



COCOA THURSDAYS

COCOA AND CHOCOLATE INSPIRED MENU

Dodgy Dock

6:30PM - 10:30PM

DRINKS

GRENADIAN CHOCOLATE MARTINI

Dark rum, Amaz-in Chocolate liqueur, irish liqueur and Grenadian chocolate syrup
\$20.00

DEATH BY AMAZ-IN CHOCOLATE

Local organic cocoa powder, Amaz-in chocolate rum, vodka and creme
\$20.00

CHOCOLATE COCONUT MARGARITA

Tequila, local cocoa powder, coconut, triple sec and amaz-in chocolate rum
\$20.00

STARTERS

COCOA SPICY BBQ WINGS

Fried wings slathered in our homemade cocoa spicy BBQ sauce.
\$28.00

CHOCOLATE CHICKPEA FRITTERS

Fried chickpea balls served with our savory chocolate sauce
\$26.00 V

HOUSE SALAD

House salad using local lettuce and veggies served with our homemade chocolate vinaigrette
\$30.00 VE

MAINS

SEARED TUNA

Chef Alecia's cocoa crusted tuna with garlic mashed potatoes
\$60.00

PANKO CRUSTED SHRIMP

Panko chocolate crusted shrimp with a five finger tamarind glaze served with rice and peas
\$68.00

STRIP LOIN STEAK

Garlic herb grilled strip loin with rosemary parmesan roasted potatoes and a chocolate demi glaze
\$72.00

CHOCOLATE RIBS

Chocolate BBQ ribs with cajun fries
\$48.00

MAINS

CALLALOO CHICKEN

Chicken breast stuffed with callaloo served with a plantain salad and nutmeg sauce
\$45.00

COCOA BUDDHA BOWL

Chocolate roasted butternut squash with sauteed vegetables and rice and peas
\$38.00 VE

COCOA NIB PIZZA

Local cocoa nibs topped on our handcrafted homemade pizza with white wine basil tomato sauce
\$45.00 V

DESSERTS

CHOCOLATE GRENADIAN BOMB

Piped Grenadian chocolate mousse in a chocolate shell topped with caramel sauce and red velvet sponge
\$30.00 V

CHOCOLATE ICE-CREAM

Made with love at the House of Chocolate. Using Grenadian Chocolate and cocoa nibs
\$18.00 V

KHALUA CAKE

Dodgy style layered frozen Kahlua cake made with Grenadian chocolate
\$30.00 V



Pizza Menu

MARGHERITA \$35 V

BASIL, TOMATOES & MOZZARELLA

THE SHIZZLE \$50

PEPPERONI, JERK CHICKEN, CRISPY BACON, CHICKEN WINGS, CAJUN FRIES & MOZZARELLA

BACON, CHICKEN & RANCH \$46

BREADED CHICKEN, CRISPY BACON AND RANCH DRESSING PIZZA WITH MOZZARELLA CHEESE

PEPPERONI \$42

PEPPERONI & MOZZARELLA

HAWAIIAN \$42

PINEAPPLE, COOKED HAM & MOZZARELLA

SHRIMP \$52 X

SHRIMP, ROASTED CORN, CARAMELIZED ONIONS AND PEPPERS WITH MOZZARELLA CHEESE

VEGI \$42 V

MUSHROOMS, ONIONS, BLACK OLIVES BELL PEPPERS & MOZZARELLA

ADDITIONAL TOPPINGS \$5 PER TOPPING

EXTRA CHEESE, TOMATOES, MUSHROOMS, BELL PEPPERS, ONION, OLIVES, PINEAPPLE, JALAPEÑOS, JERK CHICKEN, PEPPERONI, COOKED HAM, BACON, SAUSAGE

All prices are in EC Dollars and include 15% vat
Service Charge Not Included
except for tables with 6 persons and larger, 15% service charge will be added to the final bill

V - Vegetarian

VE - Vegan

X - not included for day pass guests