COCO MARINA

APPETIZERS

Timbalier Shrimp – 15.50
Local shrimp broiled in sherry cream sauce, Parmesan, toasted French bread

Mini Tuna Tostadas – 14
Diced local tuna, avocado, red onion, coconut, serrano, lime, peanuts (5)

Cornbread – 8
Served warm with honey-scallion butter

Fried Gator Bites – 14.5
Golden Ranch Farms alligator with house-made rémoulade

Onion Strings – 11
Crispy fried strings with house-made rémoulade

Crab Claws – 16
Marinated and deep-fried with house-made rémoulade

Crawfish Bread – 16
LA crawfish, spinach, pesto cream, parmesan, on French bread.

Broiled Oyster – 17.50 ½ Dozen
Wilson's oysters, Coco butter sauce, toasted French bread

ENTREES

Crawfish Etouffee & Fried Fish – 21
LA crawfish etouffee served on popcorn rice, with fried fish

Hamburger Steak – 16
10 oz Black Angus Beef, caramelized onions, mushrooms, gravy, with twice baked potato & green beans

Pork Osso Buco – 33
Braised pork shank, roasted root vegetable, with rosemary & bacon demi-glace

Grilled Mahi-Mahi – 26
Spice-rubbed mahi with asparagus, tomato & garlic ragout, & lemon-basil cream

Grilled Ribeye - 42
16oz prime ribeye, roasted garlic-rosemary butter, twice baked potato, and asparagus

Grilled Filet --42
8oz Black Angus filet, roasted garlic-rosemary butter, twice baked potato, and asparagus

Snapper – 37
Pan-seared snapper with corn, bacon & soybean succotash and crawfish cream sauce

Grilled Chicken Pasta – 19
Gemelli pasta, grilled chicken, pesto cream, roasted red peppers, & parmesan

DESSERTS

White Chocolate Bread Pudding - 8.5
Topped with vanilla ice cream and caramel sauce

Chocolate Truffle Brownie - 8.5
Topped with chocolate, caramel sauce, and vanilla ice cream

Cookie Skillet - 8.5
Warm chocolate chip cookie served with vanilla ice cream

Abita Root Beer Float – 7

SALAD & GUMBO

Seafood or Duck Gumbo
Cup: 7 Bowl: 12

Tuna Bowl - 18
Diced local tuna, popcorn rice, carrots, edamame, mirliton, avocado, citrus soy vinaigrette

Classic Caesar-Small 7 / Large 12
Romaine lettuce, garlic croutons, Parmesan
ADD: Grilled Chicken-4 / Grilled Shrimp-5

House Salad - Small 7 / Large 12
Romain lettuce, tomato, cucumbers, red onion, garlic croutons, choice of dressing
ADD: Grilled Chicken-4 / Grilled Shrimp-5

Coco – 17 (Large Only)
Romaine lettuce, seared tuna, orange, avocado, cucumber with honey-citrus vinaigrette

SANDWICHES

Gator or Oyster Po-Boy – 17.50
Shrimp or Fish Po-Boy – 16
10-inch toasted French bread with lettuce, tomato, and mayonnaise

Roast Beef Po-Boy – 16.5
Braised beef, gravy, lettuce, tomato, and mayonnaise served on 10-inch toasted French bread

Bayou Sale Cheeseburger – 13.5
6 oz Black Angus beef "smashed" patty, cheddar cheese, grilled onion, lettuce, tomato, and mayonnaise served on a toasted brioche bun

Fried Sheepshead – 14.5
Crispy fried local sheepshead, smokin-ranch, lettuce, & pickle on a toasted brioche bun

Grilled Chicken – 14.5
Marinated chicken, pesto, roasted peppers, mozzarella, lettuce, and mayonnaise on a toasted brioche bun

PLATTERS

Served with seasoned fries & hushpuppies (sweet fries +$1)
Add-on: 1 soft-shell crab – MP

Fried Fish or Shrimp Platter – 17.5
(Fried or grilled; combination available upon request)
Add-on: Fried oyster – $2

Oyster Platter – 19.5
Fried Wilson's oysters

Seafood Platter – 35
Fried Wilson's oysters, fish, shrimp, and 1 soft-shell crab

Fried Soft-Shell Crab Platter – Market Price
(Fried soft-shell crab [1 or 2])

Cook Your Catch – 15 (per guest)
(Grilled or Fried)

TACOS

Fish, Shrimp, or Gator Tacos
(Choice of grilled or fried) – 16.5
Chipotle mayo, slaw, avocado, and pico de gallo on warm flour tortillas

Please inform your server of any allergies.