



# TAPAS BY THE SEA

## Sea Farer Apps

### BLUE CRAB STACK (MARKET PRICE)

*Two Pan Sauteed Florida Blue Crab Cakes Served with our Spicy Remoulade.*

### RAW OYSTERS

\$13 1/2 Dozen

\$20 Dozen

### PEEL & EAT SHRIMP \$10

*Chilled shrimp served with cocktail sauce.*

### LOBSTER MAC & CHEESE \$12

*Rich, creamy, cheesy macaroni infused with succulent lobster meat.*

### SASHIMI STYLE AHI TUNA \$12

*Seared with black peppercorns, thinly sliced and served with seaweed salad.*

### CALAMARI FRITTI \$10

*Soaked in buttermilk, lightly floured then deep fried to tender perfection, served with marinara sauce.*

### GROUPE BITES \$11

*Pan seared with Cajun seasoning.*

### SCALLOPS RUMAKI \$10

*Wrapped with applewood bacon Fried and served with a Ginger Plum Sauce*

## Landlubber Apps

### ONION RINGS \$7

Thick Hand Cut Beer Battered Onion Rings served with a spicy remoulade .

### SWEET POTATO FRIES \$4

Fried, and deliciously sweet! A nice change from the usual fry.

### CHEESE LOGS \$9

Fresh Hand Made Fried Cheese Logs

### NACHOS- BEEF AND BEAN OR CHICKEN \$10

Homemade tortilla chips topped with beef and beans or chicken, lettuce, tomatoes, jalapenos, and cheese sauce. Served with guacamole, sour cream, and salsa

### CHICKEN QUESADILLA \$9

Grilled chicken, cheddar and mozzarella cheese, peppers, onions, and green onions, Served with salsa and sour cream.

### ROASTED FETA \$9

Feta cheese, tomatoes, olives, red and green peppers Roasted and served with pita bread

### SAGANAKI \$10

Kasseri cheese coated with seasoned flour, pan fried then served flaming with pita bread

### FRIED GREEN TOMATOES \$7

Traditional Southern favorite served with Ranch dressing

### GULF DRIVE WINGS \$10

Jumbo chicken wings tossed with your favorite sauce (mild, medium, hot, BBQ, or dry rub)



# DINNER BY THE SEA

## FROM THE SEA

**CHEF TOTO'S TUNA** Market Price  
*Sushi Grade North Pacific Tuna Prepared Differently By Chef Jayson Toto Himself. Ask your server how he is preparing this amazing dish today!*

**FRESH CATCH OF THE DAY** Market Price

**FISH AND CHIPS \$12**  
*Deep fried Alaskan cod served with cottage fries, and a side of tartar sauce.*

**MAHI-MAHI \$16**  
*Fresh Mahi-Mahi, served grilled or blackened, with rice and veggies.*

**ATLANTIC SALMON \$20**  
*Fresh, Atlantic Salmon, served grilled or blackened, with rice and veggies.*

**BREADED SHRIMP \$19**  
*Fresh, Florida shrimp, breaded and fried golden brown. Served with fries and cocktail sauce.*

**SAUTÉED SEA SCALLOPS \$24**  
*Large sea scallops sautéed in butter, white wine, and lemon sauce, served on a bed of rice with veggies.*

**SEAFOOD PASTA \$20**  
*Sautéed seafood in a creamy, Carbonara sauce over pasta. Served with garlic bread.*

**GULF DRIVE MEDLEY \$24**  
*Sautéed shrimp and large sea scallops served over pasta with your choice of sauces ( Scampi,Diablo,Marinara or Alfredo) Served with Garlic Toast Points.*

**GROUPEL DINNER** Market Price  
Fresh, locally caught Gulf of Mexico Grouper. Served grilled, fried, or blackened, with rice and veggies.

**FLORIDA BLUE CRAB CAKES \$24**  
Two lightly seasoned homemade crab cakes, served with rice and veggies, and a side of mango, pineapple salsa.

**FRESH CATCH EN PAPILOT \$29**  
Served Wrapped in Parchment Paper our Fresh Catch Fish and Stuffed with our homemade Lump crab Meat and shrimp, then topped with a Citron Burr Blanc Sauce and veggies.

## FROM THE LAND

**GREEK STYLE CHICKEN DINNER \$14**  
Chicken marinated in olive oil, lemon, and oregano, and sauteed with onions, peppers and tomatoes. Served on a bed of rice.

**PRIME RIB DINNER \$21**  
Cooked to order and served with mashed potatoes and veggies.

**NY STRIP \$19**  
Cooked to order and served with mashed potatoes and veggies.

**SHEPARD'S PIE \$14**  
Seasoned ground beef and mixed veggies topped with mashed potatoes and cheese then baked to a golden brown. Served smothered in gravy with a side of garlic bread.

**SPAGHETTI AND MEATBALLS \$14**  
Spaghetti with our homemade marinara sauce served with garlic bread.



THE KOKONUT HUT  
RAW BAR AND GRILL

## WINE LIST

### RED WINE

HOUSE WINE-COPPER RIDGE

Merlot-gls \$5.50

Cabernet Sauvignon- gls \$5.50

WILLIAM HILL CABERNET SAUVIGNON gls 9 btl 27

ALAMOS MALBEC-ARGENTINA gls 6.75 btl 20.25

COPPOLA CABERNET SAUVIGNON gls 7.25 btl 27.00

*characteristics of ripe, dark fruit, cocoa and toasted oak*

COPPOLA PINOT NOIR gls 7.00 btl 23.00

*elegant flavors of raspberries and pomegranate with notes of sandalwood and a hint of minerals*

MCWILLIAMS SHIRAZ gls 6.25 btl 18.75

*smoky/oaky/berry scents smooth flavor with a tart finish*

MIRASSOU PINOT NOIR gls 6.75 btl 20.25

*has flavors of cherry, strawberry and red currant, light vanilla and oak notes.*

APOTHEC RED 10 gls 7.25 btl 26.00

*a tasty blend of Zinfandel, Syrah and Merlot with ample fruit and plenty of food-pairing versatility.*

ECCO DOMANI MERLOT gls 7.25 btl 21.75

*Sicily, Italy- expresses ripe cherry aromas and plush blackberry flavors.*

LUIS MARTIN CABERNET SAUVIGNON btl 35.00

*aromas of dark fruits, smoky cedar and dried herbs with concentrated flavors of black cherry and blackberry.*

RED ROCK MERLOT gls 7.00 btl 21.00

*California- Aromas of ripe cherry, strawberry, and raspberry, framed by a touch of sweet vanilla flavor. The palate is rich, giving flavors of briary blackberry and raspberry fruits.*

### White Wine

HOUSE WINE-COPPER RIDGE

Chardonnay gls \$5.50

Pinot Grigio gls \$5.50

White Zinfandel gls \$5.50

BAREFOOT RIESLING gls 8 btl 24

*Hits all the right fruit-filled notes with perfect pitch. A delicate orange blossom aroma bounces off juicy apple and tangy lemon flavors for a slightly sweet finale.*

### WHITE WINE Continued

WILLIAM HILL CHARDONNAY gls 8 btl 24

ECCO DOMANI PINOT GRIGIO gls 6.25 btl 18.75

MCWILLIAMS RIESLING gls 8.00 btl 28.00

*Fresh lime, mineral notes and ripe tropical characters combine with a crisp, clean finish.*

SEAGLASS PINOT GRIGIO gls 7.00 gls 24.75

*very light and crisp, citrus and green apples, short finish*

COPPOLA PINOT GRIGIO gls 6.25 btl 26.00

*top notes of apricots and tangerines, followed by flavors of pear, green apple and grapefruit with underlying mineral accents*

WHITE HAVEN SAUVIGNON BLANC gls 8.50 btl 25.50

*vibrant currant and gooseberry flavors, that linger on the dry, clean finish.*

FRANCIS COPPOLA VOTRA SANTE gls 7.00 btl 24.00

*Bright, vibrant flavors of raspberries, cloves, and cranberries are accentuated by light notes of smoky minerals*

MCWILLIAMS CHARDONNAY gls 8.00 btl 28.00

*White nectarine and Fuji apple notes with layers of rich tropical fruit flavors.*

APOTHIC WHITE gls 7.25 btl 27.00

*piercing aromas of vivid fruit, with honeyed peach, tropical mango and ripe pineapple and tangerine*

KOURTAKI RETSINA (GREECE) glass 5.25 btl 15.75

*Medium body, light grassiness, light pine resin, lemon*

FREI BROTHERS CHARDONNAY btl 35

*characters of bright pear, peach and citrus fruit, with hints of vanilla*

WHITE HAVEN SAUVIGNON BLANC gls 7.25 btl 26.00

*Presenting flavors of passion fruit, citrus, melon and honey.*

OYSTER BAY CHARDONNAY gls 8.00 btl 28.00

*concentrated aromas and flavours of ripe citrus and stonefruit, balanced with subtle oak*

SEAGLASS SAUVIGNON BLANC gls 7.25 btl 26.00

*clean, crisp notes of gooseberries and tangerines awaken your palate.*

SEAGLASS CHARDONNAY gls 7.50 btl 26.00

*Tropical fruit aromas lead to creamy pineapple and zesty citrus fruit flavors*



# DINNER BY THE SEA

## BEVERAGES

- \$2.25 Coffee
- \$2.25 Hot Tea
- \$2.89 Herbal Tea
- \$2.59 Juices - Apple, Coconut, Cranberry,  
Grapefruit, Mango, Orange, and Pineapple
- \$3.50 Fresh Squeezed Orange Juice
- \$2.50 Milk      \$2.75 Chocolate Milk
- \$2.25 Iced Tea - Sweet or Unsweet
- \$3.50 Flavored Iced Tea  
Mango or Raspberry
- \$2.50 Perrier    \$3.75 San Pellegrino
- \$2.79 Fountain Sodas
- \$3.25 Boylan Sodas  
Birch Beer, Black Cherry, Creme, Ginger Ale,  
Grape, Orange, and Root Beer
- \$2.25 Hot Chocolate

### SPECIALTY COFFEE DRINKS

- \$2.99 Cafe Americano
- \$3.95 Greek Coffee
- \$3.99 Espresso      \$4.99 Double Espresso
- \$3.99 Latte      \$3.99 Cappuccino
- \$4.25 Cafe Mocha

### ALCOHOLIC COFFEE DRINKS

*All start with a single shot of espresso*

- \$8.00 Bavarian Coffee - Kahlua, Peppermint Schnapps,  
and Sugar
- \$8.00 Cajun Coffee - Dark Rum and Molasses
- \$8.00 Irish Cream Coffee - Irish Whiskey and Sugar
- \$8.00 Italian Coffee - Amaretto, Brandy, Cinnamon,  
and Sugar
- \$8.00 Jamaican Coffee - Jamaican Rum and Sugar
- \$8.00 Mexican Coffee - Tequila, Kahlua, and Sugar
- \$8.00 Spanish Coffee - Rum, Tia Maria, and Sugar

## KIDS' MEALS

### BREAKFAST - AGES 12 AND UNDER

- \$5    2 Buttermilk Pancakes -  
Plain, Blueberry, or Chocolate Chip
- \$5.50 Scrambled Eggs and Bacon
- \$5    French Toast - 2 slices

### LUNCH AND DINNER - AGES 12 AND UNDER

- Includes one side except for pasta dishes  
\*\*fries, applesauce, or mashed potatoes
- \$5 Grilled Cheese or Mac-n-cheese
- \$6 Hot Dog
- \$7 Sea Dog, Chicken Fingers, Cheeseburger,  
Fried Shrimp, or Spaghetti and Garlic Bread

## DESSERTS

### MAKE IT "A LA MODE" FOR \$2 EXTRA!

- \$3.99 Vanilla Ice Cream
- \$4.50 Root Beer or Coke Float
- \$5.89 Ice Cream Sundae
- \$6.99 Hot Fudge Brownie Sundae
- \$5.99 Milk Shakes
- \$1.25 Additional toppings
- \$5.50 Peanut Butter Cream Pie,  
Key Lime, or Rhubarb Pie
- \$5.50 Cheese Cake
- \$6.50 Flavored Cheese Cake
- \$6.50 Florida Orange Citrus Cake
- \$5.50 Chocolate, Coconut,  
Key Lime Coconut, or  
Lemon Cake
- \$3.99 Rice Pudding