

Cocomo's Grill - Dinner Menu



APPETIZERS

FALAFAL & HUMMUS WITH FRESHLY BAKED NAAN Falafel is ground chickpeas, onions, garlic, sesame seeds and spices shaped into round patties and fried until crispy. Hummus is chickpeas pureed and flavored with sesame paste, garlic, lemon and cumin. Naan is a yeast dough cooked to order. Garnished with mixed greens, black olives, sriracha sauce, diced cucumbers, tomatoes and yogurt dressing.

\$11.99

CHIPS & SALSA Crispy corn tortilla chips and fresh homemade salsa made with tomatoes, red onions, yellow & red peppers, jalapeno, garlic, cilantro and lemon juice.

\$6.99

CHICKEN LETTUCE WRAPS Thin slices of soy marinated chicken sautéed with onions, water chestnuts and cashews, then served with cool lettuce leaves, bean sprouts, mint leaves, cilantro and topped with rice noodles. (**YOU WRAP 'EM**)

\$10.99

TUNA TARTAR Diced sushi grade Ahi tuna tossed with soy rice wine vinaigrette, green onions, sesame chile oil and sesame seeds. Served with seaweed salad, pickled ginger, wasabi and wonton chips.

\$13.99

STUFFED MUSHROOMS Baked jumbo mushroom caps stuffed with parmesan cheese, garlic and toasted wheat. Garnished with red pepper rouille and chive oil.

\$8.99

COCONUT SHRIMP (5) Shrimp dredged in flour, dipped in egg, coconut and tempura batter, then fried until golden brown. Served with orange horseradish dipping sauce

\$11.99

BUFFALO SHRIMP (5) Shrimp dredged in flour and tempura batter. Fried until golden brown, then tossed in buffalo sauce. Served with bleu cheese and celery.

\$11.99

CALAMARI Tender calamari lightly fried and tossed in a sweet chili glaze or dusted with parmesan cheese and served with marinara sauce on the side.

\$7.99

COCOMO BREAD A sourdough bread loaf basted with olive oil and herbs then browned in the oven and dusted with parmesan cheese. (½ loaf \$2.99)

\$3.99

SPICY CRAB ROLLS Won ton pastry filled with crab and cream cheese then lightly fried. Served with a choice of key lime butter sauce, spicy sriracha mayo or sesame sauce with wasabi mayo.

\$11.99

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APPETIZERS (continued)

SEARED AHI TUNA Sushi grade Ahi tuna rolled in cracked black pepper and sesame seeds. Lightly seared and served sliced with pickled ginger, soy sauce, wasabi and seaweed salad. (Also available grilled or blackened)

\$12.99

SEARED AHI TUNA NACHOS Sushi grade Ahi tuna rolled in cracked black pepper and sesame seeds. Lightly seared, diced and served over seaweed salad and wonton chips, topped with ginger and scallions, then drizzled with wasabi mayo and sesame garlic sauce. Served with sriracha and oriental soy sauce.

\$13.99

CARNITAS EGG ROLLS Ground pork loin seasoned with garlic, cumin, oregano, and cilantro. Rolled in egg roll skin and quickly fried. Served with salsa verde (puree of tomatillos, onion, garlic and jalapeno), sour cream and homemade salsa.

\$7.99

VIETNAMESE SALAD ROLLS Refreshing lettuce, bean sprouts, carrots, scallions and mint rolled in a soft rice paper wrap with shrimp, thinly sliced pork and rice vermicelli. Served cold with soybean peanut sauce.

\$7.99

CHICKEN SATAYS Strips of chicken breast skewered and marinated in soy, ginger, garlic and brown sugar, then grilled and garnished with cilantro oil, sriracha and peanuts. Served with a soybean peanut sauce.

\$7.99

WINGS (10) Wings fried and tossed in one of the following sauces: Mild, hot, chipotle, Jamaican jerk, Myers rum glaze, teriyaki, BBQ or Cajun kickers. Served with bleu cheese and celery.

\$8.99

SEAFOOD CHOWDER A bowl of creamy homemade seafood chowder garnished with scallions. (Skippy says our chowder is the best)

\$4.99

POT STICKERS Oriental dumplings filled with pork then fried or steamed. Served with soy sauce.

\$7.99

ORIENTAL SAMPLER This is a combination of our tuna nachos and tuna tartar with a spicy crab roll filled with crab and cream cheese. Served with oriental dipping and key lime beurre blanc sauces.

\$13.99

ASK ABOUT OUR SOUP OF THE DAY

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SEAFOOD

GROUPE Available grilled, fried, Jamaican jerked, blackened, broiled or pan seared with key lime beurre blanc sauce. **(MARKET PRICE)**

STUFFED GROUPE With crabmeat and shrimp. (LOCAL FAVORITE) **Add \$3**

GROUPE FRANCAISE Dredged in seasoned flour, dipped in egg wash, sautéed with white wine, key lime and shallots then garnished with capers and scallions. **Add \$1**

AHI TUNA Sushi grade Ahi tuna rolled in cracked black pepper and sesame seeds. Lightly seared and served with pickled ginger, oriental dipping sauce, wasabi and seaweed salad. (Also available grilled or blackened)

\$19.99

HOMEMADE CRAB CAKES (2) Maryland style with lump and claw crabmeat sautéed then topped with chipotle butter sauce and finished with Old Bay seasoning.

\$19.99

BEEF and CHOPS

SIRLOIN STEAK 10oz sirloin marinated in lime, garlic and herbs then topped with garlic butter, red wine demi glaze and onion strings. (SEAN SWEARS IT'S A FILET)

\$20.99

MONGOLIAN BEEF Thin slices of sirloin marinated in soy vinaigrette then wok-seared with dried red chiles, green onions, hoisin sauce and sriracha. Then topped with rice noodles. Watch the chiles (TM LIKES IT HOT)

\$15.99

TERIYAKI PORK CHOPS (2) Lean boneless loin chops marinated in ginger, soy, garlic and brown sugar then grilled and finished with a teriyaki glaze and roasted peanuts. Served with pineapple chutney.

\$16.99

N.Y. STRIP A 12oz strip grilled then topped with mushrooms, sautéed onions and finished with a peppercorn gravy.

\$24.99

ROSE'S RIBEYE A 12oz cut of ribeye grilled then topped with garlic butter, red wine demi glaze and fried onion strings.

\$22.99

CHICKEN

CHICKEN FRANCAISE Dredged in seasoned flour, dipped in egg wash, sautéed with white wine, key lime and shallots then garnished with capers and scallions.(IT'S FRANCAISE BILLY NOT FRANCIS)

\$16.99

Cocomo's Grill - Dinner Menu



CHICKEN (continued)

SMOTHERED CHICKEN Lightly dipped in egg wash and flour, then topped with prosciutto, mozzarella cheese and roasted red pepper. Finished with tomato basil puree, spinach and pepper coulis. **\$17.99**

CHICKEN MARSALA Dredged in seasoned flour, sautéed with shallots and mushrooms, then finished with marsala wine, cream and butter. **\$16.99**

Above Entrées Served With One Side And Choice House Or Caesar Salad

PASTA

FETTUCCHINE ALFREDO Sautéed with cream, parmesan cheese, garlic, nutmeg and pepper. **\$13.99**
Add chicken \$3 Add shrimp \$5 Add beef \$4

JAMAICAN JERK PASTA Sautéed with onions, garlic, white wine, cream and jerk seasoning, then finished with diced tomatoes and scallions. Served over fettuccine. **\$14.99**
Add chicken \$3 Add shrimp \$5

SHRIMP SCAMPI (6) Shrimp sautéed with white wine, garlic, lemon and diced tomatoes, then topped with sliced fresh mozzarella. Served over angel hair. **\$18.99**

CHEESE TORTELLINI AL PESTO Asiago cheese stuffed pasta tossed with cream, pesto, basil, garlic, pine nuts, olive oil and parmesan cheese. **\$14.99**
Add chicken \$3 Add shrimp \$5

VIETNAMESE RICE NOODLES WITH BEEF Rice vermicelli surrounded by a light aromatic beef broth infused with star anise and basil. This soup-like pasta is topped with very thinly sliced sirloin, bean sprouts, onion and cilantro. Served with hoisin, sriracha (hot sauce) and basil. **\$14.99**

(NEW) CHICKEN PARMESAN A full breast of chicken lightly breaded & fried then topped with marinara and mozzarella cheese. Served over angel hair. **\$15.99**

Pasta Served With Garlic Bread And Choice Of House Or Caesar Salad

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FRIED FAVORITES

GROUPE FINGERS A full filet cut into strips, dipped in a light tempura batter and lightly fried. Served with tarter sauce and lemon.

(MARKET PRICE)

CHICKEN FINGERS A full breast of chicken cut into strips, marinated in buttermilk, dredged in seasoned flour then fried until crispy. Served with honey mustard sauce.

\$10.99

COCONUT SHRIMP (6) Shrimp dredged in flour, dipped in egg, coconut and tempura batter, then fried until golden brown. Served with orange horseradish dipping sauce

\$16.99

FRIED SHRIMP (6) Shrimp dredged in flour and tempura batter and fried golden brown. (Also available buffalo style)

\$15.99

Served With One Side And Choice Of House Or Caesar Salad

SALADS

COBB SALAD Romaine lettuce topped with grilled chicken, bleu cheese crumbles, bacon, tomato, black olives, shredded cheddar cheese, hard boiled egg and your choice of dressing on the side.

\$11.99

CAESAR SALAD Romaine lettuce and grated parmesan cheese tossed in caesar dressing (anchovy paste, canola and olive oil blend, lemon and garlic). Topped with garlic croutons and shredded parmesan cheese.

\$8.99

Add chicken \$3 Add grouper \$5 Add shrimp \$5 Add tuna \$7 Add beef \$4

Chicken, grouper and shrimp are available grilled, blackened, fried or Jamaican jerked.

Beef is sautéed!! Tuna is rolled in cracked black pepper and sesame seeds, grilled or blackened.

TACO SALAD Choice of chicken or sirloin sautéed with onions, peppers and cajun seasoning. Served in a flour tortilla shell on top of a bed of lettuce with tomatoes, cheddar cheese and black olives. Served with sour cream, salsa and black beans.

\$11.99

GRILLED PORTABELLA SALAD Romaine lettuce topped with cashews, red onion, bleu cheese crumbles, cherry tomatoes and a roasted portabella mushroom. Topped with whole roasted garlic and olive oil.

\$11.99

Choice Of Dressings: Ranch, Bleu Cheese, Balsamic Vinaigrette, French, 1000 Island, Honey Mustard & Oil & Vinegar

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SANDWICHES

HAMBURGER Half pound of ground chuck grilled to perfection.

\$8.99

Add cheese, bacon, sautéed onions or mushrooms .50¢

PORTABELLA A marinated mushroom grilled with roasted red pepper and spinach, then topped with parmesan cheese and pesto sauce.

\$9.99

CHICKEN Marinated chicken breast available fried, grilled, blackened, Jamaican jerked or buffalo style.

\$8.50

TRY IT ON GARLIC BREAD .75¢

GROUPER A whole filet fried, grilled, blackened or Jamaican jerked.

(MARKET PRICE)

STEAK BREAK Thin slices of marinated sirloin sautéed with onions, mushrooms and prosciutto then topped with bleu cheese crumbles. Served open face on garlic bread. (GSG!!)

\$12.99

Sandwiches Served With Choice Of One Side And Lettuce, Tomato, Onion Or Cole Slaw Upon Request

DESSERT AND COFFEE MENU AVAILABLE

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SHYAN'S CORNER

(12 and under only) Includes soft drink

HOT DOG \$5.99

CHICKEN FINGERS (2) \$5.99

GROUPE FINGERS (2) \$5.99

**HAMBURGER \$5.99
(ADD CHEESE .50)**

CHICKEN WINGS (5) \$5.99

GRILLED CHEESE \$5.99

GRILLED CHICKEN BREAST \$5.99

KIDS STEAK (6OZ SIRLOIN) \$11.99

ABOVE SERVED WITH CHOICE OF ONE:

French fries, homemade chips, rice, veggies, onion strings or mashed potatoes

FETTUCCHINE ALFREDO OR MARINARA \$5.99

CHICKEN CAESAR SALAD \$5.99

**ENJOY THE GAME ROOM
(TOKENS ONLY)**

A \$2 charge will be added if you are over 12 but can't resist ordering from the kids menu. We will have to charge you for the drink too, enjoy!

SIDES

FRENCH FRIES \$2.25

ONION STRINGS \$2.25

SWEET POTATO FRIES \$2.50

BLACK BEANS & RICE \$2.25

VEGGIES \$2.25

HOMEMADE CHIPS \$2.25

MASHED POTATOES \$2.25

COLE SLAW \$.99

BAKED POTATO \$2.50

(UPON AVAILABILITY)