE

ISLAND CONCH FRITTERS

six golden brown fritters, with side of remoulade 12.9

COCONUT CRUSTED SHRIMP

six coconut breaded shrimp, served with warm coconut curry sauce 12.9

CHIPS & SALSA

warm tortilla chips served with our daily fresh made salsa 8
Add Guacamole 3 | House-made Queso 3

BACON WRAPPED SHRIMP & SCALLOPS

succulent shrimp & scallops wrapped in bacon, deep fried, drizzled with our chipotle ranch 14.9

SMOKED FISH DIP

served with crackers, celery & cucumbers 12.9
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 13.9

SESAME TUNA*

sesame seared ahi tuna, served rare with wasabi, soy, field greens & dressed in our wasabi vinaigrette 13.9

POKE NACHOS*

wonton chips, marinated tuna poke, scallions, cucumber, toasted sesame seeds, avocado, eel sauce, spicy mayo 18 *tuna is served raw

Ask your server to Stack It Up!

with extra toppings for an 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, Extra Hot

DRY RUBS: Lemon Pepper, Old Bay

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

FRESH SOUP & SALAD



CORN & CRAWFISH CHOWDER 7.9

FRENCH ONION SOUP 7

SOUP OF THE DAY 7

HOUSE SALAD 10

CAESAR SALAD 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

(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, Balsamic Vinaigrette

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, coconut rice & our house-made roasted red pepper sauce, served with two warm flour tortillas 15.9

MANGO MAHI*

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

COCONUT CRUSTED SHRIMP

coconut shrimp served with our house-made warm coconut curry sauce 15.9

FRIED SHRIMP

lightly dusted & served with cocktail sauce 14.9

FISH & CHIPS

a generous portion of beer-battered cod served with fresh tartar, fries and our house-made keylime slaw 15.9

REEF TACOS*

two tacos blackened, grilled or jerked, filled with spring mix, cheddar jack & our house-made corn salsa, served with black beans & coconut 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 2

TURKEY AVOCADO CLUB

toasted white 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 14.9

BLACK 'N ZOLA*

1/2 lb fresh *Certified Angus Beef*® with blackened seasoning, topped with gorgonzola cheese crumbles & bacon 16.9

MUSHROOM SWISS BURGER*

1/2 lb fresh *Certified Angus Beef*® topped with sauteed mushrooms and swiss cheese 16.9

JAMMIN BACON BURGER*

1/2 lb fresh *Certified Angus Beef*® topped with cheddar cheese and savory bacon jam 16.9

VEGAN BURGER

plant based BEYOND Burger that looks, cooks & tastes like the real thing! 14.9

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 UPON AVAILABILITY

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

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
Lamarca Processo	26
Moet Chandon Imperial	75

Rosé

Notorious Pink, France	12/32
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Sauvignon Blanc

Matua Valley, Marlborough, New Zealand	12/29
Kim Crawford, New Zealand	40

White Blend

Pine Ridge Chenin Blanc Viognier, Napa	28
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Pinot Grigio

Seaglass, Central Coast	11/27
Santa Margherita, Italy	42

Chardonnay

Kendall Jackson	11/27
Cakebread, Napa	64

Pinot Noir

Acrobat, Oregon	12/32
Meiomi, Sonoma Co.	38

Cabernet

Sterling Vitners, Napa	11/30
DAOU, Pasa Robles	40

Red Blend

Chloe, North Coast	11/27
Troublemaker, Central Coast	45

Merlot

St. Francis, Sonoma	38
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Malbec

Alamos, Argentina	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 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

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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

ISLAND SWORDFISH* UPON AVAILABILITY

grilled filet topped with our award winning mango salsa and drizzled with a ginger garlic teriyaki glaze 30

JALAPEÑO CRUSTED MAHI

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

TOGARASHI TUNA*

togarashi and wasabi crusted yellowfin tuna cooked rare, drizzled with wasabi aioli 26

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 28

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 34

NY STRIP

12 oz NY strip 32

FILET MIGNON

8 oz tender montreal crusted filet mignon 40

BONE-IN RIBEYE

24 oz frenched bone-in ribeye 58

top it off: jalapeño 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 28

ALFREDO PASTA

fettuccine noodles tossed in a rich creamy garlic cheese sauce topped with parmesan 22
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 28

SIDES

no additional charge with meal

French Fries 3.5 / Basket 4.95

Seasonal Fruit 3

Beans and Coconut 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