



Latitude 26.07.01 N
Longitude 80.06.47 W

To Start

- COCONUT SHRIMP 9
- SMOKED FISH DIP 9
- GRILLED JERK WINGS 8
- PEEL AND EAT SHRIMP 12
- CONCH FRITTERS 8
- SPINACH AND ARTICHOKE DIP 10

Daily Ceviche

Changing flavors and ingredients MKT

Salads

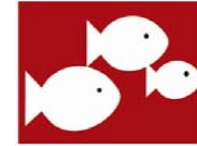
- SESAME SEARED TUNA
soy + ginger vinaigrette 14
- CRAB CAKE SALAD
Pan seared lump cake over field greens 14
- COCONUTS HOUSE SALAD*
papaya house dressing 9
- CAESAR SALAD*
homemade dressing and croutons 9

- * + Grilled Chicken 12
- + Shrimp 13.5
- + Mahi Mahi 13

- pet friendly to friendly pets

Chef Selections

- PAN SEARED FISH
selections and preparation changes daily MKT
 - DANISH BABYBACK BARBECUED RIBS
chipotle bbq sauce 19
 - COMFORT BOWL
pasta shells + sriracha cheese sauce w/
chicken 16 or lobster 21
 - NEW YORK STRIP STEAK
grilled + sliced 26
 - SEASONAL VEGETABLE PLATE
varies due to nature 14
 - CRAB CAKE ENTREE
lump crab meat w/ Creole mustard sauce 26
 - JAMBALAYA
andouille sausage + chicken + shrimp 18
 - LOCAL FISH of the DAY
grilled or blackened MKT
 - TERIYAKI CHICKEN
marinated + grilled 15
 - FEATURES
depends on Elliot's mood MKT
-
- LOBSTER ROLL
New England style 15
 - TIM'S BACKYARD BURGER
cheddar or swiss cheese 9
 - FISH TACOS
a local favorite 13
 - GRILLED CHICKEN SANDWICH
with swiss cheese 9
 - LOCAL MAHI SANDWICH
blackened or grilled 13



coconuts

Sunday Brunch 10am -1pm

Wines by the Glass

W

Pinot Grigio	Terrazze De La Luna, Italy	7/24
Rose	Mas De Gourgannier, Provence	8/26
Riesling	Rudi Wiest, Rhein River	7/26
Sauvignon Blanc	Chateau Bonnet, Bordeaux	7/25
Chardonnay	Four Vines "Naked" Un-oaked, Napa	8/27
Chardonnay	Dry Creek, Russian River Valley	9/28

R

Pinot Noir	Next, Oregon	9/29
Pinot Noir	Ramsey, Central Coast	10/32
Merlot	14 Hands Washington	8/26
Cabernet	Consentino "The Cab", California	9/28
Cabernet Fran	Truchard, Napa Valley	10/30
Tempranillo	Panarozz, Jumilla	8/25

Sides

- Pigeon Peas and Rice 3
- Cole Slaw 3
- Thick Sliced Tomatoes 3
- Daily Vegetables 4
- French Fries 3
- Mac + Cheese 4
- Deviled Eggs 3
- Grilled Corn on the Cob 3

18 % Gratuity will be added to all parties

be nice

W

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Pine Ridge, Chenin Blanc – Vignier 28
Sokol Blosser "Evolution", Oregon 29
Virtu, St. Supery, White Meritage 38

Mason, Sauvignon Blanc, Napa 30
Kim Crawford, Sauvignon Blanc, Marlborough 32

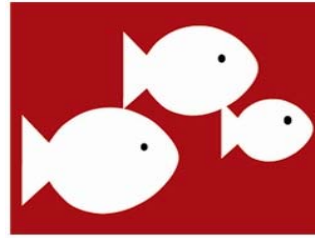
Naia, Verdejo, Spain 27
La Spinetta, Moscato, Italy 29
King Estates, Domaine, Pinot Gris, Oregon 42

Au Bon Climat, Chardonnay, Santa Barbara 38
Jordan, Chardonnay, Russian River Valley 49
Domaine La Roche, Chablis "Premier Cru" Burgundy 56
Cakebread Cellars, Chardonnay, Napa Valley 68
Hollywood & Vine "2480", Chardonnay, Napa 84

Bubbles

Mumm, Brut, Napa Valley, Split 9
Perrier-Jouet, Grand Brut, France, ½ bottle 28
Di Coneglamo - Canella, Prosecco - Italy 35
Gloria Ferrer "Royal Cuvee" Sonoma 48
Piper Heidsieck Rose Champagne, France 72
Laurent Perrier, Champagne, France 84

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e-n-i-c-e

Sangrias

"Mama Chacon's" family recipe
 Red or White 8.50

Frozen Features

- Mojito Freeze 7.50
- Raspberry Mojito Freeze 7.50

Glass Bottle Soda

Boylan's

Black Cherry and Orange

Bottled Beers

D

PBR, WI 4
Miller Lite, WI 4
Yuengling, PA 4.25
Sierra Nevada, CA 4.5

I

Kalik, Bahamas 4.25
Amstel Light, Holland 4.5
Stella Artois, Belgium 4.5
New Castle, Nut Brown Ale, England 4.5
Becks, Non-Alcohol, Germany 3.5

**Seasonal Micro Brew Available...*

R

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Clayhouse, Adobe Red 28
Robert Hall, Rhone de Robles 32
Ferrari Carano "Sienna", Alexander Valley 35
Fire Block, Grenache, Clare Valley, Australia 32
Marietta Cellars, Zinfandel Blend 54

Emeritus, Pinot Noir, Russian River 46
Argyle, Pinot Noir Reserve, Willamette 57
Domaine Drouhin, Pinot Noir, Willamette Valley 75

Campillo, Reserve Rioja, Spain 45
Ben Marco, Malbec, Mendoza, Argentina 34

Terraces, Zinfandel, Napa 38
Cht. Ste. Michelle "Canoe Ridge" Merlot, Washington 39
Miner, "Stagecoach", Merlot, Oakville 68

Epsilon, Shiraz, Borossa Valley 38
OJAI, Syrah, Santa Barbara 48
Zaca Mesa, Black Bear, Syrah, Santa Barbara 76
Elyse, Petite Syrah, Napa 67

Franciscan, Cabernet Sauvignon, Oakville Estate, Napa 48
Cain Cuvee, Cabernet Sauvignon, Napa Valley 54
Ehlers Estate, Cabernet Sauvignon, Napa Valley 68
Justin Isosceles, Cabernet Sauvignon, Central Coast 88
Rubicon-Cask, Cabernet Sauvignon, Rutherford 96

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