

APPETIZERS

FALAFAL & HUMMUS WITH FRESHLY BAKED NAAN Falafel is ground chickpeas, onions, garlic, sesame seeds and spices shaped into round patties and fried until crispy. Hummus is chickpeas pureed and flavored with sesame paste, garlic, lemon and cumin. Naan is a yeast dough cooked to order. Garnished with mixed greens, black olives, sriracha sauce, diced cucumbers, tomatoes and yogurt dressing. \$13

CHIPS & SALSA Crispy corn tortilla chips and fresh homemade salsa made with tomatoes, red onions, yellow & red peppers, jalapeno, garlic, cilantro and lemon juice. \$7

CHICKEN LETTUCE WRAPS Thin slices of soy marinated chicken sautéed with onions, water chestnuts and cashews, then served with cool lettuce leaves, bean sprouts, mint leaves, cilantro and topped with rice noodles. **(YOU WRAP'EM)** \$11
W/ Shrimp \$13

STUFFED MUSHROOMS Baked jumbo mushroom caps stuffed with parmesan cheese, garlic and toasted wheat. Garnished with red pepper rouille and chive oil. \$9

COCONUT SHRIMP (5) Shrimp dredged in flour, dipped in egg, coconut and tempura batter, then fried until golden brown. Served with orange horseradish dipping sauce. \$12

BUFFALO SHRIMP (5) Shrimp dredged in flour and tempura batter. Fried until golden brown, then tossed in buffalo sauce. Served with bleu cheese. \$12

CALAMARI Tender calamari lightly fried and tossed in a sweet chili glaze or dusted with parmesan cheese and served with marinara sauce on the side.

\$8APPETIZERS Continued

COCOMO BREAD A sourdough bread loaf basted with olive oil and herbs then browned in the oven and dusted with parmesan cheese. 1/2 loaf \$3 loaf \$5

**ASK ABOUT OUR SOUP OF THE DAY,
AND TODAY'S DINNER SPECIALS**

APPETIZERS Continued

SPICY CRAB ROLLS Wonton pastry filled with crab and cream cheese then lightly fried. Served with sweet chili glaze and key lime butter sauce. \$13

DRUNKEN SHRIMP 1/2 pound peel & eat shrimp marinated in dark beer and Old Bay, then beer steamed with garlic. Served hot with cocktail sauce. \$11.5

MAC & CHEESE Penne pasta sautéed with choice of baby scallops **OR** pink shrimp pieces. Finished with bread crumbs and Old Bay seasoning. \$15

SEARED TUNA Sushi grade Ahi tuna rolled in sesame seeds with cracked black pepper. Seared rare and served sliced with pickled ginger, soy sauce, wasabi and seaweed salad. (Also available grilled or blackened) \$14.50

SEARED TUNA NACHOS Sushi grade Ahi tuna rolled in sesame seeds with cracked black pepper. Seared rare, cubed and served over seaweed salad and wonton chips, topped with ginger and scallions, then drizzled with wasabi mayo and sesame garlic sauce. Served with sriracha garnish and oriental soy sauce. \$15

TUNA TARTAR Diced sushi grade Ahi tuna tossed with soy rice wine vinaigrette, green onions, sesame chile oil and sesame seeds. Served with seaweed salad, pickled ginger, wasabi and wonton chips. \$15

ORIENTAL SAMPLER This is a combination of our tuna nachos, tuna tartar and a spicy crab roll. Served with oriental dipping and key lime beurre blanc sauces. \$15.50

VIETNAMESE SALAD ROLLS Refreshing lettuce, bean sprouts, carrots, cilantro, scallions and mint rolled in a soft rice paper wrap with shrimp, thinly sliced pork and rice vermicelli. Served cold with soybean peanut sauce \$9

CHICKEN SATAYS Strips of chicken breast skewered and marinated in soy, ginger, garlic and brown sugar, then grilled and garnished with cilantro oil, sriracha and peanuts. Served with a soybean peanut sauce. \$8

**ASK ABOUT OUR SOUP OF THE DAY,
AND TODAY'S DINNER SPECIALS**

APPETIZERS Continued

WINGS (10) Wings fried and tossed in one of the following sauces: Mild, Hot, To da bone hot, Call your Mama hot, Chipotle, Jamaican jerk, Myers rum glaze, Teriyaki, BBQ or Cajun kicker. Served with bleu cheese and celery. \$10

SEAFOOD CHOWDER A bowl of creamy homemade seafood chowder garnished with scallions. (Skippy says our chowder is the best) \$5.50

POTSTICKERS Oriental dumplings filled with pork then fried or pan seared. Served in light soy sauce with sesame seeds and light seaweed salad. \$9

POTATO SKINS (3) Topped with cheddar cheese, bacon and scallions. Served with sour cream. \$8

**ASK ABOUT OUR SOUP OF THE DAY,
AND TODAY'S DINNER SPECIALS**

SEAFOOD

GROUPER Available grilled, fried, Jamaican jerked, blackened or broiled. (Market **price**)

Pan seared with key lime beurre blanc sauce **Add** \$1.

STUFFED: With crabmeat and shrimp, broiled then topped with key lime butter sauce **Add** \$4

FRANCAISE: Dredged in seasoned flour, dipped in egg wash, sautéed with white wine, key lime and shallots then garnished with capers and scallions, **Add** \$1.50 over pasta **Add** \$3.

JALAPENO ENCRUSTED: With chipotle key lime butter sauce **Add** \$1.50

GROUPER LUIS Blackened grouper topped with one of our homemade crab cakes, then finished with chipotle key lime butter sauce. \$26

SEARED TUNA Sushi grade Ahi tuna rolled in sesame seeds and cracked black pepper. Seared rare and served with pickled ginger, oriental dipping sauce, wasabi and seaweed salad. (Also available grilled or blackened) \$23

HOMEMADE CRAB CAKES (2) Maryland style with back fin and claw crabmeat sautéed then topped with chipotle key lime butter sauce and finished with Old Bay seasoning . \$23

Have them francaise style or jalapeño encrusted with chipolte key lime butter sauce. **Add** \$1.50

BEEF and CHOPS

SIRLOIN STEAK 10oz sirloin marinated in lime, garlic and herbs then topped with garlic butter, red wine demi glaze and onion strings. \$23

MONGOLIAN BEEF OR CHICKEN Thin slices of sirloin or chicken marinated in soy vinaigrette then wok-seared with dried red chiles, green onions, hoisin sauce and sriracha. Then topped with rice noodles. Watch the chiles (**TM** LIKES IT HOT) \$17

TERIYAKI PORK CHOPS (2) Lean boneless loin chops marinated in ginger, soy, garlic and brown sugar then grilled and finished with a teriyaki glaze and roasted peanuts. Served with pineapple chutney. \$19

**ASK ABOUT OUR SOUP OF THE DAY,
AND TODAY'S DINNER SPECIALS**

BEEF and CHOPS Continued

FILET MIGNON A 6oz Buckhead beef petite filet, grilled then topped with garlic butter, red wine demi glaze and onion strings. (OK SEAN, NOW WE HAVE A FILET) \$22

ROSE'S RIBEYE A 14oz bone in Buckhead beef rib eye, grilled then topped with sautéed onions, mushrooms and peppercorn gravy. (GRAMMA'S FAVORITE) \$35

CHICKEN

CHICKEN FRANCAISE Dredged in seasoned flour, dipped in egg wash, sautéed with white wine, key lime and shallots then garnished with capers and scallions. (IT'S FRANCAISE BILLY NOT FRANCIS) \$17.50

SMOTHERED CHICKEN Lightly dipped in egg wash and flour, then topped with prosciutto, mozzarella cheese and roasted red pepper. Finished with tomato basil puree, spinach and pepper coulis. \$18.50

CHICKEN MARSALA Dredged in seasoned flour, sautéed with shallots and mushrooms, then finished with marsala wine, cream and butter. \$17.50

ABOVE SERVED WITH ONE SIDE AND CHOICE OF HOUSE OR CAESAR SALAD

PASTA

FETTUCCHINE ALFREDO Sautéed with cream, parmesan cheese, garlic, nutmeg and pepper. \$14 **Add chicken \$4 Add shrimp \$6 Add beef \$4**

JAMAICAN JERK PASTA Sautéed with onions, garlic, white wine, cream and jerk seasoning, then finished with diced tomatoes and scallions. Served over fettuccine. \$15.50 **Add chicken \$4 Add shrimp \$6**

**ASK ABOUT OUR SOUP OF THE DAY,
AND TODAY'S DINNER SPECIALS**

PASTA Continued

SHRIMP SCAMPI (6) Shrimp sautéed with white wine, garlic, diced tomatoes, and lemon then topped with sliced fresh mozzarella. Served over angel hair. \$19 (This isn't your gramma's scampi so understand what you are ordering)

CHEESE TORTELLINI AL PESTO Asiago cheese stuffed pasta tossed with cream, pesto, basil, garlic, pine nuts, olive oil and parmesan cheese. \$17 Add chicken \$4 Add shrimp \$6

VIETNAMESE RICE NOODLES WITH BEEF (PHO) Rice vermicelli surrounded by a light aromatic beef broth infused with star anise and basil. This (SOUP-like) pasta is topped with very thinly sliced sirloin, bean sprouts, onion and cilantro. \$16 Served with hoisin, sriracha (hot sauce) and basil. (Please understand what you are ordering)

CHICKEN PARMESAN A full breast of chicken lightly breaded & fried then topped with marinara and mozzarella cheese. Served over angel hair. \$18

Also available jalapeño encrusted **Add \$1.50**

LOBSTER MAC & CHEESE (Penne) pasta sautéed with baby scallops **OR** pink shrimp pieces, then topped with a 4oz lobster tail. Finished with bread crumbs and Old Bay seasoning. \$27

SPINACH TORTELLINI Asiago cheese stuffed pasta sautéed in brandy, cream, marinara, tomato, onion, garlic, then finished with spinach, bacon, chicken and shrimp. \$21

PASTA SERVED WITH GARLIC BREAD AND CHOICE OF HOUSE OR CAESAR SALAD

FRIED FAVORITES

GROUPE FINGERS A filet cut into strips, dipped in a tempura batter and lightly fried. Served with tartar sauce and lemon. (MARKET PRICE)

**ASK ABOUT OUR SOUP OF THE DAY,
AND TODAY'S DINNER SPECIALS**

FRIED FAVORITES Continued

CHICKENFINGERS Plump chicken strips marinated in buttermilk and seasonings then breaded and fried until crispy. Served with honey mustard sauce. \$11

COCONUT SHRIMP (6) Shrimp dredged in flour, dipped in egg, coconut and \$17 tempura batter, then fried until golden brown. Served with orange horseradish marmalade.

FRIED SHRIMP (6) Shrimp dredged in flour and tempura batter and fried golden brown. (Also available buffalo style) \$16

**FRIED FAVORITES SERVED WITH SLAW, ONE SIDE AND
CHOICE OF HOUSE OR CAESAR SALAD**

SALADS

COBB SALAD Romaine lettuce topped with grilled chicken, bleu cheese crumbles, bacon, tomato, black olives, shredded cheddar cheese, hard boiled egg and your choice of dressing on the side. \$12

CAESAR SALAD Romaine lettuce tossed in homemade caesar dressing (anchovy paste, canola and olive oil blend, lemon and garlic). Topped with garlic croutons and shredded parmesan cheese. \$10 **Add** chicken \$4 **Add** grouper (MP) **Add** shrimp \$6 **Add** tuna \$8. Chicken, grouper and shrimp are available grilled, blackened, fried or Jamaican jerked. Tuna is rolled in sesame seeds with cracked black pepper, grilled or blackened.

TACO SALAD Choice of chicken or sirloin sautéed with onions, peppers and cajun seasoning. Served in a flour tortilla shell on top of a bed of lettuce with tomatoes, cheddar cheese and black olives. Served with sour cream, salsa and black beans. \$12

**ASK ABOUT OUR SOUP OF THE DAY,
AND TODAY'S DINNER SPECIALS**

SALADS Continued

GRILLED PORTABELLA SALAD Romaine lettuce topped with cashews, red onion, bleu cheese crumbles, cherry tomatoes and a roasted portabella mushroom. Topped with whole roasted garlic and olive oil dressing. \$12

CHOICE OF DRESSINGS: Ranch, Blue Cheese, Balsamic Vinaigrette, French, 1000 Island, Honey Mustard or Oil & Vinegar.

SANDWICHES

HAMBURGER Half pound of ground chuck grilled to perfection. \$9
(Add cheese, bacon, sautéed onions or mushrooms **.75**) (TRY IT ON GARLIC BREAD \$1)

PORTABELLA A marinated mushroom grilled with roasted red pepper then topped with spinach, parmesan cheese and pesto sauce. \$10

CHICKEN Marinated chicken breast available fried, grilled, blackened or Jamaican jerked. Try it buffalo style, hot sauce, bleu cheese crumbles and fried onion strings **Add \$1.50** (TRY IT ON GARLIC BREAD \$1) \$9

GROUPE 8oz **MAHI** 6oz **OR SNAPPER** 6oz Fried, grilled, blackened or Jamaican jerked. (MARKET PRICE)

STEAK BREAK Thin slices of marinated sirloin sautéed with onions, mushrooms and prosciutto then topped with bleu cheese crumbles. Served open face on garlic bread. (GSG!!) \$13

SANDWICHES SERVED WITH CHOICE OF ONE SIDE, COLE SLAW AND LETTUCE, TOMATO, ONION UPON REQUEST

Try any sandwich on garlic bread \$1 (GSG)

**ASK ABOUT OUR SOUP OF THE DAY,
AND TODAY'S DINNER SPECIALS**

SHYAN'S CORNER

(12 and under only)

Includes soft drink only (One refill) **HOT DOG 7**

CHICKEN FINGERS (2) 7 GROUPER FINGERS (2) 8

HAMBURGER 7 (ADD CHEESE .75)

CHICKEN WINGS (5) 8

GRILLED CHEESE 7

GRILLED CHICKEN BREAST 7

KIDS STEAK 14

ABOVE SERVED WITH CHOICE OF ONE:

French fries, homemade chips, rice, veggies, onion strings or mashed potatoes

FETTUCCHINE ALFREDO OR MARINARA 7

CHICKEN CAESAR SALAD 8

A \$2 charge will be added if you are over 12 but can't resist ordering from the kids menu. We will have to charge you for the drink too, enjoy.

**ASK ABOUT OUR SOUP OF THE DAY,
AND TODAY'S DINNER SPECIALS**

SIDES

FRENCH FRIES 4

ONION STRINGS 4

SWEET POTATO FRIES 4

BLACK BEANS & RICE 4

VEGGIES 4

HOMEMADE CHIPS 4

MASHED POTATOES 4

COLE SLAW 1

BAKED POTATO 4

(UPON AVAILABILITY)

“U HOOK IT WE WILL COOK IT”

Bring in your fresh catch and our chef will prepare it for you.

Have it fried, grilled, blackened or Jamaican jerk.

For an additional charge have it how the locals like it, pan seared with key lime buerre blanc sauce, francaise or jalapeno encrusted.

Fresh catch is served with side and choice of house or caesar salad. Family style or individual \$12.50 per person.

10 ounces per person and up to 4 cook styles.

****Additional charge for LOBSTER and EXTRA FISH.****

Preparation time for fresh catch may take longer than expected because of the many cook styles we offer, please be patient.

If another table gets their food before you do, it's not that we forgot about you. Everything at Cocomo's is cooked to order and some items take longer to prepare than others. Thanks for your patience, Enjoy.

**ASK ABOUT OUR SOUP OF THE DAY,
AND TODAY'S DINNER SPECIALS**

CONSUMER WARNING:

There is a risk associated with consuming raw oysters or under cooked animal products. If unsure of your risk, consult a physician.

Please limit separate checks.

18% gratuity may be added to parties of 6 or more. Split charge will be added when sharing.

SEE TABLE TENTS FOR DESSERT MENU, BAR AND DRINK SPECIALS AND MERCHANDISE.

Parents.... As a courtesy to other customers, please take crying babies or loud children outside. We love the family atmosphere but sometimes kids just need to be taken for a walk. Thank you.

THANK YOU FOR YOUR BUSINESS! Scott,
Bonnie, Shyan and Cocomo's staff

**ASK ABOUT OUR SOUP OF THE DAY,
AND TODAY'S DINNER SPECIALS**