**Appetizers**

**Grouper Bites**
Fresh Gulf of Mexico grouper, lightly breaded and fried. Served with tartar sauce. $19.95

**Tuna Poké & Crabmeat Avocado Stack**
Freshly diced tuna layered with crispy lump crabmeat and avocado. $12.95

**Calamari Curacao**
Fresh calamari lightly fried and dredged with Cajun seasoning and a hint of lime juice. $13.95

**Bahamian Conch Fritters**
Fried Bahamian Conch conch cakes. Served with spicy coconut mustard sauce. $5.95

**Crabby Shrimp Dip**
An creamy baked layer of cream cheese, shrimp and spinach, served with tortilla chips. $9.95

**Soca Coconut Shrimp**
A half order of our Soca Coconut Shrimp. Served with spicy coconut mustard. $10.95

**Ban Juan Nachos**
Tortilla chips with Black bean chili, Jack and Cheddar cheeses, shredded lettuce, onions, tomato and jalapeno peppers. Served with sour cream and salsa. $11.95

**Chips and Salsa** $6.95

**Calypso Chicken Wings**
Fried chicken wings covered with our Calypso Wing sauce. Served with keto and cole slaw. $10.95

**Feed & Earth Sandwich**
Gourmet smoked beer with vegetables, lemon and a secret blend of tropical spices for the best sandwich around. Served with remoulade and coleslaw. Half $12.95 Whole $14.95

**Fried Caribbean Sweetie**
Lightly battered island sweet potatoes, fried up crispy. Served with Apple Butter and spicy coconut mustard sauce. $7.95

**Willee’s Gumbo**
A bowl of rich spicy gumbo combined with chicken, ringneck quail, sausage, shrimp and vegetables. $15.95

**Black Bean Chili**
Black bean chili with ground beef prepared with a spicy Caribbean flair. Topped with cheese and diced onions. Served with tortilla chips. $6.95

**Black Beans and Yellow Rice**
Cuban style black bean over yellow rice topped with onions. $9.95

**Voodoo Riff**
Our gluten-free specialty. This recipe comes from the Blue Mountains of Jamaica. Lean tender meaty pork ribs slow roasted and served with a Calypso Barbeque sauce. Served with your choice of two sides. Half Rack $19.95 Full Rack $28.95

**Boheman Ahi Tuna**
Seared Ahi Tuna seasoned with a special blend of citrus and spice. Topped with a pineapple soy dressing and served with yellow rice and plantains. $19.95

**Fresh Gulf of Mexico Grouper**
Fresh filet of group caught filet of fish such as Mahi, Mahi, Blackened Black Snapper or Black Bean Salmon. $15.95

**Tropical Mahi Mahi**
Baked Mahi Mahi of Mahi Mahi seasoned and grilled, topped with our fresh roasted Corn and Black Bean Salad. $15.95

**Jamaican Chicken Salad with Mango & Avocado Salsa**
Jerk seasoned chicken breast with romaine lettuce, arugula with carrots, grape tomatoes, red onion tossed with our mango vinaigrette and topped with a mango and avocado salsa. $12.95

**Tony Salad**
It’s an old family recipe of Tony Churchill, our favorite waiter at the Jamaican Grand Hotel in Kingston, and it’s now our house salad. Served with Cajun Barbeque dressing, romaine lettuce, plum of heir and Swiss cheese, tomatoes, olives, onions, cucumber and garlic. $12.95

**Wasabi Mustard Tuna Steak Salad**
Soy sauce Tuna Steak served over romaine lettuce with wasabi, seeds, grape tomatoes, red onion and cucumber and tossed with our tangy wasabi mustard dressing. $19.95

**Shrimp Tacos**
Gourmet mini-enchilado style shrimp with guacamole, Jack and Cheddar cheeses, cream sauce and topped with our fresh tomato-poblano salsa. $9.95

**Burrito Bowl Salad**
Hold the tortilla! Crisp rice and romaine lettuce tossed with our fresh Cilantro Lime Black Bean Salad, Jack and Cheddar cheeses, jalapeno peppers, jarred peas and served with mango Salsa and fresh tortillas. $10.95

**Add Chicken $12.95, Add Shrimp $15.95**

**All tacos served in two flour tortillas with yellow rice, black beans and plantains.**

**Emily’s Soca Coconut Shrimp**
Crispy fried coconut shrimp with island fries, cole slaw and spicy Coconut Mustard sauce. $15.95

**Brazilian Citrus Chicken**
Boneless breast meat, marinated in a blend of citrus juices, grilled and topped with fresh island bananas, mango and guava marmalade. Served with black beans, yellow rice and plantains. $19.95

**Chicken Fingers**
Tender strips of chicken, seasoned and fried. Served with our spiced coconut mustard sauce and your choice of island fries or cole slaw. $9.95

**Pork Chop Bondonoc**
Grilled seasoned pork loin chop that has been marinated in a blend of tropical spices and a hint of the juice and topped with Mango Chutney. Served with yellow rice, black beans and plantains. $15.95

**Caribbean Steak Frites**
Steak frites seasoned steak cut topped with a bacon rum sauce, served with a combination of our sweet potato and Island Fries. $16.95

**Cree Shrimp Basket**
Cajun seasoned fried-fish shrimp served with a mixture of black bean, yellow rice and plantains. $18.95

**Cha-Cha Cheesy Quesadilla**
Jack and Cheddar cheese, poppy seeds and your choice of filling on a flour tortilla. Served with cream and salsa. Add guacamole for $2.95

**Black Bean $10.95, Chicken $12.95, Shrimp $13.95.**

**Hemi Burger**
You choose the cheese, we’ll do the rest. Cheddar, Swiss or Monterey Jack. $10.95

**Spinach & Jalapeno Burger**
Boneless breast of chicken basted with a spicy marinade, served with jalapeno peppers, Jack and Cheddar cheeses, onions, green peppers and the Bayou’s fishing legend Otis’s special sauce. Served with garlic mayonnaise. $13.95

**Uncle Freddy’s Burger**
Just the way you like it. Our famous “Jerk” chicken breast, lettuce, tomato and the Bayou’s sweet and spicy rum sauce. $12.95

**Antigua Burger**
Crispy bacon and Cheddar cheese. $11.95

**Divi Divi Burger**
Topped with thin slices of smoked ham, salami, Swiss cheese, pickles, mustard on a Kaiser Roll. $12.95

**Havana Ham & Cheese**
Thick slices of smoked ham and cheddar served on your choice of bread. Served with Island Fries. $13.95

**Mama Weney’s Pulled Pork Sandwich**
A twist on the recipe we got from Mama Wilhelmina while visiting her in the Blue Mountains of Jamaica. Tender strips of pulled pork, topped with roasted Corn and Black Bean Salad, Swiss cheese and our special rum mustard on pressed bread. $10.95

**All sandwiches & burgers come with your choice of Island Fries, Cole Slaw or Jasmine Rice.**

**Children’s menu available for the Little Coast.”**
Tropical Cocktails

**Grilled Pineapple Mojito**
Since the heydays of Havana, Cuba, people have enjoyed this flavorful and refreshing beverage, but ours is with a twist! Grilled pineapple rings modified with mint, fresh lime juice and Captain Morgan Silver. $8.95

**Rum Runner**
Our special frozen delight made with imported brandy, St. Rum, banana liqueur, chocolate, brandy and pineapple juice. Guaranteed to make you smile. $7.95

**Jalapeño Mango Margarita**
Fresh mango chunks muddled and shaken with fresh jalapeño slices, Jose Cuervo Gold, Tequila, Cointreau and fresh lime juice. $8.95

**The Original Margarita**
A blend of classic golden ingredients. Jose Cuervo Gold Tequila, Cointreau and lime juice, just like you would get in Mexico. $8.95

**Cha Chi Skinny-Rita**
Handmade with fresh lime juice and Jose Cuervo Gold Tequila. Guaranteed to be bikini-friendly. $8.95

**“Key West” Key Lime Pie**
With a history that traces back to Key West in the early 20th century, no meal would be complete without this Florida favorite, made with Key limes and a Graham cracker crust. $5.95

**Cucumber and strawberry smoothie**
Freshly brewed iced tea combined with mango puree, fresh strawberry, fresh-squeezed lemon juice, topped with sparkling water. $3.95

**Tropical Fruit Smoothies**
A cool addition to any hot island afternoon. Your choice of banana, mango, Papaya, Guava, Pineapple or Strawberry. A frozen treat for any age! $5.95

**Cha Cha's Fruity Wine Cooler**
White wine blended with seasonal fresh fruit and finished with a splash of sparkling. Perfect refresher for a hot summer day. $4.95

**Cristalino Cava 375ml**
$10

**Cupcake Sauvignon Blanc**
$10

**Rusty Red Blend**
$10

**Rusty Red Blend**
$10

**Wine & Beer**

**Domestic Beer**
Budweiser, Bud Light, Bud Light Lime, Michelob Ultra, O’Douls Amber. Landshark, Sam Adams, Yuengling, Yuengling Light

**Imported Beer**
Amstel Light, Blue Moon, Corona, Corona Light, Guinness, Heineken, Kalk, Red Stripe, Strongbow, Dos Equis, Newcastle

**Draft Beer**
Budweiser, Bud Light, Michelob Ultra, Yuengling, Yuengling Light, Shocktop, Stella Artois

**Florida Craft Beer**
Circus City IPA, J'Thylo Passion Wheat, Up Top IPA

**Desserts**

**Trinidad's Cocoa Chocolate Cake**
Cocoa plants have long been grown in the Caribbean. This modern day cake on an island staple has two decadent layers with creamy chocolate frosting, whipped cream and a chocolate drizzle. One bite will take you to the cocoa fields of Trinidad. $5.95

**Key West**
Fresh-lemon juice with Captain Morgan Silver in a deliciously sugar-rimmed glass. One sip will sweep you to the white sandy beaches of the Islands. $7.95

**Cha Cha Coconut**
Made famous in Havana by the bar of the same name now located in Florida. Bacardi Black Rum and pineapple juice. $7.95

**Tito's vodka mixed with pineapple juice, fresh lime juice, and topped with Ginger beer. Soon to be a favorite on Patron Anjo tequila combined with Cassis E l Diablo juice. Served on the rocks. $8.95

**Tropical Fruit Juice**
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**Tropical Refreshers**

**Fresh-Squeezed Orange Juice** $3.95

**Fresh-Squeezed Lemonade** $3.95

**Coca-Cola products**

**Dine To A Different Beat!**
Sarasota 417 St. Armands Circle Sarasota, FL 34236 941-388-3300 www.chacha-coconuts.com