

CEVICHE

While every abuelita riffs on this Latin American dish, the version on the lunch menu here is unforgettable. Locally caught fish is cured in lime juice and served with red onions, corn, cilantro and jalapeños.



HERB-MARINATED FILET MIGNON

Craving a celebratory dinner in your private beach-front cabana? The filet mignon is marinated in lemon juice and olive oil, and served with chimichurri, garlicky roasted potatoes and grilled vegetables.



GRILLED CARIBBEAN GROUPER

In the Bahamas you can expect ingredients plucked from the water. This flaky, delicate fish is grilled and served with garlic-saffron aioli and generous sides of truffle French fries and grilled vegetables.



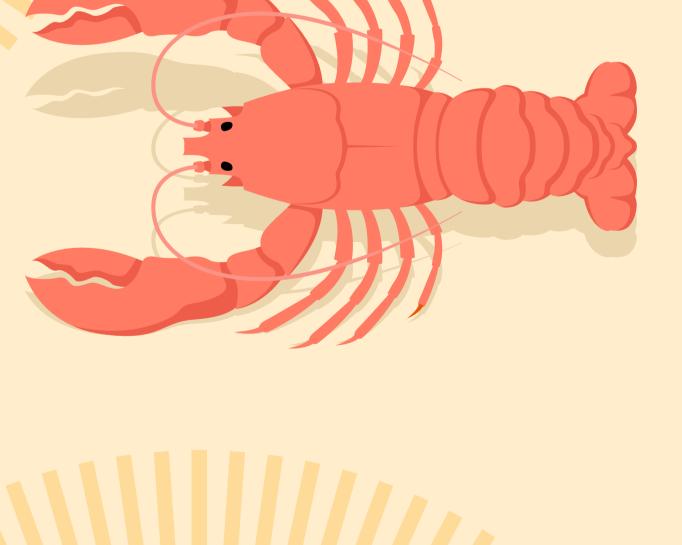
This handheld eat only looks casual — every bite tastes like a luxury. Coconut-crusted lobster and avocado relish are served on warm brioche with truffle French fries and a sweet rum-

pineapple salsa you'll wish

you could bottle.

COCO LOBSTER

SANDWICH



RUM CAKE

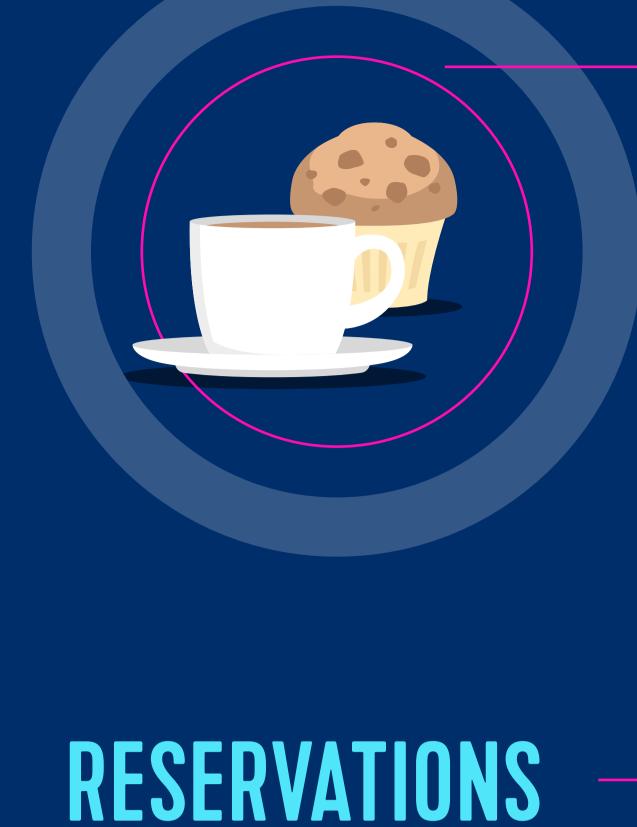
The tropical fruit

BAHAMIAN

sorbet is excellent, but this cake is the star of the dessert menu. This local favorite celebrates the region's excellent distilleries with a soak in butter-rum sauce.



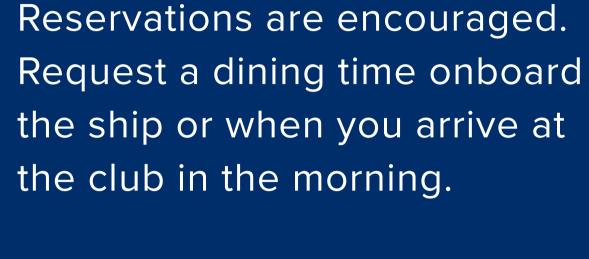




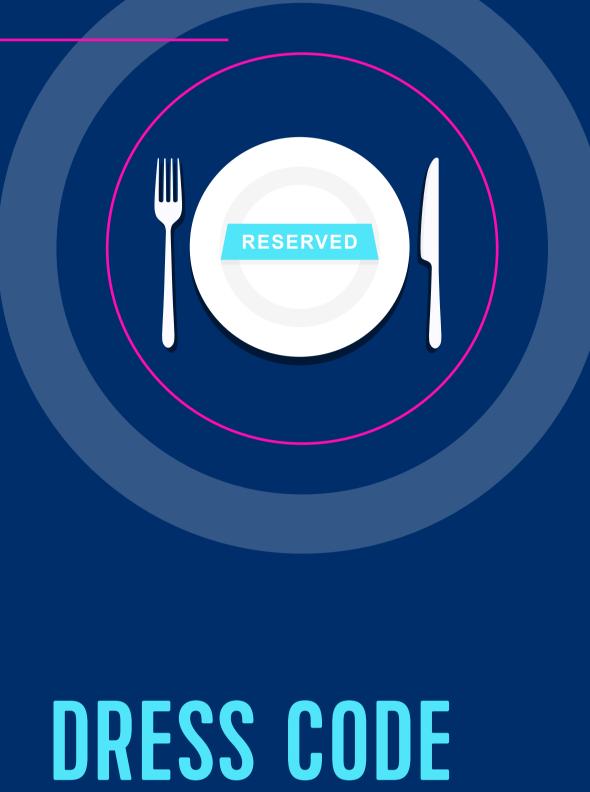
Coco Beach Club® serves complimentary coffee and

ALL-DAY DINING

pastries in the morning. The lunch menu is served from 11 a.m. until 3 p.m., with a buffet of salads and starters. In the afternoon, beat the heat with fruit-infused water.



the ship or when you arrive at the club in the morning.



KIDS

Shirts or cover-ups are required to enter the club.



kids' menu available.

The restaurant is all

ages, and there is a





DELIVERY Guests in overwater and

beach cabanas can order anything from the menu to be brought right to them.

Is your mouth watering yet? Start browsing itineraries with a stop at

Perfect Day at CocoCay today.