



APPETIZERS

Hot Crabby Shrimp Dip



House Specialty! Crab & Shrimp baked in a creamy spiced cheese sauce. Served with garlic toast rounds.

\$12.95

Grouper Cheeks

Best part of the Grouper! Blackened or fried to a golden brown in our delicious homemade batter mix.

\$13.95

Gator Bites

You're in Florida so why not!? Try some gator blackened or fried in our homemade batter mix.

\$16.95

Supreme Nachos

Homemade tortilla chips with our signature housemade queso sauce with jalapenos, pico de gallo, black bean corn salsa and sour cream.

\$11.95 // Add guac \$3

Don't forget your proteins!

Chicken \$4 // Pork \$4 // Seafood \$6

Mozzarella Sticks

Fried in our homemade batter mix and perfect for dipping in our marinara sauce.

\$8.95

Crab Stuffed Mushrooms

Fresh mushroom caps stuffed with our signature MD crab cake and topped with parmesan cheese.

\$15.95

Coco's Monkey Balls



Coco's balls are a hit! Four signature MD style crab balls served with tartar sauce and a lemon wedge!

\$16.95

Skinny Onion Rings

Thin sliced onions fried golden brown in our homemade batter mix served with our signature boom boom sauce for that little kick!

\$7.95

Pickle Chips

Served with our homemade ranch dressing.

\$8.95

Boom Boom Brussel Sproutz



Fried and tossed in our signature boom boom sauce. Sprouts with a kick!

\$8.95

Crispy Calamari

Fried in our homemade batter mix and delicious when dipped in our marinara sauce.

\$12.95

Firecracker Shrimp

Half pound of tasty gulf shrimp sauteed in old bay seasoning and our signature "boom boom" sauce.

Our Original location's house specialty!

\$16.95

SALADS

Southwest Shrimp

Large juicy shrimp grilled in our blackening seasoning then tossed with romaine lettuce, our homemade black bean corn salsa, pico de gallo, and avocado in our signature jalapeno ranch dressing.

\$15.95

Strawberry, Spinach & Walnut

Our house specialty! Fresh chopped leaf spinach with diced tomatoes, goat cheese, candied walnuts, fresh strawberries, and our homemade balsamic vinaigrette.

\$12.95

Chicken \$4 // Seafood \$6

Cobb

Chopped romaine lettuce, bacon, blue cheese crumbles, diced tomatoes, hard boiled egg, avocado & your choice of dressing.

\$12.95

Chicken \$4 // Seafood \$6

Caesar

Crisp romaine lettuce with housemade avocado caesar dressing, croutons, and parmesan cheese.

\$10.95

Chicken \$4 // Seafood \$6

Garden

Iceberg lettuce, cucumbers, tomato, red onion, green peppers and your choice of dressing.

\$10.95

Chicken \$4 // Seafood \$6

SOUP

She Crab Soup



Blue crab meat in a scrumptious, rich and creamy soup drizzled with cheri seasoning and topped with a touch of old bay and parsley!

Served with garlic toast.

Cup \$6.95 // Bowl \$8.95

Soup of the Day

Ask your server or bartender for what Coco is cooking now!

Served with garlic toast.

RAW BAR/FRESH SEAFOOD

Coco is originally from Maryland and was born on the waters of the Chesapeake Bay. So we make sure our seafood is fresh, never frozen and prepared the way we grew up on it.

Oysters on the Half Shell

Ask your server where they are from. Shucked fresh every order! Served with cocktail sauce and horseradish.

Half dozen \$14.95

Dozen \$29.95

Steamed Mussels

Fresh off the boat today! Sauteed in white wine, garlic and seasonings.

Served with garlic bread.

Full pound \$12.95

Steamed Clams

Little necks steamed to perfection.

Served with drawn butter.

By the dozen \$12.95

For the table (50) \$44.95

Colossal Steamed Shrimp

Wild caught shell on jumbo shrimp served with cocktail sauce and drawn butter.

Half pound \$15.95

Full pound \$29.95



COCO'S WINGS

Our wings are fresh and never frozen! We use a special technique to prepare them so they are juicy and delicious every time!

Bone-In

Full pound \$19.95

Two pounds \$29.95

Boneless

Half pound \$12.95

Full pound \$19.95

Choose Your Homemade Sauce:

Buffalo, Honey BBQ, Bee-Sting, Coco's Dry Rub, or Our Famous Tequila Daytona Style! (Add \$2)

Wings come with celery, carrots, and your choice of homemade blue cheese or ranch dressing.



HANDHELDS

Handhelds come with your choice of one side.

Super Grouper

The best on the beach! 6oz fresh caught local Florida grouper served blackened, grilled or fried with lettuce and tomato.
Market price

Mahi Mahi

Fresh caught from the Gulf of Mexico! 6oz Mahi Mahi served blackened, grilled, or fried with lettuce and tomato.
\$14.95

Chicken Breast

Blackened, grilled, or fried served with lettuce, tomato, and onion.
\$10.95 // Buffalo style \$2

Loaded Grilled Cheese

Grilled garlic Italian panini bread stuffed with melted mozzarella and provolone cheese, bacon and tomato.
\$9.95

Philly Cheesesteak

Rib eye shaved with provolone, mushrooms, green peppers and onions on a local baked sub roll.
\$13.95



MD Jumbo Lump Crab Cake

The family recipe for over 75 years! Keep it simple and tasty. Blue crab lump crabmeat sauteed to perfection. Served on a bun with lettuce and tomato.
\$18.95

Big Coco

Two 1/3 pound burgers with Coco’s special sauce, cheese, lettuce and pickles.
\$16.95

Localz Burger

Inspired by our sister location, Localz Sports Bar and Grill in Largo! Sauteed onions and mushrooms with swiss cheese and our very own horseradish aioli.
\$15.95

Beach Burger

Angus beef 1/3 pound served with lettuce, tomato and onion.
\$11.95

Beyond Burger

Beef substitute patty burger meatless vegetable protein soy & gluten free served with lettuce, tomato and pickles.
\$16.95

Gyro

Best Gyro on the beach! Fresh lamb shaved right off the spit daily served in our grilled pita bread with tzatziki sauce, lettuce, red onions and tomato.
\$11.95



Grilled Chicken Pita

Tasty grilled chicken and our signature tzatziki sauce in our pita bread with lettuce, tomato and red onion.
\$11.95

Pulled Pork

Roasted pork cooked slow in our special pork rub seasoning topped with tangy cole slaw, pickles and BBQ sauce.
\$10.95

Three Cheese Quesadilla

Grilled tortilla stuffed with our three cheese blend and pico de gallo.
\$9.95

Chicken \$4 // Buffalo style \$2 // Seafood \$6

Tacos

Shrimp: tangy slaw, mango salsa. \$14.95
Grouper: tangy slaw, mango salsa. \$15.95
Pork: tangy slaw, BBQ sauce, mango salsa. \$13.95
Chicken: lettuce, pico de gallo, shredded cheese. \$12.95

ENTREES

Entrees come with your choice of two sides.

Mahi Mahi

A Florida favorite! Blackened, fried, or grilled.
\$19.95 // Stuffed with Crab and Topped with our own Crab Imperial \$7

Surf n’ Turf

Our N.Y. Strip Steak plus your choice of MD Jumbo Lump Crab Cake or our Steamed Colossal Shrimp!
\$44.95 // Stuffed with Crab and Topped with our own Crab Imperial \$7

Fish & Chips

One half pound of Alaskan caught Haddock and fried in our own beer batter mix.
\$15.95

Legendary Snow Crab Legs

One and a half pounds of tender steamed crab legs served with drawn butter.
\$59.95



Shrimp Platter

Our fresh gulf shrimp fried in our beer batter until golden brown.
\$18.95

Fettucini Pasta Alfredo

Served with garlic bread and a side salad.
\$16.95
Add Chicken \$4 // Add Seafood \$6

Captains Platter

A delectable seafood assortment of fried or blackened shrimp and grouper cheeks served with a Jumbo Lump crab cake.
\$34.95

MD Jumbo Lump Crab Cake



Two of our signature MD style crab cakes. Sauteed to perfection.
\$32.95



Fresh Grouper

Hand-cut fresh grouper brought in daily. Grilled, fried, or blackened.
Market price // Stuffed with Crab and Topped with our own Crab Imperial \$7

N.Y. Strip

Hand cut and trimmed in house. 12oz Angus beef seasoned with our special grill spices cooked to your desired temperature.
\$29.95 // Stuffed with Crab and Topped with our own Crab Imperial \$7 // Sauteed Mushrooms & Onions \$2

Old Bay Steamer Bucket

Legendary Snow Crab Legs, colossal shrimp, clams and mussels with corn on the cob steamed in old bay seasoning.
\$39.95



DESSERT

Homemade Key Lime Pie

Homemade just like mama taught us!
\$6.95

SIDE DISHES

French Fries • Cole Slaw • Garlic Bread
Red Skin Potatoes • Pasta Salad • Veggie of the Day

Premium Sides +\$2.95

Brussel Sprouts • Side Caesar Salad • Side House Salad