

# *coconut court* Sea food Night & Stations

## *APPETIZERS*

### **CREAMY SEAFOOD CHOWDER 30**

A selection of fresh seafood and rustic potatoes with all of the oceans delight that perfect home feel

### **LION FISH CEVICHE 38**

Marinated & seasoned to perfection

### **ROASTED PLANTAIN 32**

Smoking from the grill this plantain is topped with smoked herring

### **FRIED CALAMARI 30**

Breaded in Panko bread crumbs & served with our homemade sauce

### **SHRIMP COCKTAIL 38**

Butter poached shrimp with lettuce mango salsa & cocktail sauce

### **SEARED SCALLOPS 45**

Served with corn puree, blistered cherry tomatoes & caviar

### **OISTINS SEAFOOD SAMPLER 30**

Shrimp, calamari & fish cake, a taste of Barbados in a nut shell

## *MAIN COURSE*

### **SEA FOOD BOILS 60**

This southern fave meets Barbados with it's bold flavors corn, potato & a fresh seafood mix

### **MAHI DO DOWN 48**

This trio of Mahi - poached, grilled & fried. Sure to wet your appetite!

### **SNAPPER PLATTER 65**

Deep fried to perfection, served with local favs macaroni pie & rice & peas

### **SEARED SCALLOPS 90**

Scallops seared & nested on a bed of crushed red potatoes pickled cucumber & gourmet leaf mix

### **SEAFOOD PAELLA 60**

This Traditional Spanish dish meets the Caribbean with tons of flavor (mussels, shrimp, Calamari & crab ) combined to make the perfect dish

### **SEAFOOD BURGER 55**

Seasonal blend of seafood, seasoned & served with a citrus slaw, scotch bonnet aioli fries & salad

### **SESAME SEARED TUNA 70**

Fresh Ahi Tuna topped with pickled cucumber, olive tapenade, grilled vegetables, finished with a mango butter