



COCO'S

CRUSH BAR & GRILL

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

APPETIZERS

Gary's MD Crab Dip

Creamy & cheesy (just like Gary!) loaded with backfin blue crab baked warm. served with tortilla chips.

14.95



Grouper Cheeks

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

14.95

Gator Bites

You're in Florida so why not!? Try some fried gator in our housemade beer batter mix.

16.95

Crab Stuffed Mushrooms

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

15.95

Mozzarella Sticks

Perfect for dipping in our marinara sauce.

10.95

QUESADILLAS

Served with salsa and sour cream.

Three Cheese Quesadilla

Flour tortilla filled with a three cheese blend and pico de gallo.

11.95

Add Chicken 5 // Carne Asada 6
Shrimp 7 // Buffalo Style 2

SALADS

Add Chicken 5 // Shrimp 7 // Mahi 10 // Salmon 12

Ahi Tuna Salad

Sesame seared tuna, mixed greens, shredded carrots, cucumbers, diced tomatoes, avocado & our housemade sesame orange vinaigrette.

17.95

Roasted Beet Salad

Leaf spinach, honey roasted beets, diced tomatoes red onions, goat cheese, candied walnuts, & our homemade balsamic vinaigrette.

12.95

Strawberry, Spinach & Walnut

Fresh leaf spinach with diced tomatoes, goat cheese, candied walnuts, fresh strawberries & our housemade balsamic vinaigrette.

12.95



Cobb

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

14.95

Avocado Caesar Salad

Crisp romaine lettuce with housemade avocado dressing, topped with croutons.

13.95

SOUP

Cream of Crab Soup

Cup 6.95 // Bowl 9.95

Chili

Cup 5.95 // Bowl 8.95

Firecracker Shrimp

A Coco's OG classic! Gulf Shrimp sauteed in Old Bay seasoning, tossed in Coco's boom boom sauce.

14.95

Crispy Calamari

Served with marinara sauce.

13.95

Bavarian Pretzel

Comes with housemade queso.

10.95 // Top with Gary's MD Crab dip +5

Philly Cheesesteak Egg Rolls

Served with housemade queso.

13.95

Monkey Balls

6 Jumbo lump MD crab hushpuppies served with remoulade sauce.

16.95



Seared Ahi Tuna

Teriyaki sauce, wasabi aioli, and sesame orange vinaigrette.

14.95

TACOS

Two tacos served with chips & salsa.

Chicken / Carne Asada

Shredded lettuce, shredded cheddar & pico de gallo.

Chicken 11.95 // Carne Asada 14.95

Ahi Tuna

Tangy coleslaw & mango salsa.

15.95

BBQ Pork

Tangy coleslaw, mango salsa, and pickled red onion.

11.95

Grouper / Shrimp

Tangy coleslaw & mango salsa. blackened, grilled or fried.

Grouper 16.95 // Shrimp 15.95

RAW BAR/FRESH SEAFOOD

Steamers

Clams - Served in shell with drawn butter // 13.95

Mussels - Sauteed in white wine & garlic // 12.95

Oysters on the Half Shell

Six - 14.95 Twelve - 28.95

Colossal Steamed Shrimp

Comes w/ redskin potatoes & onions.

Half 16.95

Full 29.95

CONSUMER ADVISORY: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach, or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

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

10 wings 14.95

20 wings 27.95

Boneless

Half pound 12.95

Full pound 22.95

Choose Your Homemade Sauce:

Buffalo, Honey BBQ, Garlic Parmesan,

Coco's Dry Rub, Hot honey +1

Our Famous Tequila Daytona Style! +2

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

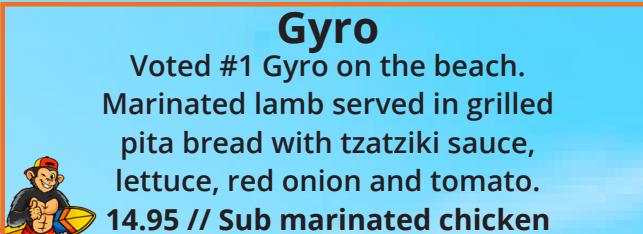


HANDHELDs

Handhelds come with your choice of one side.

MD Jumbo Lump Crab Cake

The family recipe for over 75 years!
Fresh colossal blue crabmeat
with lettuce & tomato. Served
with a side of tartar sauce.
17.95



Fresh Grouper

Local caught Florida grouper served
blackened, grilled or fried with
lettuce and tomato.
MKT

Mahi Mahi

Fresh caught served blackened,
grilled, or fried with lettuce
and tomato.
15.95

Po Boy Sandwich

Fried shrimp, lettuce, tomato, onion,
with a cajun remoulade
on a hoagie roll.
14.95

Philly Cheesesteak

Ribeye shaved with provolone, mushrooms,
green peppers and onions topped with
housemade queso on a local baked sub roll.
14.95 // Sub Chicken

Pulled Pork Sandwich

Roasted pork cooked slow in our special pork
rub seasoning, tangy coleslaw, pickles
and BBQ sauce.
13.95

Beach Burger

1/2 lb Angus beef served with lettuce,
tomato and onion.
14.95

Bacon Three Way Burger

1/2 lb Angus beef topped with crispy bacon,
homemade bacon jam, American
cheese and housemade bacon aioli.
16.95

Next Day Burger

1/2 lb Angus beef, American cheese, fried egg,
crispy bacon, and a fried onion ring.
16.95

Gyro

Voted #1 Gyro on the beach.
Marinated lamb served in grilled
pita bread with tzatziki sauce,
lettuce, red onion and tomato.
14.95 // Sub marinated chicken

Chicken Breast Sandwich

Blackened, grilled, or fried served with
lettuce, tomato, and onion.
13.95

Patty Melt

1/2 lb Angus beef smashed, caramelized
onions, Coco's special sauce, provolone
cheese on grilled garlic bread.
15.95

Foot Long Hot Dog

1/3 lb Nathan's all beef hot dog.
This thing is huge!
12.95

Add Chili 2 // Queso 2 // Red Onion .50

Loaded Grilled Cheese

Grilled garlic Italian panini bread stuffed
with melted mozzarella and provolone
cheese, bacon and tomato.
11.95

ENTREES

Entrees come with your choice of two sides. *Comes with no sides

Legendary Snow Crab Legs



One and a half pounds of tender
steamed crab legs served with
drawn butter.
39.95



Coco's Seafood Platter

A delectable seafood assortment. Fried
grouper & shrimp with a sauteed MD
jumbo lump crab cake served to
perfection.
34.95

*Old Bay Seafood Feast

Legendary Snow Crab legs, steamed shrimp,
clams, and mussels with corn on the
cob. Potatoes and onions topped with Old
Bay seasoning.
49.95



Grouper

Fresh gulf grouper,
brought in daily.
MKT

Mahi Mahi

A Florida favorite!
20.95

Salmon

Wild caught pacific coast.
20.95

Blackened // Grilled // Fried //
Asian Pacific +2

Top any one of our signature
fish with our incredible
crab imperial +6

MD Jumbo Lump Crab Cake



Two of our signature MD style
crab cakes. Sauteed to perfection.
34.95



Shrimp Dinner

1/2 lb fried in our beer batter until
golden brown.
20.95

Fish & Chips

Wild caught Haddock fried
in our own beer batter mix.
20.95

Sirloin Steak

8oz sirloin seasoned with our
grill spices.
23.95

Add Sautéed Mushrooms & Onions 2

*Blackened Chicken Pasta

Cajun spices on our tender chicken, diced
tomatoes and scallions with penne pasta
in our creamy parmesan sauce.
18.95

Sub Shrimp +4

SIDE DISHES

French Fries • Cole Slaw • Garlic Bread • Macaroni Salad •
Veggie of the Day • Red Skin Potatoes •
Garlic Mash • Onion Rings

Premium Sides 2.95

Brussels Sprouts • Sweet Potato Tots • Caesar Salad •
House Salad • Tomato Cucumber Salad •
Corn on the Cob

DESSERT

Dessert Special
Ask your server.

Key Lime Pie
7.95

There will be an 18% gratuity added to parties of 6 or more; separate checks included.