

# COCONUTS

## APPETIZERS

**Tri-Color Nachos \$12**

Chili, Queso Sauce, Tomato, Jalapeno  
*Side of Guacamole +\$3*

**Dozen Wings \$14**

Buffalo, Honey BBQ or Asian

**Fried Calamari & Shrimp \$15**

Smoked Marinara Dipping Sauce

## SALADS

### Caesar

**\*Chicken \$16/\*Salmon \$20**

Crisp Romaine Hearts, Parmesan  
Creamy Caesar Dressing, Herb Bread

**Spinach & Roasted Beets \$14**

Goat Cheese, Candied Walnuts  
Balsamic & Olive Oil Drizzle

**Add Chicken +\$6/\*Salmon +\$10**

**Cobb \$16**

Bacon, Egg, Tomato, Blue Cheese  
Avocado, Cucumber, Buttermilk Ranch  
**Add Chicken +\$6/Salmon +\$10**

**Sesame Crusted \*Tuna \$24**

Quinoa Salad, Sweet Chili Soya Glaze

## THREE CHEESE FLATBREAD 14

Mozzarella, Cheddar, Jack Cheese, Pomodoro Sauce, Fresh Basil  
*Mushrooms, Onions, or Peppers +\$.50*  
*Sausage, Ham, or Pepperoni +\$2 each*

## KID'S KWIZEEN \$8

Choice of Fruit, Fries or Mango Slaw

\*Cheese Burger Grilled Cheese Hot Dog Chicken Tenders Cheese Flatbread

*\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*

## SANDWICHES & SUCH

Choice of Fruit, Fries, or Mango Slaw

**\*Tuna Taco \$16**

Seared Yellowfin, Napa Cabbage Slaw  
Fresh Guacamole and Salsa

**\*Gulf Grouper \$18**

Blackened or Crunchy  
Spicy Remoulade, Brioche Roll

**Lobster Salad Roll \$18**

Lobster, Celery, Red & Green Peppers  
Mayo, Served on a Grilled Roll

**Grilled Chicken \$15**

Grilled Breast, Swiss, Avocado  
Lettuce, Tomato, Onion, Ciabatta Roll

**\*Chicken Caesar Wrap \$16**

Crisp Romaine, Shaved Parmesan  
Sliced Chicken, Caesar Dressing  
Soft Flour Tortilla

**\*Angus Burger \$16**

1/2 Pound Chopped Angus Short Rib  
Lettuce, Tomato, Onion, Brioche Roll  
**Cheese or Bacon +\$1 each**

**Vegetarian Burger Available**

*(plant based substitute)*

# COCONUTS

OPEN DAILY 11 AM - 6 PM ~ FOOD SERVICE TILL 5 PM

HAPPY HOUR 3 PM - 5 PM DAILY

## TROPICAL SPECIALTIES

12 oz \$11 16 oz \$14

### Casa Paloma

Platinum Tequila, Pomegranate Liquor  
Pink Grapefruit Juice, Lemon Juice  
Agave, Splash of Soda

### Cool Cucumber

Cucumber Vodka, White Cranberry  
Juice, Agave Splash of Sour Mix  
Lime, Fresh Basil Garnish

### Sanibel Iced Tea

Vodka, Fresh Brewed Tea, Honey  
Peach Puree, Simple Syrup  
Fresh Squeezed Lemon

### Frozen Mudslide

Vodka, Irish Cream, Coffee Liqueur  
Splash of Cream

### Strawberry-Basil Lemonade

Citrus Vodka, Strawberry, Lemon  
Basil, Splash of Soda

### Frozen Daiquiris

Strawberry ~ Banana ~ Mango  
Raspberry ~ Peach

## WINE \$11

Prosecco ~ Chardonnay  
Sauvignon Blanc ~ Pinot Grigio  
Pinot Noir ~ Cabernet Sauvignon

## SMOOTHIES

12 oz. \$6.50 16 oz. \$8.50

Vanilla ~ Chocolate ~ Strawberry  
Banana ~ Mango ~ Raspberry ~  
Peach

**Make it a Malt! +\$2**

### Bourbon Smash

Bourbon, Lemonade, Fresh Mint

### Pina Colada

Rum, Pineapple Juice, Coconut Cream  
Toasted Coconut Rim

### Rum Punch

Coconut Rum, Banana Liqueur  
Pineapple Juice, OJ, Grenadine  
Dark Rum Float

### Margarita

Platinum Tequila, Triple Sec  
Sour Mix and Lime

### Pineapple-Coconut Margarita

Platinum Tequila, Triple Sec  
Sour Mix and Lime, Pineapple Juice  
Cream of Coconut

### Rum ~ Tequila Mojitos!

White Rum or Platinum Tequila, Mint  
Lime Juice, Cane Sugar Syrup  
Splash of Soda

## DRAFT BEER (pint)

Domestic \$7.50 Premium \$8.50

Bud Light ~ Yuengling ~ Shock Top  
Landshark ~ Hurricane Reef IPA  
Key West Sunset Ale

## CANNED BEER

Domestic \$6 Premium \$7

Coors Light ~ Miller Light ~ Corona  
Michelob Ultra ~ Stella ~ Heineken  
Guinness ~ Jai Alai IPA ~ High 5 IPA