

STARTERS

Conch 2 Ways ↪ Sweet & Sour with Fresh Dominican Pineapple Ceviche Martini Scented with Lemon and Hot Pepper \$16

Caicos Lobster Bisque Flambéed with Cognac and Topped with a Lightly Spiced Cream \$15

Conch, Garlic and Potato Soup scented with Saffron Served with Fresh Gruyere Cheese and Crispy Croutons \$13

Grilled Shrimp Satay on Sugar Cane Skewers with Banana Chutney, Jamaican Curry Dip and a Spicy Asian Hot Sauce \$16

Coco Bistro Style Ahi Tuna Sashimi ↪ Fresh Tuna served on a Crispy Tortilla with Red Onions, Vine Ripe Tomatoes, Scallion, Tobiko, Fresh Cilantro and a Wasabi Mayo \$18

Caesar Salad with Crisp Bacon, Croutons, Anchovy Filets and Fresh Shaved Parmesan Cheese in a Spicy Dressing (no wimps please) \$14

Homemade Caicos Lobster Ravioli with Sautéed Spinach, White Wine Cream Sauce and a Spicy Lobster Reduction \$15

Avocado and Lobster Spring Rolls with a Thai Mango Salad and Sweet Chili Sauce \$16

House Made Corn Tortilla with Peking Style Shredded Duck, Duck Bacon, Hoisin Sauce, Cucumber, Green Onion and Sour Cream \$17

Spicy Shrimp Soft Tacos with Fresh Guacamole, Sour Cream and a Pineapple Tomato Salsa \$18

Arugula Salad with Candied Walnuts, Crumbled Blue Cheese, Poached Pear and a Honey Balsamic Dressing \$14

