



Appetizers & Salads

New England clam chowder
Topped with sliced green onions 8.00

(Dinner)

Frenchman's Bay Seafood Gumbo
With andouille sausage 9.00

Lobster & Crab Cheese Pizza
Lobster & crab smothered with mozzarella cheese
12.00

Grilled Ahí Salad
Served medium rare with mango, water chestnuts,
roasted red peppers, & curry lime vinaigrette 16.25

Cruzan Rum Coconut Shrimp
Served with piña & mango colada slaw 12.00

Coco Joes Appetizer Sampler
Fire roasted shrimp, fried calamari,
Lobster Roll & Ahi Sashimi 18.00

Shrimp & "Pico de Gallo Ceviche"
Crispy plantain chips 10.00

Mozzarella Cheese Sticks
Zesty marinara sauce 8.00

Batter Fried Chicken Fingers
Honey mustard sauce 10.00

Spicy Hot Buffalo Chicken Wings
With blue cheese dipping sauce 10.00

Golden Calamari
Marinara & cilantro dipping sauces 12.00

Shrimp or Chicken Cheese Quesadilla
Guacamole, sour cream & pico de gallo 14.00

Chicken or Vegetarian Nachos
Blackened chicken, aged cheddar cheese,
guacamole, pico de gallo & jalapeño peppers
Vegetarian: with melted cheddar cheese and
Monterrey jack cheese, black beans, tomatoes, green
onions, and jalapeños. 14.00

Caesar Salad
10.00 Add chicken for 4.00
Add grilled Shrimps for \$6.00

Sandwiches

Grilled Marriott Burger
Topped with cheddar cheese, sliced onions, &
crispy bacon 15.00

Grilled Sirloin of Beef Sandwich
Topped with French onions, sautéed mushrooms &
gorgonzola cheese 22.00

Pasta

Bowtie Pasta with your choice of Grilled
Chicken or Steamed Vegetables
With Alfredo or creamy marinara sauce 26.00

Shrimp Scampi Linguini
Fresh basil & pecorino cheese 29.00

Lobster Penne Pasta
Steamed lobster meat & creamy tomato-basil sauce
over garlic-flavored penne pasta 35.00

Crab Alfredo & cheese Tortellini
Sweet crab meat, creamy Alfredo sauce,
& tri-colored tortellini 28.00

Cajun Chicken Linguini
Spicy chicken in a garlic Alfredo sauce topped with
green onions. 27.00

Off the Grill

Twin Caribbean Lobster Tail
Lightly seasoned & broiled.
Tarragon drawn butter 55.00
(\$15 surcharge for all Inclusive packages)

Steak & Prawns
Scampi prawns, grilled Angus 4oz filet
mignon, port wine reduction 45.00
(\$15.00 surcharge for all inclusive packages)

Grill Atlantic Salmon
Lobster butter sauce. 29.00

Cilantro Crusted Swordfish
Lime papaya relish 29.00

Pan-fried Mahi Mahi
Pan-seared in Cajun spices & topped with lemon
butter sauce 28.00

Medallions of Angus Beef Tenderloin
Over Cuban rice and beans
& fried plantain 39.00
(\$15.00 surcharge for all inclusive packages)

"Mojito" Marinated Pork Chops
Garlic mashed potatoes & apple sauce 32.00

Grilled Skirt Steak
Chimi churri sauce 29.00

Grilled Free-range Chicken Breast
Cucumber and kalamata olive relish 28.00

Desserts

Banana Caramel Fried Cheesecake
With Ben & Jerry's Chunky
Monkey Ice Cream 8.00

Frozen Banana Dip
In a dark chocolate with
peanuts and toasted coconut 5.00

Coconut Sponge cake
With pineapple Cruzan blackstrap
rum sauce, toasted with macadamia
nuts and vanilla ice cream 6.00

Ice Cream & Sorbets
Assorted flavors 5.50



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Cuban Pressed Sandwich
With roasted pork, thin sliced ham, pickles, Swiss
cheese & dijon mayo 14.00

Grilled Mahi-Mahi Sandwich
Lightly seasoned & sautéed, topped with mango
relish 16.00

Chicken Pesto Sandwich
Crispy French fries 16.00

Jamaican Jerk Chicken Wrap
With sautéed onions, peppers, mango chutney
wrapped in a warm herb-garlic tortilla 14.50

Club Sandwich
Sliced roasted turkey breast with crisp bacon,
tomato, lettuce & mayonnaise on a toasted white
bread. French fries 13.95

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mushrooms & gorgonzola cheese 22.00

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