

 /cococrushbarnorth

 @cococrushnorth

 Let others know about your 5-star experience, leave us a Google Review!



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.

13.95



Grouper Cheeks

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

13.95

Gator Bites

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

16.95

Crab Stuffed Mushrooms

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

14.95

Mozzarella Sticks

Perfect for dipping in our marinara sauce.

9.95

Firecracker Shrimp

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

13.95

Crispy Calamari

Served with marinara sauce.

12.95

Bavarian Pretzel

Comes with housemade queso. 9.95 // Top with Gary's MD Crab dip +5

Philly Cheesesteak Egg Rolls

Served with housemade queso.

12.95

Monkey Balls

6 Jumbo lump MD crab hushuppies served with remoulade sauce.

16.95



Seared Ahi Tuna

Teriyaki sauce, wasabi aioli, and sesame orange vinaigrette.

13.95

Boom Boom Brussel Sproutz

Fried and tossed in our signature boom boom sauce. Topped with sesame seeds.

9.95



Chips & Salsa

Fresh made chips & our homemade salsa.

7.95 // Add Guac +2

Housemade Queso +2

Pickle Chips

Served with our homemade ranch dressing.

9.95

Onion Rings

Served with our boom boom sauce.

8.95

Fries

Crispy shoestring style potatoes, fried to golden brown perfection!

Crab & Cheese 10.95 // Old Bay & Cheese 8.95

Chili & Cheese 9.95 // Bacon & Cheese 9.95

QUESADILLAS

Served with salsa and sour cream.

Three Cheese Quesadilla

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

10.95

Add Chicken 5 // Carne Asada 6

Shrimp 7 // Buffalo Style 2

TACOS

Two tacos served with chips & salsa.

Chicken / Carne Asada

Shredded lettuce, shredded cheddar & pico de gallo.

Chicken 10.95 // Carne Asada 13.95

Ahi Tuna

Tangy coleslaw & mango salsa.

14.95

BBQ Pork

Tangy coleslaw, mango salsa, and pickled red onion.

10.95

Grouper / Shrimp

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

Grouper 15.95 // Shrimp 14.95

NACHOS

Supreme Nachos

Housemade queso, pickled red onions, jalapenos, pico de gallo, black bean corn salsa topped with sour cream and cilantro.

11.95

Add Chicken 5 // Carne Asada 6 // Shrimp 7

BBQ Pork Nachos

Housemade queso, pickled red onion & jalapeno, mango salsa, bacon crumbles, & BBQ sauce.

15.95

Ahi Tuna

House teriyaki sauce, avocado, pickled red onions, mango salsa topped with wasabi aioli & sesame seeds.

15.95 // Add Guac 3

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.

16.95

Roasted Beet Salad

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

11.95

Strawberry, Spinach & Walnut

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

11.95

Cobb

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

13.95

Avocado Ceasar Salad

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

12.95

RAW BAR/FRESH SEAFOOD

Steamers

Clams - Served in shell with drawn butter // 12.95

Mussels - Sauteed in white wine & garlic // 10.95

Colossal Steamed Shrimp

Comes w/ redskin potatoes & onions.

Half 14.95

Full 25.95



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.

Oysters on the Half Shell

Six - 14.95 Twelve - 28.95

Shrimp Ceviche

Shrimp tossed in a citrus tomato broth, jalapenos, avocado, red onions, cilantro, served with wonton chips.

8.95

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

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.



SOUP

Cream of Crab Soup

Cup 6.95 // Bowl 9.95



Chili

Cup 5.95 // Bowl 8.95

Consumer advisory: Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase risk of food borne illness, especially if you have certain medical conditions. Please consult our manager for any dietary concerns. Always assume there may be peanuts and other allergens on the premises.

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.



16.95

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.

14.95

Po Boy Sandwich

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

13.95

Shrimp Salad Sandwich

Perfect sandwich on a hot day. MD style shrimp salad on Brioche bun.

13.95

Philly Cheesesteak

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

13.95 // Sub Chicken

Pulled Pork Sandwhich

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

12.95

Beach Burger

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

13.95

Bacon Three Way Burger

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

15.95



Next Day Burger

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

15.95

Gyro

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

13.95 // Sub marinated chicken



Chicken Breast Sandwich

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

12.95

Patty Melt

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

14.95

Foot Long Hot Dog

1/3 lb Nathan's all beef hot dog.

This thing is huge!

11.95

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.

10.95

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.

29.95

Baked Shrimp Crab Imperial

Our signature entree. Jumbo Gulf shrimp baked in our lump crab imperial sauce. A seafood lover's dream.

28.95



Shrimp Dinner

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

18.95

MD Jumbo Lump Crab Cake

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

32.95



Grouper

Fresh gulf grouper, brought in daily.

MKT

Mahi Mahi

A Florida favorite!

19.95

Salmon

Wild caught pacific coast.

19.95

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

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



*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



Fish & Chips

Wild caught Haddock fried in our own beer batter mix.

18.95

Sirloin Steak

8oz sirloin seasoned with our grill spices.

21.95

Add Sauteed Mushrooms & Onions 2

*Blackened Chicken Pasta

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

16.95

Sub Shrimp +4

DESSERT

Dessert Special

Ask your server.

Key Lime Pie

7.95

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

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

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