



Gluten Free



vegan



Spicy



COCONUTSONTHEBEACH.COM

@coconutstob

2 MINUTEMEN CSWY, COCOA BEACH, FL

321-784-1422

FOR THE TABLE

APPETIZER FEATURE

a locally loved classic appetizer
or a new Chef's creation Market Price

ISLAND CONCH FRITTERS

fried golden brown fritters,
served with warm coconut curry sauce 13.5

COCONUT CRUSTED SHRIMP

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

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, capers,
shallots, and jalapeños 13.9

1/2 LB STEAMED PEEL & EAT SHRIMP

deveined shrimp served chilled or hot
add old bay upon request,
served with garlic butter or cocktail sauce 12.9

BANGIN' SHRIMP

breaded shrimp, fried and 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 8

Or ask for it *In A Bowl!*

same delicious ingredients,
just substitute jasmine rice for wonton chips

CHICKEN WINGS

10 fried wings tossed in your choice of sauce,
served with celery, ranch or blue cheese 16

SAUCES: BBQ, Mild, Hot, Garlic Hot, Thai Chili

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

FRESH SOUP & SALAD



CORN & CRAWFISH CHOWDER **Spicy** 7.9

FRENCH ONION SOUP 7

HOUSE SALAD 10

CAESAR SALAD 11

CHOPPED POWER SALAD

a healthy blend of power greens, diced beets,
house-made corn salsa, topped with tri colored quinoa,
sunflower seeds and tossed in a citrus greek vinaigrette 14

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, Caesar, Blue Cheese,
Balsamic Vinaigrette, Citrus Greek Vinaigrette

EATS

FIESTA CHICKEN STACK

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 15.9

MANGO MAHI*

catch of the day prepared blackened, grilled or
jerked, topped with our award winning mango salsa,
served over black beans & jasmine rice 17.9

COCONUT CRUSTED SHRIMP

coconut shrimp served with our house-made
warm coconut curry sauce, comes with one side 16.9

FRIED SHRIMP

lightly battered & served with cocktail sauce
comes with one side 15.9

FISH & CHIPS

beer-battered cod served with fresh tartar,
fries and our house-made keylime slaw
comes with one side 16.9

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 16 | Mahi 16 | Tuna 17

Sandwiches & BURGERS

served with choice of side

MAHI SANDWICH*

8 oz mahi fillet grilled, blackened or jerked,
served with tartar 16.9

MAHI REUBEN*

8 oz mahi fillet grilled, blackened or jerked, on marble rye
with swiss, key lime slaw & 1000 island dressing 17.9

SPICY TUNA SANDWICH*

togarashi and sesame encrusted tuna fillet, served rare,
medium rare or medium, topped with pickled onion,
cucumber, avocado and drizzled with spicy mayo 17.9

CHIPOTLE CHICKEN SANDWICH

marinated chicken breast grilled, blackened, or jerked,
with bacon, cheddar-jack cheese & chipotle ranch 15.9

BEACH BURGER*

½ lb fresh *Certified Angus Beef*® 15.9

BLACK 'N ZOLA*

½ lb fresh *Certified Angus Beef*® with blackened seasoning,
topped with gorgonzola cheese crumbles & bacon 16.9

JAMMIN BACON BURGER*

½ lb fresh *Certified Angus Beef*®
topped with cheddar cheese and savory bacon jam 16.9

VEGAN BURGER

plant based BEYOND Burger served on a gluten free,
vegan bun that looks, cooks & tastes like the real thing! 14.9

Wrap it Up

served with choice of side

TURKEY AVOCADO CLUB

your choice of flour or spinach wrap,
or toasted white or rye bread,
topped with thinly sliced smoked turkey breast,
bacon, avocado, lettuce, tomato & mayo 14.9

COSTA RICAN WRAP

spring mix, cheddar-jack cheese, house-made corn salsa
& Costa Rican sauce in a jalapeño cheddar wrap
Chicken 15 | Shrimp 16 | Catch of The Day 16.9

CHIPOTLE WRAP

mixed greens, bacon, cheddar-jack cheese
& chipotle ranch dressing in a flour tortilla
Chicken 15 | Shrimp 16 | Catch of The Day 16.9

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 14

SHOW THE KITCHEN SOME LOVE!

Buy them a round for later 12

all burgers are cooked to med-well temp

20% Gratuity added to all parties 6 or more

*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 9
Wycliff Brut	17
Lamarca Processo	28
Moet Chandon Imperial	75
Rosé	
Squealing Pig, <i>New Zealand</i>	12/34
Sauvignon Blanc	
Matua Valley, <i>Marlborough, New Zealand</i>	12/29
Pinot Grigio	
Seaglass, <i>Central Coast</i>	11/27
Chardonnay	
Kendall Jackson	11/27
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
CAYMUS	140
Red Blend	
Red Schooner	69
Merlot	
St. Francis, <i>Sonoma</i>	38
Malbec	
Alamos, <i>Argentina</i>	25
Sangria	
Hand crafted Red or White	9

LITTLE COCONUTS

For our guests 12 & under, please.
There is an upcharge for adults
Additional charge for 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
hand breaded fried shrimp, choice of side 7
- CHICKEN TENDERS
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 7.5

PINEAPPLE CREME BRULEE
served inside a fresh pineapple 8
(upon availability)

THREE LAYER CHOCOLATE CAKE
decorated with whipped cream & chocolate sauce 7.5

DESSERT OF THE MONTH 8

Specialty Entrees

all entrees are served with choice of two sides

ADD SIDE CAESAR OR HOUSE SALAD 4

FROM THE SEA

- JALAPEÑO CRUSTED MAHI
a filet of mahi mahi breaded with a jalapeño panko crust , fried, then topped with our kickin' jalapeno cream sauce 26.9
- TOGARASHI TUNA
togarashi and wasabi crusted yellowfin tuna cooked rare, drizzled with wasabi aioli 26.9
- SHRIMP & SCALLOPS
sauteed scallops & shrimp topped with our house-made roasted red pepper sauce or our kickin jalapeño cream sauce 28.9
- LEMON CAPER SALMON*
grilled salmon cooked medium and dressed with a lemon caper sauce 28.9
- LOBSTER DINNER UPON AVAILABILITY
two cold water lobster tails served with drawn butter **Market Price**

CHEFS CREATION

Market Price UPON AVAILABILITY

LAND

- CHEF'S HOUSE STEAK
12 oz blackened NY strip, mushrooms & sundried tomatoes, topped with our garlic cream sauce 34.9
- NY STRIP
12 oz NY strip 32.9
- FILET MIGNON
8 oz tender montreal crusted filet mignon 42.9
- BONE-IN RIBEYE
24 oz frenched bone-in ribeye 58.9

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

CHEFS PASTA CREATION

Market Price UPON AVAILABILITY

PASTA

- SEAFOOD SCAMPI
a classic white wine & garlic butter sauce tossed with shrimp, scallops & fettuccine noodles, garnished with parmesan 28.9
- ALFREDO PASTA
fettuccine noodles tossed in a rich creamy garlic cheese sauce topped with parmesan 23
Add Chicken 4 | Shrimp 5 | Mahi 6 | Scallops 7 | Pick Two 8

SIDES

<i>no additional charge with meal</i>	<i>small upcharge with meal</i>	
French Fries 3.5 / Basket 4.95	Sweet Potato Fries 3.95 / Basket 5.5	House Salad 6
Seasonal Fruit 3	Seasonal Vegetable 4.9	Caesar Salad 7
Beans and Jasmine Rice 3	Seasonal Potato 4	

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