



BREAKFAST

MENU

LIGHT FARE

SMOKED SALMON

Cream cheese, Onion
Capers & Tomatoes

FRUIT PARFAIT

Fresh fruit plate with
seasonal tropical fruits

LOCAL SMOOTHIE OF THE DAY

Please ask your server

SPECIALS

CLASSIC EGG BENEDICT

Poached egg with
Canadian bacon, toasted
English muffin &
hollandaise sauce

ENGLISH BREAKFAST

Two free range eggs—prepared
at your request with your
choice of bacon, sausage,
mushroom, roasted tomato,
baked beans & potato

DAILY SPECIAL - ANTIGUAN STYLE

Please ask your server
(Sides: fried plantain, fried
dumpling, fried sweet
potato, fritters, festival)

CINNAMON PANCAKE ANTIGUAN STYLE

Fresh Fruit Compote
Maple Syrup

OMELETTE

Choose from the following filling(s):
onion, tomato, sweet pepper, cheese,
spinach, mushroom, ham, bacon.
Ask your server about the Omelette
Special

EGGS YOUR WAY

Fried, Scrambled, Poached
or Boiled

VEGETABLE WRAP

Fresh Market Vegetables,
Egg, Cheese, Tortilla Wrap

PINEAPPLE CUSTARD FRENCH TOAST

BREAKFAST SIDES

Hash Brown Potato, Potato Wedges, Breakfast Sausages,
Bacon, Bake Bean, Grilled Tomato, Lyonnaise Potato

Please inform your server if you have any food allergies or special dietary requirements.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of foodborne illnesses.



LUNCH MENU

APPETIZERS

Soup Of The Day
Antiguan Market Vegetable

**Squid Tempura, Sweet Chilli
& Coconut Dip**

**Chicken Kefta, Smoked Humus,
Cucumber Tzaziki**

**Fish « Rillettes » Cocktail
Crudités Sticks,
Toasted Garlic Butter Bruschetta**

SALADS

Roasted Vegetable Salad
With Feta, Greens, Nuts,
Mango Vinaigrette

Flank Beef Thai Salad
Zucchini, Carrots, Tomato, Red Onion,
Ginger Soy Sesame Dressing

Mixed Organic Green Salad
Balsamic Vinaigrette

Potato Salad With Bacon
White Onion Petals, Horseradish
& Cornichon

Tuna Niçoise
Tomato, Black Olive, Green Beans, Boiled Egg

ENTREES

Beer Batter Fish & Chips
Tartar Sauce, Green Peas Puree,
French Fries

Creole Fish Pot
Sweet Potato Slices

Grilled Vegetable & Tofu
Tomato Sauce, Fresh Greens

Madras Curry Chicken Breast
Herb Citrus Cream, Grilled Vegetables,
Special Rice

**Today's Local Caribbean Chef
Special Catch**

**Penne Tomato & Basil,
Black Olive & Parmesan**

Daily Specials
Ask your server about our various specials

SANDWICHES

Pull Pork Sandwich
Crispy Ciabatta Bread, Oven Roasted Pork,
Confit Red Cabbage

COCOS Club Sandwich
Triple Deck Tossed Sandwich
With Chicken Breast, Crispy Bacon,
Egg, Lettuce, Tomato, Cheese

Caribbean Fish Tacos
Grilled Fish, Pickled Onion,
Guacamole, Suzie Mayo

Burgers
Beef Or Veggie, With Tomato Lettuce,
Cheese & Bacon

SIDES

French Fries, Grilled Vegetables,
Green Salad, Special Rice





LUNCH MENU

APPETIZERS

Soup Of The Day
Antiguan Market Vegetable

Fish Fritter
Tomato Chutney, Pickled Cucumber

Coconut Caribbean Fish Ceviche
Sweet Potato, Coriander,
Coconut Milk, Seasoning Pepper

SALADS

Ceasar Salad
Romaine Lettuce, Croutons,
Anchovies, Shaved Parmesean

Greek Salad
Tomato, Cucumber, Onion, Feta Cheese,
Black Olives, Lettuce, Red Cabbage

Mixed Organic Green Salad
Passion Fruit Vinaigrette

Squid Salad
Roast Sweet Pepper, Cucumber, Red Onion,
Mixed Leaves, Ginger & Lemongrass Dressing

ENTREES

Cocos Curry
Fish or Vegetable Served with
Mango Chutney & Chapatti

Calabash Jerk Pork
with special rice

Grilled Vegetable & Tofu

**Today's Local Caribbean Chef
Special Catch**

Linguini with Pesto
Grilled Zucchini, Shaved Parmesean

Daily Specials
Ask your server about our various specials

SANDWICHES

Beef Flank Steak Sandwich
Crispy Ciabatta Bread, Confit Red Cabbage

COCOS Club Sandwich
Triple Deck Tossed Sandwich
With Chicken Breast, Crispy Bacon,
Egg, Lettuce, Tomato, Cheese

Caribbean Fish Tacos
Grilled Fish, Pickled Onion,
Guacamole, Suzie Mayo

Burgers
Beef Or Veggie, With Tomato Lettuce,
Cheese & Bacon

SIDES

French Fries, Grilled Vegetables,
Green Salad, Special Rice



MONDAY DINNER MENU



APPETIZER

HONEY ROASTED PUMPKIN SOUP

Served with Basil Tomato Bruschetta

MIXED GREEN SALAD, TOPPED WITH BELL PEPPERS & CARROT

Romaine lettuce, iceberg lettuce with creamy Italian dressing & tossed pumpkin seed

PAN SEARED TOMATO

served with Spinach Risotto topped with Fresh Herb, Red Wine Demi Glaze

ENTRÉE

STIR FRIED BEEF WITH VEGETABLES

Served with croquette herb potato, bundled vegetables with spicy chilly sauce

COCONUT CRUSTED MAHI MAHI

Mahi-Mahi served Roasted Pepper Coulis & mushroom risotto

JERK CHICKEN PASTA

Smoked Jerk Chicken Breast tossed with Coconut cream run down sauce topped with local fresh vegetables

CURRIED VEGETABLES

Curried Market Vegetables served with wild rice accompanied with spicy Fruit Salsa

NIGHTLY SPECIALS

Ask your server about our various specials

DESSERTS

STRAWBERRY MOUSSE

topped with Cinnamon Whipped Cream & Cherry Sauce

PUMPKIN CHEESECAKE

served with Lemon dressing

LOCAL SORBET

Please ask your server for available flavours

TUESDAY DINNER MENU



APPETIZER

VEGETABLE PEPPER POT

Local vegetable soup cooked to perfection

SEAFOOD POT AU FEU

Fresh Seafood with rich vegetable in its own flavour

CHICKEN CAESAR SALAD

Chicken Caesar served with Caribbean Style roast vegetable salad topped with local beans and Pineapple Citric Dressing

ENTRÉE

ESCOVITCH SNAPPER

Served with local Pumpkin Rice accompanied with Sautéed Local Vegetables

GRILLED STRIPLOIN STEAK

Grilled Striploin Steak served with Mashed Herb Potato, Market Vegetables & Red Wine Balsamic demi glaze

RED KIDNEY BEAN VEGETABLE STEW

Served with Caribbean Ground Provision topped with Fresh Herbs

VEGETABLE STUFFED CHICKEN

Stuffed chicken breast, fried vegetable rice with local vegetables in Pineapple sauce

NIGHTLY SPECIALS

Ask your server about our various specials

DESSERTS

FLAMBE

served with Ice Cream and Chocolate Dressing

CHOCOLATE CAKE

served with assorted Ice Cream

CRÈME BRULEE

baked soft Custard, Sugar Carmel, and Fresh Fruit

FRESH FRUIT SALAD



WEDNESDAY DINNER MENU



APPETIZER

CARIBBEAN RED BEAN SOUP

Served with Homemade Garlic Bread & Fresh Thyme

GRILLED PUMPKIN SALAD

Served with goat cheese and basil oil

CHICKEN & PINEAPPLE SALAD

Served with Local Cole Slaw

ENTRÉE

JERK BBQ CHICKEN

Served with authentic roasted potato & Cole slaw

PIMENTO BBQ RIBS

Served with Mac and Cheese Home Style, roasted potato & Cole slaw

GRILLED FISH

Served with Antiguan Corn on the cob, roasted potato & Cole slaw

NIGHTLY SPECIALS

Ask your server about our various specials

CHEF'S VEGETARIAN SPECIAL

RASTA PASTA

Served with Local Vegetables in a light Coconut Sauce, topped with Parmesan Cheese

DESSERTS

SELECTION OF CHEESE

ANTIGUAN RUM CAKE

Served with Local Ice Cream & Chocolate Dressing

LOCAL FRUIT FLAMBE

Served with toasted Pumpkin Seed

SWEET POTATO PUDDING

Served with Island Balls

THURSDAY DINNER MENU



APPETIZER

MINISTRONE SOUP

Served with fresh Garlic bread

HERB CHICKEN

chicken sauté in fresh herbs served with spaghetti in marinara sauce

GRILLED BUTTERNUT SQUASH

Served with Herb Cured Smoked Fish with Fresh Pesto Sauce

CALAMARI FRITI

Fried calamari served with spicy marinara sauce

ENTRÉE

SHRIMP CAVATELLI

Served with Local Vegetables and Herb Bread

BEEF LASAGNA

Served with Grilled Tomato and local vegetables in Tomato Cream Sauce

PASTA PRIMAVERA

Fresh tomatoes, green peas, carrot & herbs topped with parmesan cheese

PARMESAN CHICKEN

Herb Polenta served with Parmesan Chicken Breast accompanied with Pesto Marinara Sauce

BLACK PEPPER CRUSTED TUNA

Vegetable Couscous served with rustic roasted vegetable with Lemon, Herb, Capers Butter Sauce

NIGHTLY SPECIALS

Ask your server about our various specials

DESSERTS

FRESH FRUIT & PEPPERMINT CRÈME BRULÉ

Served with roasted Pumpkin Seed & drizzled to perfection

STRAWBERRY PANNA COTTA

Served with Local Fruits & Cherry Dressing

ICE CREAM SORBET SELECTION

SELECTION OF CHEESE

Chef's Cheese 3 way Cheese Plate

FRIDAY DINNER MENU



APPETIZER

MUSSELS & SEAFOOD BROTH

Poached Seafood served with Antiguan Fresh Herb topped with Lemon & alfalfa sprouts

MANGO GLAZED CHICKEN

Served with local lettuce, red cabbage & mango mustard dressing

GRILLED EGGPLANT & BLUE CHEESE MOUSE

Sweet Pepper Dressing – Tomato Roasted Oil Lemon Balsamic Glaze

ENTRÉE

BEEF RAVIOLI

Tossed in Herb Tomato Pesto Sauce with lightly showered Parmesan Cheese

CORNISH HEN ANTIGUAN STYLE

Pineapple Jerk BBQ Cornish Hen accompanied with Potato hash

FISH OF THE DAY

Pan seared local fish served with Calypso Rice, Zucchini, squash, puree served with lemon butter sauce

VEGETARIAN SPECIAL

GRILLED SESAME TOFU

Served with fresh Noodles and local vegetables with Pesto tomato aioli

NIGHTLY SPECIALS

Ask your server about our various specials

DESSERTS

EXOTIC TROPICAL FRUIT GAZPACHO

Served with Local Sorbet

CHEF'S ÉCLAIR

Topped with Pineapple Dressing

ICE CREAM SORBET SELECTION

Island flavours & local favourites

SATURDAY DINNER MENU



APPETIZER

CHICKEN & COCONUT SOUP

Pieces of Chicken Breast, perfectly diced vegetables simmered in Stock & Rich Coconut Milk

BEET VEGETABLE SALAD

Beet, Mixed greens, Tomato, Cucumber, Bacon & Pumpkin Dressing

GREEK SALAD

Lettuce ,tomato ,cucumber, bell peppers, black olives with blue cheese crumble

ENTRÉE

GRILLED PORKLOIN

Grilled Marinated Pork loin, pumpkin mashed potato Market Vegetables Medley & black bean Sauce

DRUNKEN SHRIMP PASTA

Guyanese Prawns tossed with Julienne Vegetables in a Cavalier Cream Sauce

GNOCCHI PRIMAVERA

Tossed herb vegetable with gnocchi pasta in pesto sauce

STUFFED CHICKEN BREAST

Chicken breast stuffed with spinach & cheese served with pumpkin rice, Vegetables with white wine butter sauce

NIGHTLY SPECIALS

Ask your server about our various specials

DESSERTS

CHEESE CAKE

Passion Fruit Gelee, Papaya Salsa, Cherry Granita

COFFEE COUPE

Coffee Gelee, Chantilly Cream, Crumble, Coffee Ice Cream, Coffee Biscotti

ICE CREAM & SORBET SELECTION

Island Flavours & Local Favourites

SELECTION OF CHEESE

Served with Mango Chutney & Celery Twists

SUNDAY DINNER MENU



APPETIZER

SEAFOOD PATO FU

RICH SEAFOOD VEGETABLE CREAM SOUP

served with fresh tomato Basil Bruschetta

HERB VEGETABLE POTATO BALLS

Potato vegetable balls served with tossed greens & mango dressing

FRESH HERB BEEF SALAD

Roasted Beets, Bell Pepper, Cucumber, Red Onion, Lemon, Ginger Dressing

ENTRÉE

WEST INDIAN PINEAPPLE CURRY CHICKEN

Chicken Strips, Ginger, Onion, peppers, Red Chili, Green Curry Sauce with Basmati Rice

COUNTRY STYLE SWEET & SOUR PORK

Served with Stir Fried rice & Fresh Market Vegetables

BLACKENED MAHI

Blackened Mahi, pineapple & ginger salsa served with vegetable cous cous, accompanied with orange dressing

VEGETARIAN SPECIAL

Vegetable Lasagna served with rustic fruit Salsa (Raisin, Tomato Capers and Avocado Puree)

NIGHTLY SPECIALS

Ask your server about our various specials

DESSERTS

VANILLA SHORT CAKE

served with local ice cream

FRIED BANANA SPRING ROLL

with chocolate dressing

ASSORTED ICE CREAM OF THE DAY

with cherry dressing



SNACK MENU

SNACKS

GREEN SALAD

Local Lettuce Served with Pineapple Dressing

JAMAICAN COCKTAIL BEEF PATTY

FISH FINGERS

Fish of the Day, Green Salad with local chips & mango dip

FRIED LOCAL CHIPS OF THE DAY

CHEESE PIZZA

OPEN FACE CAJUN CHICKEN SANDWICH

Served with Local Fruit Relish with Home Style Onion Rings & local chips

HOT DOG

Served with local chips & ketchup

FISH & CHIPS

fish, Tomato, Lettuce, Cucumber, Onion, pickle pepper with chips

GRILLED TOFU VEGETABLES BURGER

Served with Assorted condiments, Tomato, Lettuce, Onion & Fries

DESSERTS

FRESH FRUIT PLATE

Selection of Fresh Local Fruit

SELECTION OF CHEESE

VANILLA CUPCAKE

COCONUT COOKIES





WINE LIST

DAY SELECTION



Vina Maipo Cabernet Sauvignon

Vina Maipo Chardonnay

Vina Maipo Merlot

Vina Maipo Sauvignon Blanc

Vina Maipo Rose

HOUSE CHAMPAGNE

Jean Dorsene Sparkling Wine

EVENING SELECTION



Canepa Novísima Pinot Grigio

G7 Chardonnay

G7 Cabernet Sauvignon

G7 Merlot

G7 Sauvignon Blanc

Le Petit Balthazar Rose

Le Petit Balthazar Merlot

Le Petit Balthazar Sauvignon Blanc

Luis Felipe Edwards Cabernet Sauvignon

Luis Felipe Edwards Chardonnay

Luis Felipe Edwards Malbec

Luis Felipe Edwards Merlot

Luis Felipe Edwards Pinot Grigio

Obikwa Pinot Grigio

Obikwa Sauvignon Blanc