



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

OFF THE BOAT

Oysters on the Half Shell
2.50 EA

NEW! **Peel 'N Eat Shrimp**
1/2 lb // 13.95
1 lb // 24.95

NEW! **Seafood Ceviche**
Marinated crab, fish & shrimp in a fresh vibrant citrus.
14.95

Seared Ahi Tuna
Toriyaki sauce, wasabi aioli, seaweed salad and sesame orange vinaigrette.
15.95

STEAMERS

Clams - Served in shell with drawn butter // 15.95
Mussels - Sauteed in white wine & garlic // 14.95
Colossal Shrimp - MD style, shell on with Old Bay over red skin potatoes & onions.
Half // 16.95
Full // 29.95

SALADS

Add Chicken 5 // Shrimp 7 // Salmon 12

Ahi Tuna
Sesame seared tuna, mixed greens, shredded carrots, cucumbers, diced tomatoes, avocado & our homemade sesame orange vinaigrette.
18.95

Roasted Beet
Honey roasted beets, leaf spinach, diced tomatoes, red onions, goat cheese, candied walnuts & our homemade balsamic vinaigrette.
15.95

Strawberry, Spinach & Walnut
Fresh local strawberries, candied walnuts, leaf spinach, diced tomatoes, goat cheese, & our homemade balsamic vinaigrette.
13.95

Cobb
Romaine lettuce, bacon, blue cheese crumbles, diced tomatoes, hard boiled egg, avocado & your choice of dressing.
14.95

Avocado Caesar
Romaine lettuce with homemade avocado caesar dressing. Topped with croutons.
13.95

NEW! **Southwest Shrimp**
Jumbo blackened shrimp, romaine lettuce, black bean corn salsa, pico de gallo & avocado in our signature jalapeno ranch dressing.
13.95

SOUPS

NEW! **Soup of the Day**
Cup 7.95 // Bowl 10.95

 **Cream of Crab Soup**
A Chesapeake Bay classic.
Cup 7.95 // Bowl 10.95

Consuming raw or undercooked meats, poultry, seafood, shellfish (including raw oysters), or eggs may increase your risk of foodborne illness. Individuals with chronic illness of the liver, stomach, blood, or immune disorders are at greater risk of serious illness from raw oysters and should eat them fully cooked. If you are unsure of your risk, please consult a physician. For any dietary or allergen concerns, please speak with our manager. Please note that peanuts and other allergens may be present on the premises.

Gary's MD Crab Dip
It's creamy & cheesy just like Gary! Loaded with backfin blue crab, baked warm & served with tortilla chips.
15.95



Crispy Calamari
Served with marinara sauce.
14.95

Bavarian Pretzel
Comes with homemade queso.
10.95
Top with Gary's MD Crab dip +5

Philly Cheesesteak Egg Rolls
Served with homemade queso.
14.95

Monkey Balls
Coco's balls are a hit! Four MD style crab balls served with tartar sauce and a lemon wedge.
17.95



Mozzarella Sticks
Perfect for dipping in our marinara sauce.
14.95

Gator Bites
You're in Florida so why not!? Try some fried gator in our homemade batter mix.
17.95

NEW! **Loaded Tots**
Queso, scallions, bacon bits & sour cream.
12.95

TACOS

Two tacos served with chips & salsa

Chicken / Carne Asada
Shredded lettuce, shredded cheddar & pico de gallo.
Chicken 12.95 // Carne Asada 14.95

Ahi Tuna
Tangy coleslaw & mango salsa.
16.95

BBQ Pork
Tangy coleslaw, mango salsa & pickled red onions.
12.95

Grouper / Shrimp
Tangy coleslaw & mango salsa. Blackened, grilled or fried.
Grouper 18.95 // Shrimp 15.95

COCO'S WINGS

Served with celery, carrots, & your choice of blue cheese or ranch

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 15.95
20 wings 29.95

Boneless
Half pound 14.95
Full pound 23.95

Choose Your Homemade Sauce:
Buffalo, Honey BBQ, Zesty Garlic Parmesan, Coco's Dry Rub, Bee Sting
Our famous Tequila Daytona Style! +2



Crab Stuffed Mushrooms
Fresh mushroom caps stuffed with our MD crab cake and topped with parmesan cheese.
17.95

Grouper Cheeks
Best part of the grouper! Fried to a golden brown in our delicious homemade batter.
17.95

Boom Boom Brussels Sprouts
Fried and tossed in our signature Boom Boom sauce. Topped with sesame seeds.
11.95



NEW! **Tres Amigos**
Our homemade guacamole, queso & salsa served with fresh made chips.
12.95

Pickle Chips
Served with our homemade ranch dressing.
10.95

Firecracker Shrimp
Gulf shrimp sauteed in Old Bay & tossed in Boom Boom sauce.
16.95



Quesadilla
Flour tortilla filled with a three cheese blend and pico de gallo. Served with salsa and sour cream on the side.
11.95
Chicken - 16.95 // Carne Asada - 17.95 // **NEW!** Seafood - 19.95

NACHOS

Supreme
Homemade queso, pickled red onions, jalapenos, pico de gallo & black bean corn salsa. Topped with sour cream and cilantro.
14.95
Add Chicken 5 // Carne Asada 6 // Shrimp 7

BBQ Pork
Homemade queso, pickled red onions, jalapenos, mango salsa, bacon crumbles & BBQ sauce.
18.95

Ahi Tuna
House teriyaki sauce, avocado, pickled red onions & mango salsa. Topped with wasabi aioli & sesame seeds.
18.95 // Add Guac +3

HANDHELDS

Handhelds come with your choice of one side

BURGERS

1/2 lb Angus beef burgers.
Always fresh, never frozen!

Bacon Three Way

Our homemade bacon jam & bacon aioli.
Topped with crispy bacon &
American cheese.
19.95



NEW! Grind 'N Shine

Fried egg, crispy bacon, fried onion ring
& American cheese.
18.95

Patty Melt

Smashed with caramelized onions,
Coco's special sauce &
provolone cheese on grilled garlic bread.
17.95

Beach Burger

Served with lettuce,
tomato and onion.
15.95

Add cheese +1 // Add bacon +2

Philly Cheesesteak

Ribeye shaved with provolone, mushrooms,
green peppers & onions. Topped with
homemade queso on a local baked sub roll.
17.95 // Sub Chicken

MD Jumbo Lump Crab Cake

The family recipe for over 75 years!
Fresh colossal blue crab meat
with lettuce & tomato. Served
with a side of tartar sauce.
19.95



Chicken Breast

Blackened, grilled or fried. Served with
lettuce, tomato & onion.
15.95
Buffalo style +2

Loaded Grilled Cheese

Grilled garlic Italian panini bread stuffed
with melted mozzarella, provolone,
bacon & tomato.
13.95

Footlong Hot Dog

1/3 lb Nathan's all beef hot dog.
This thing is huge!
15.95
Queso +2 // Red Onion +.50

Fresh Grouper

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

Mahi Mahi

Served blackened, grilled or
fried with lettuce & tomato.
18.95

Po-Boy

Fried shrimp topped with our Cajun
remoulade sauce. Served on a hoagie roll
with lettuce, tomato & onion.
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 & tomato.
15.95 // Sub marinated chicken



Pulled Pork

Slow roasted with our special pork rub
seasoning. Topped with tangy coleslaw,
pickles & BBQ sauce.
14.95

ENTREES

Entrees come with your choice of two sides

NEW! Seafood Feast

Legendary snow crab legs, peel 'n eat
shrimp, clams & mussels with corn on the
cob over potatoes & onions. Topped with
Old Bay seasoning.
51.95



Legendary Snow Crab Legs

Tender steamed crab legs served
with drawn butter.
1 lb // 39.95
2 lb // 69.95



Coco's Seafood Platter

A delectable seafood assortment.
Fresh grouper & jumbo shrimp fried
to perfection with a sauteed
MD jumbo lump crab cake.
44.95



Shrimp Dinner

1/2 lb fried in our beer batter until
golden brown.
24.95

MD Jumbo Lump Crab Cake

Two of our signature MD style
crab cakes sauteed to perfection.
37.95



NEW! Stuffed Shrimp

Our signature entree is a seafood lover's
dream! Jumbo Gulf shrimp baked in our
lump crab imperial sauce.
38.95



Fish & Chips

Wild caught Haddock fried
in our own beer batter mix.
24.95

NY Strip

10 oz hand-cut steak seasoned with
our grill spices.
34.95

Add Sauteed Mushrooms & Onions +2
Add Crab Imperial +6

Blackened Chicken Pasta

Cajun spices on our tender chicken &
scallions with penne pasta
in our creamy blush sauce.
21.95
Sub Shrimp +4

DESSERT

Dessert Special

Ask your server.

Key Lime Pie

7.95

SIDE DISHES

Garlic Bread • Veggie of the Day • Red Skin Potatoes •
Garlic Mash • Onion Rings • French Fries • Tater Tots •
Tangy Coleslaw • Tomato Cucumber Salad • Potato Salad

Premium Sides 2.95

Boom Boom Brussels Sprouts • Corn on the Cob •
Caesar Salad • House Salad

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