



FRESH LOCAL SEAFOOD

Welcome to **COCO BLUE** where the warm tropical flavors of the islands meet the treasures of the Caribbean Sea.
Sip Guavajitos at Sunset on the Marina during **Coco Loco** Happy Hour Daily 5-7pm.
We support local organic farmers & fishermen with fresh caught fish and lobster delivered daily.

For Take-Out Orders, Reservations, AYH Dockside Delivery, Catering,
Gift Certificates or Special Events Information:

340.774.7253

cocobluerestaurant.com

10% charge applied to all to go orders

APPETIZERS

Coco – Chipotle Ceviche

Fresh Local Seafood / cooked naturally in citrus juices / coconut – chipotle salguero / pico / fresh shaved coconut / cassava chips / 14

Blackened Fish Tacos

Down Island Spice Rubbed Fresh Fish / yuzu pico / sweet chile glazed bacon / citrus crème freche / crispy wonton shell / 14

Poblano Crab Soufflé

Fresh Lump Crab / poblano creamed spinach / roasted “rajas” peppers & onions / cassava chips / 12

Volcano Shrimp

Tempura Rock Shrimp / green chili aioli / jalapeño sprinkle / cilantro petals / lime squeeze / 14

Mango Chicken Wraps

Sautéed Jerk Chicken / jicama / peanuts / cilantro / bibb lettuce / mango-pepper salguero / 12

Lime – N – De - Coconut Calamari

Corn Meal Dusted Crispy Calamari / toasted coconut / red & green pepper confetti / coconut–lime aioli / 12

Drunken Mussels & Clams

Spanish Chorizo / Presidente / garlic / cilantro / adobo tostones / 14

Soca Spring Rolls

Crispy spring rolls filled with veggies, potato, & jalapeño / grilled pineapple – tamarind chutney / 8

Soup Of The Day

Chef's fresh daily creation highlighting local flavors / 10

SALADS

Isla Bonita Chopped Salad

Mixed greens / tomato / red onion / cucumber / jalapeño cornbread croutons / avocado – lime dressing / 10

Down Island Spinach Salad

Spinach / jicama / down island spice blackened mango / warm bacon–rum reduction / Sofrito Grilled Tiger Shrimp / 16

TRADITIONAL SUSHI

Maki (roll – 8 pcs) / 7

Nigiri (over rice – 2 pcs) / 8

Sashimi (no rice – 2 pcs) / 10

Tuna ≈ Maguro

Salmon ≈ Sake

Smoked Salmon ≈ Sake O Suu

Yellow Tail ≈ Hamachi

Cooked Shrimp ≈ Ebi

Spicy Tuna ≈ Pirittoshita Aji Maguro

Spicy Blue Crab ≈ Pirittoshita Aji Kani

Crabstick ≈ Kanikama

Fresh Water Eel ≈ Unagi

Local Caribbean Wahoo ≈ Ono (MP)

Smelt Fish Roe ≈ Masago

ISLAND INSPIRED SUSHI ROLLS

Tuna Tempest

Spicy Tuna / avocado / scallion / tempura crunchies / hot chili oil / 10

Goin' Back To Cali

Ahi Tuna / Kanikama Crab / avocado / cucumber / 12

Phat Philly

cucumber / red onion / scallion cream cheese / topped with Smoked Salmon / 10

ISLAND INSPIRED SUSHI ROLLS (CONTINUED)

Feelin' Crabby

Jumbo Lump Crab / arugula / red onion /
bacon crumbles / passion fruit – jalapeño glaze / 14

Black Mamba

Tuna / Salmon / avocado / spicy marinated cucumbers / black sesame / habañero peppers / kabayaki / 14

Red Hooked

Spicy Tempura Shrimp / avocado / tempura crunchies / topped with tuna & scallions / kabayaki / 14

Spicy Wahoooo

green apple / avocado / jalapeño “stinger” /
green curry sushi rice / topped with Local Wahoo / hot chili oil / 12

Lucky Bamboo

Tofu / bamboo shoots / Latin sweet peppers /
avocado / **green** soy paper / citrus ponzu / 10

Soho House

Smoked Salmon / Spicy Blue Crab / jicama slaw /
scallion cream cheese / entire roll tempura /
chipotle aioli / passion fruit – jalapeño glaze / 14

Royale w/ Cheese

Grilled Filet / manchego / baby greens / tomato /
soy paper / topped with crispy tobacco onion /
green chili aioli / 14

Pink Lady

Spicy Blue Crab / Spicy Tuna / jicama / pink soy paper / entire roll tempura / topped with crispy pickled ginger /
chipotle aioli / low carb (no rice) / owners' favorite / 16

Eelvolutionary Roll

BBQ Eel / mango / tempura crunchies /
scallion cream cheese / masago / kabayaki / 14

ENTRÉES

North Drop Frenzy *

Cilantro & panko encrusted Yellowfin Tuna /
avocado risotto / garlic spinach /
passion fruit – jalapeño glaze / yuzu pico / 26

Key Lime Sea Bass

Key Lime – White Wine Marinated Sea Bass /
warm chorizo, arugula, shiitake sauté /
manchego mash / crispy onions / 28

Lemongrass Glazed Salmon *

Lemongrass–Chimichurri Glazed Salmon /
island spiced plantains / piña – jicama slaw /
cilantro essence / 26

Snappin' Whole Snapper

Crispy or Grilled Local Snapper / tahini broccolini /
coconut black magic rice / Thai–vinaigrette / 28

Banana Pepper Mahi Mahi

Banana Leaf Wrapped Mahi Mahi / garlic spinach /
coconut black magic rice /
banana pepper beurre blanc / 26

Sugar Cane Shrimp

Down Island Marinated Tiger Shrimp /
sugar cane skewers / island spiced plantains /
roasted poblano – bacon risotto / 26

*** Tofu available for protein substitution on these dishes**

ENTRÉES (CONTINUED)

Grilled Caribbean Lobster

crab sofrito stuffing / manchego mash / tahini broccolini / citrus butter / ½ lobster / 36 whole lobster / 48

One Love Filet

Black Peppercorn Dusted Angus Grilled Filet /
creamy chorizo jus / garlic spinach /
smoked chili polenta frites / crispy onions / 36
Add Grilled Tiger Shrimp / +12

Honey Glazed Chicken

Caribbean Spice Marinated /
Free Range, Baked, & De-Boned Half Chicken /
house-infused citrus honey glaze /
manchego mash / tahini broccolini / 24

Calypso BBQ Pork Ribs

Habanero & guava glazed pork ribs / pina-jicama slaw /
masa cornbread / Chimichurri butter / 26

Tidal Wave Tofu

Blackened Chile-Lime Tofu / crispy shiitakes /
avocado risotto / citrus scented arugula / 22

SENSATIONAL SIDES / 8

Warm Chorizo, Arugula, Shiitake Sauté

Island Spiced Plantains *

Smoked Chili Polenta Frites *

Tahini Broccolini *

Piña – Jicama Slaw *

Manchego Mash *

Garlic Spinach *

Masa Cornbread & Chimichurri Butter *

*** Vegetarian Selections**