



**APPETIZERS**

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**Coconut Shrimp 9.**  
served with papaya dipping sauce

**Smoked Fish Dip 8.5**  
served with green tabasco

**Grilled Jerk Wings 8.**  
served with ranch dipping sauce

**Peel and Eat Shrimp 11.**  
served with cocktail sauce

**Conch Fritters 8.**  
served with papaya dipping sauce

**Spinach and Artichoke Dip 9.**  
served with tortilla chips

**SALADS**

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**Coconuts House Salad 9.**  
Field greens with our papaya house dressing.  
+ Grilled-n-chilled chicken 11.  
+ Shrimp 13.  
+ Mahi-Mahi 13.

**Bahamian Conch Salad 10.**  
Authentic - Save yourself the airfare

**Caesar Salad 9.**  
Homemade dressing and croutons  
+ Grilled-n-chilled chicken 11.  
+ Shrimp 13.  
+ Mahi-Mahi 13.

**Sesame Seared Tuna 14.**  
Field greens with rice wine vinaigrette

**SANDWICHES**

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**Lobster Roll 14.**  
New England style

**Tim's Backyard Burger 9.**  
cheddar or swiss cheese

**Fish Tacos 13.**  
a local favorite

**Local Mahi Sandwich 12.**  
served with tartar sauce

**Grilled Chicken Sandwich 9.**  
with swiss cheese

**ENTREES**

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**Plantain Crusted Snapper 24.**  
Creole mustard syrup

**Danish Babyback Barbecued Ribs 18.**  
+ pineapple chipotle barbecue sauce

**New York Strip Steak 24.**  
grilled, sliced + topped w/ rosemary garlic butter

**Seasonal Vegetables Plate 14.**  
varies due to nature

**Jambalaya 17.**  
andouille sausage + chicken + shrimp

**Local Fish of the Day mkt.**  
grilled or blackened

**Teriyaki Chicken 15.**  
Marinated and grilled

**Features: I Market  
II**  
depends on Elliot's mood

**SIDES**

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pigeon peas + rice 3.

cole slaw 3.

thick sliced tomatoes 3.

fresh veg. of the day 4.

french fries 3.

mac + cheese 4.

deviled eggs 3.