



APPETIZERS...

CUCUMBER SALSA — \$4.99

A blend of cucumbers, red onion, black beans, tomatoes and cilantro in a mixed herb vinaigrette. Served with white tortilla chips.

SPINACH & ARTICHOKE DIP — \$6.99

A melty blend of four cheeses, baby spinach, artichokes and herbs, served with white corn tortilla chips.

CHIPS & QUESO — \$4.99

Our homemade zippy cheese sauce and its perfect compliment, white tortilla chips.

CHICKEN QUESADILLA — \$7.99

Better than a standard quesadilla with chicken, Thai BBQ sauce, and a side of ranch dressing.

MOZZARELLA STICKS — \$7.99

Fried, gooey sticks served with our homemade marinara sauce.

COVE CALAMARI — \$8.99

Lightly breaded, fried, and served with lemon and marinara sauce.

BUFFALO CHICKEN TENDERS — \$8.99

Six tenders slathered in buffalo sauce and accompanied by our favorite blue cheese dressing.

KEYLIME PEEL & EAT SHRIMP — \$8.99

A half-pound of shrimp boiled in the flavors of Jamaican jerk, served with lemon and cocktail sauce.

For the brave, step up to a pound for only \$14.99!

SUNSET NACHOS — \$8.99

Our crunchy white tortilla chips, topped with your choice of chicken or ground beef, a mix of flavorful cheeses, guacamole, sour cream, tomatoes and jalapeños. Sided by our delicious cucumber salsa.

JA-MAI-CAN ME CRAZY WINGS — \$9.99

A full pound of fried chicken wings flapped in our homemade Jamaican BBQ sauce. Topped with citrus crème fresh and sesame seeds. Also available in buffalo or regular BBQ.

TOUCAN PLATTER — \$15.99

Three buffalo chicken tenders, six crazy wings, four mozzarella sticks, four mini cheese quesadillas, served with marinara, ranch and blue cheese dressing.

SOUPS & SALADS...

SOUP OF THE DAY — \$3.99

Test your server's knowledge and ask, "What is the soup today?"

SEAFOOD CHOWDER — \$4.99

Clams, baby shrimp, potatoes and vegetables, swimming in a light sea of creamy broth.

COVE SIDE SALAD — \$3.99

Field greens topped with cucumbers, tomatoes, red onions croutons and your choice of dressing.

JERK CHICKEN SALAD — \$9.99

Jamaican seasoned and grilled chicken breast on a bed of romaine lettuce, and our pico of roasted red pepper, corn, and black beans.

Topped with blue cheese crumbles and splashed with honey lime vinaigrette.

GRILLED SALMON SALAD — \$13.99

Salmon painted with Jamaican BBQ sauce on field greens and our pico of roasted red pepper, corn and black beans.

Finished with our honey lime vinaigrette.

CHICKEN FAJITA SALAD — \$10.99

Grilled chicken breast chilin' on a hammock of a tortilla shell filled with lettuce, cheese, tomatoes, onions, black olives, sour cream, guacamole, pineapple chutney and your choice of dressing. Substitute steak for \$1.00 or shrimp for \$2.00.

SOUTHWESTERN CHICKEN CAESAR SALAD — \$9.99

Spiced grilled chicken, complete with lettuce, tortilla strips, green onion and our pico of roasted red pepper, corn and black beans. Tossed in our homemade Caesar dressing and sprinkled with Parmesan cheese.

CAESAR SALAD — \$7.99

Romaine lettuce tossed in Caesar dressing, with tomatoes, red onions, Parmesan cheese and croutons.

Add chicken \$2.00. Add shrimp \$3.50.

SANDWICHES...

Served with your choice of side

BEACHSIDE BURGER – \$8.99

Half pound Angus burger, served with lettuce, tomato and red onion. Substitute a Veggie Burger for only \$6.99.
Top either with cheese for only 50¢.

CHICKEN RANCH WRAP – \$8.99

Chicken breast, lettuce, tomato, and pepper jack cheese, rolled up in a sun-dried tomato tortilla with ranch dressing.

TURKEY SANDWICH – \$7.99

Six ounces of thinly sliced roasted turkey, lettuce, tomato, bacon, mayo and Swiss cheese piled on Texas toast.

PULLED PORK – \$8.99

Tender pulled pork tossed in our homemade BBQ sauce piled high on a bun, served with our homemade coleslaw.

CAJUN CHICKEN SANDWICH – \$8.99

Cajun spiced chicken grilled and topped with sauteed onions, peppers and pepper jack cheese.

CARIBBEAN CHICKEN SANDWICH – \$8.99

Grilled chicken breast glazed with our homemade Jamaican BBQ sauce flopped on a bun and crowned with grilled pineapple and Chihuahua cheese.

BUFFALO CHICKEN SANDWICH – \$8.99

Grilled chicken breast tossed in buffalo sauce and topped with blue cheese crumbles, lettuce, tomato and onion.

BUFFALO CHICKEN WRAP – \$8.99

Three crunchy chicken tenders tossed in buffalo sauce, wrapped in a flour tortilla with tomato, lettuce and pepper jack cheese.

CHEESE STEAK – \$9.99

Shaved beef and melted Provolone on a hoagie role with peppers, onions and mushrooms.

THE CUBAN – \$9.99

Our homemade BBQ pulled pork, sliced ham, chopped pickles and Swiss cheese pressed together in a hoagie with mayo and dijon mustard.

ENTREES...

Add soup or side salad for only \$1.50

TOUCAN PORTABELLO – \$10.99

Grilled portabella mushroom on top of Toucan rice, a medley of sautéed vegetables and dressed with roasted red pepper Buerre Blanc.

JERK CHICKEN FETTUCCINE – \$11.99

Grilled chicken breast seasoned with Jamaican spices, tossed with zucchini, roasted red peppers, diced tomatoes and garlic in a creamy Parmesan sauce.

NEW ORLEANS SHRIMP FETTUCCINE – \$12.99

Shrimp sautéed with red and green peppers, garlic and onions in our homemade Cajun tomato cream sauce.

TOMATO AND BASIL LINGUINI – \$7.99

Sautéed garlic, basil and black olives smothered in our fresh marinara. Add chicken for \$2.00.

PRAWNS OVER LINGUINI – \$13.99

Prawns sautéed with garlic, capers and white wine, finished with our homemade marinara sauce.

ISLAND CHICKEN – \$12.99

Two grilled chicken breasts glazed in our homemade Jamaican BBQ sauce, served over sweet potato frits, topped with citrus crème fresh and sesame seeds.

ASIAN CHICKEN – \$11.99

Twin breaded chicken breasts, pan fried and served with our homemade Asian orange sauce, accompanied by jasmine rice and steamed broccoli.

CHICKEN PARMESAN – \$11.99

Two parmesan crusted chicken breasts, pan fried and served on linguini tossed in our homemade marinara sauce.

CHICKEN MILAN – \$14.99

Two hand-breaded chicken breasts pan fried and topped with sliced prosciutto di parma and caper Beurre Blanc cream sauce, served over garlic mashed potatoes.

CARIBBEAN CHICKEN FAJITAS – \$13.99

Chicken marinated and grilled, then served on a piping hot skillet with peppers and onions. Your toppings include lettuce, guacamole, sour cream, Toucan rice, cheese and pineapple chutney. Substitute steak for \$1.00 or shrimp for \$2.00.

TOUCAN SALMON – \$15.99

Grilled salmon rubbed with our Jerk seasoning, splashed with our roasted red pepper Beurre Blanc, resting on garlic mashed potatoes and sided with vegetables.

BALSAMIC SALMON – \$15.99

Glazed with balsamic vinegar, the grilled salmon is served on garlic mashed potatoes with a side of vegetables.

GRILLED MAHI-MAHI – \$15.99

Fresh Mahi-Mahi fillet grilled to perfection topped off with a fresh pineapple chutney, served with garlic mashed potato and chefs choice of vegetable.

CAJUN TILAPIA – \$12.99

Two Cajun seasoned tilapia filets pan fried and topped with pineapple chutney and served with jasmine rice and vegetables.

NEW YORK STRIP STEAK – \$16.99

Ten ounces of beautiful beef, presented on garlic mashed potatoes and sided with vegetables.

VERSAILLES COMBO – \$22.99

A grilled medallion of beef topped with sautéed mushrooms, accompanied by three jumbo sautéed shrimp and champagne Beurre Blanc, sided with garlic mashed potatoes and vegetables.

CRAZY MEDALLION – \$19.99

A grilled medallion of beef resting on a grilled pineapple and topped with sautéed mushrooms and champagne Beurre Blanc, sided with garlic mashed potatoes and vegetables.

SIDES...

TOUCAN RICE – \$1.99 • HOMEMADE POTATO CHIPS – \$1.99

SWEET POTATO FRIES – \$1.99 • FRENCH FRIES – \$1.99

GARLIC MASHED POTATOES – \$1.99

CHEF'S VEGETABLE OF THE DAY – \$1.99

FRESH FRUIT CUP – \$2.99

