

# Dinner @



## Appetizers

<b>SOUP OF THE DAY</b>	<b>22</b>
Chef's selection	
<b>GREEK SALAD</b>	<b>42</b>
Mixed Lettuce, green bell peppers, red onion, cucumber, black olives, tomato & feta cheese	
<b>TROPICAL CRABCAKE</b>	<b>30</b>
Deep fried with avocado puree and pineapple salsa & coco sauce	
<b>COCONUT SHRIMP</b>	<b>32</b>
Medium shrimp wrapped in a panko & coconut and deep fried golden brown a zesty lemon-garlic aioli.	
<b>CHICKEN YAKITORI</b>	<b>34</b>
Skewered & grilled to perfection with soy butter sauce	
<b>BAJAN SPICED CHICKEN WINGS (6)</b>	<b>38</b>
Buffalo or BBQ With Blue Cheese Dip	
<b>CHICKPEA HUMMUS</b>	<b>24</b>
With sweet potato crisps	
<b>VEGETABLE SPRING ROLLS</b>	<b>28</b>
With sweet chilli dipping sauce	

## Pastas

<b>SEAFOOD FETTUCCINE</b>	<b>60</b>
Tossed in a lemon and white wine sauce, loaded with succulent shrimp, bite size calamari and delicate fish bits. Finished with a hint of lemon zest and a sprinkle of fresh herbs for a perfect indulgent bite.	
<b>LOADED MAC &amp; CHEESE</b>	<b>25</b>
<b>CHICKEN 45   SHRIMP 50</b> <b>STEAK 62   SALMON 68</b> Choice of Strip Steak, Honey Glazed Salmon, Butter Shrimp, Cajun Chicken Breast	

## Salads

<b>ULTIMATE CAESAR SALAD</b>	<b>35</b>
Romaine, Kale, Parmesan Cheese, Croutons, Radish, Caesar Dressing	
<b>COBB SALAD WITH ROASTED CORN RIBS</b>	<b>38</b>
Mixed Lettuce, boiled egg, tomato, cucumber, cheddar cheese chicken and roasted corn rib, bacon	
<b>SEAFOOD CEVICHE</b>	<b>32</b>
Blend of underwater meat marinated in a citrus dressing with a blend of vegetables and served with sweet potato crisps.	
<b>SEAFOOD PLATTER</b>	<b>50</b>
A hearty mix of fried and grilled seafood including fish bites, shrimp, calamari, and fish cakes.	

*Prices listed in Barbadian dollars, inclusive of VAT and product levy. 10% Service Charge to be added to your bill.*



**COCONUT COURT**  
BEACH HOTEL & BARBADOS

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## Entrées

### CHICKEN BREAST ROASTED 50 CARIBBEAN STYLE

Succulent, oven-baked, marinated in a vibrant rich blend of island spices, for a perfectly tender and bite and a demi-glace sauce

### HONEY SOY GINGER GLAZED 70 SALMON FRESCO

With a balsamic reduction

### GRILLED CATCH OF THE DAY 50

With a dill cream sauce

### CARIBBEAN COCONUT CURRY VEGETABLE 48 | CHICKEN 58 | SHRIMP 68

Basmati rice, vegetables, and mango chutney

### STEAKS

100Z RIBEYE 135 | 80Z RIBEYE 79  
with chimichurri, or peppercorn sauce

### SURF AND TURF 89

8oz Ribeye and grilled shrimp

### BRAISED LAMB SHANK 68

with potato croquette and grilled vegetables

### SEAFOOD PLATTER 50

A hearty mix of fried and grilled seafood including fish bites, shrimp, calamari, and fish cakes.

### STICKY SHORT RIBS 65

Slow-cooked, fall-off-the-bone short ribs, glazed with a smoky, tangy barbecue sauce. Perfectly seasoned and grilled to a caramelized finish

## Burgers

*Served with Fries and Coleslaw*

### BACON JAM AND BRIE 60 EXPLOSION BURGER

Sticky bacon jam, shoestring onions

### THE IMPOSSIBLE BURGER 38

100% Plant Based, Chickpeas, Plantain, Black Beans, Tomato, Kale, Yoghurt Dill Sauce

### CATCH OF THE DAY BURGER 40

Grilled, lightly seasoned and topped with lettuce and tomato, served on a Toasted Sesame Seed Bun. Accompanied by a drizzle of tangy tartar mayo.

## Sides

### POTATO CROQUETTES 15

### SWEET POTATO MASH 15

### COCONUT BASMATI RICE 15

### GRILLED VEGETABLES 15

### GARLIC BREAD 15

## Desserts

### MANGO CRÈME BRULÉ 24

### BANANA SPRING ROLL 24

with Vanilla Ice cream

### CHEESECAKE 24

With Berry Compote

### APPLE PIE A LA MODE 24

with Vanilla Ice cream

### CHOCOLATE MOUSSE 24

with Chocolate Ganache & Berry Compote

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