



KOKOMO
SINT MAARTEN N.W.I. BEACH BAR & RESTAURANT

*Bodies in the sand
Tropical drink melting in your hand
We'll be falling in love...
To the rythm of a steel drum band
Down in... Kokomo
- The Beach Boys -*

APPETIZERS & SALADS

We'll get there fast... And then we'll take it slow...

DIP, DIP & DIP  14\$

Chipotle hummus, Tzatziki, black olive and garlic tapenade, assorted crudities & toasted pita (to share or not)

SALMON GRAVLAX 16\$

Irish wild salmon marinated in Kokomo style, dill, lemon & wasabi.

MISTO FRESCO  16\$

Assortment of grilled vegetables, antipasti & mozzarella di Buffala.

FRIED CALAMARIES 16\$

Fried in a tempura and garlic flour with grilled vegetable antipasti.

MEDITERRANEAN SALAD 18\$

Tomatoes, red onion, grilled vegetables and half cooked tuna.

CARIBBEAN LOBSTER

FRITTERS 8 pieces 14\$ - 14 pieces 19\$

VEGETARIAN SALAD  Starter 14\$ - Main Course 19\$

Tomatoes, citrus, cucumber, carrots, fresh herbs, pine nuts & Pecan nuts.

CAESAR SALAD CHICKEN Starter 15\$ - Main Course 20\$

CAESAR SALAD SHRIMPS Starter 16\$ - Main Course 21\$

Crispy baby romain, garlic croutons, parmesan shavings.

EXOTIC SALAD Starter 16\$ - Main Course 21\$

Colored with citrus, tomatoes, mangoes, pineapple, shrimps, crab meat and marinated fish.

TATAR or CEVICHE of the day Starter 18\$ - Main Course 32\$

Catch of day as a Tartar or Ceviche, ask for the preparation of the day.

FROM THE SEA

We'll put out to sea... And we'll perfect our chemistry...

RED SNAPPER 22\$

Roasted with Bourbon vanilla sauce, served with a sweet potatoes mash, pilaf rice and grilled vegetables.

FROM THE SEA continuation

SALMON UNILATERAL 23\$

Grilled salmon served with red bay sauce, sautéed fingerling potatoes and grilles vegetables.

TUNA TATAKI 26\$

Tuna tataki with sesame seed, ginger & soy sauce, rice, grilled Provençal vegetables.

KOKOMO SLATE 28\$

The best of the sea food on a single plate to share or not, ceviche, tataki, marinated fish...

FROM THE LAND

By and by we'll defy a little bit of gravity...

MARINATED CHICKEN 24\$

Marinated with citrus and spices then grilled in our charcoal oven, served with mixt fried potatoes.

PORK WINGS 24\$

Pork wings in ginger bread crust sweet spice sauce with a celery mash and veggies.

OVEN SMOKED RIB EYE 25\$

Served with Provençal vegetables, cheese sauce served on a side.

VEAL ALLA PARMIGIANA 32\$

Breaded veal topped with eggplant and tomato gratinated with mozzarella and parmesan cheese.

KOSHER RIB EYE 45\$

Cooked on a dedicated plancha, served with sauted potatoes, shallots sauce served on a side.

PASTA

SHRIMP FETTUCINI 17\$

Shrimps Fettucini flambé with local rum and veggies.

GRATINATED EGGPLANT  17\$

Tomatoes, Mozzarella, garlic, basil and parmesan cheese.

PENNE ALFERDO

Parmesan cream.

Chicken 17\$

Shrimps 18\$

FETTUCINI AL PESTO  17\$

Fettucini pasta, basilica, pine nuts, garlic and a few secrets...

PENNE QUATRO FROMAGI  18\$

Cream, parmesan, pecorino, gorgonzola and provolone..