



Restaurant Week

January 17th to February 3rd, 2019

Lunch Menu

(Twenty Two Dollars)



Dinner Menu

(Forty Two Dollars)

Starters

Golden Brie de Meaux

raspberries- blueberries- corn flake crusted
grilled baguette

or

Crispy Italian Style Calamari

tossed with a ragout of olives-peppers-onions
served with roasted Roma tomato sauce

or

Vine Ripe Tomato and Baby Kale

baby apples- toasted almond
balsamic reduction

or

Café Coco Fish Chowder

Gosling's rum & Outerbridge Sherry Peppers

Mains

CAB- Custom Blend Burger

apple wood smoked bacon, cheddar cheese
salt and pepper crispy fries

or

Coco Reef Fish Po Boy

herb marinated char-grilled Mahi Mahi,
crispy fries, sirachi tartar sauce-
butter lettuce and tomato

or

Chicken or Steak Quesadilla

Mex-Tex spiced grilled chicken, cheddar cheese
sautéed pepper & onions

or

Maine Lobster Sliders

Fresh Lobster salad, avocado, Roma tomato,
butter lettuce, smoked bacon on pretzel buns-
crispy fries

Desserts

Chocolate & Walnut Brownie

vanilla bean gelato-dark chocolate drizzle

or

Island Key Lime Pie

raspberry and mango coulis- whip creme

or

Fresh Fruit Plate

mix berry sorbet

or

Selection of Ice Cream & Fruit Sorbets

Starters

House Special Agnolotti

fontina-spinach-butternut squash-brown butter
toasted almonds-parmesan

or

Chilled Jerked Shrimp

baby arugula EXVOO-mango pico de gallo

or

Smoked Salmon and Avocado Stack

pickle ginger-roasted pinenuts-crispy corn chips

or

Café Coco Fish Chowder

Gosling's rum & Outerbridge Sherry Peppers

Mains

Skillet Seared Red Snapper

lobster risotto, vanilla bean-scallion-mushroom-
sun dried tomato beurre blanc-asparagus

or

30 day aged Bleu Cheese Crust Filet

confetti mash, balsamic mushrooms,
red wine demi glace-garlic broccoli

or

Thyme Roasted Free Range Chicken Breast

roasted fingerling potatoes-
Italian style ragout-pan gravy

or

Tuscan Seafood Pasta

chorizo, fresh assortment of seafood in a
traditional southern Italian tomato sauce-tossed
with penne pasta -garnished with crostini

Desserts

Chocolate & Walnut Brownie

vanilla bean gelato-dark chocolate drizzle

or

Island Key Lime Pie

raspberry and mango coulis- whip creme

or

Key Lime Cheese Cake

berry compote, strawberry coulis

or

Warm Apple Strudel

salted caramel gelato, white chocolate drizzle

or

Selection of Ice Cream & Fruit Sorbets

Our Prices are subject to a 17% service charge