

Cha Cha Coconuts

417 Saint Armands Cir 34236-1408 · +19413883300 · Updated: Jan 14, 2026

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APPETIZERS 11

Grouper Bites \$15.00

Fresh Gulf of Mexico grouper, lightly breaded and fried. Served with tartar sauce

Bahamian Conch Fritters \$15.00

Fried Caribbean Queen conch cakes. Served with spicy coconut mustard sauce

Soca Coconut Shrimp \$14.00

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

Peel & Eat Shrimp AVAILABLE OPTIONS

Boiled in Red Stripe beer with vegetables, lemon and a secret blend of tropical spices for the best shrimp around.

Half Pound: \$18.00

Served chilled with remoulade and cocktail sauce

Whole Pound: \$20.00

San Juan Nachos \$15.00

Tortilla chips with black bean chili, jack and cheddar cheeses, shredded lettuce, onions, tomato and Jalapeño peppers.

Served with sour cream and our black bean corn salsa

Chips and Salsa AVAILABLE OPTIONS

\$9.00

Add guacamole: \$3.00

Fried Caribbean Sweets \$10.00

Lightly battered island sweet potatoes, fried up crispy. Served with apple butter and spicy coconut mustard sauce

Onion Rings \$10.00

Seasoned and battered onion rings fried until they have the perfect crunch. Served with our Caribbean Rose sauce and ranch

Calypso Chicken Wings AVAILABLE OPTIONS

Fried chicken wings covered with our Calypso Wing sauce and served with blue cheese and celery

10 Spicy Wings:

\$18.00

20 Spicy Wings:

\$24.00

Black Beans and Yellow Rice \$8.00

Cuba's famous black beans over yellow rice, topped with fresh, sweet onions

Black Bean Chili \$10.00

Black beans and ground beef prepared with a spicy Caribbean flair. Topped with jack and cheddar cheeses and diced onions. Served with tortilla chips

SALADS 4

Tony Salad		AVAILABLE OPTIONS
It's an old family recipe of Tony Churchill, our favorite waiter at the Jamaican Grand Hotel in Kingston, and now it's our house salad. Iceberg and romaine lettuce, julienne of ham and Swiss cheese, tomatoes, olives, celery, onions, cucumbers and a garlic Gorgonzola dressing		\$15.00
		Half Tony Salad Served with Entré:
		\$8.00

Cha Cha Split		\$16.00
Choice of Two: ½ Cuban Mixed Sandwich, ½ Tony Salad, Black Beans and Yellow Rice, Black Bean Chili		

Jamaican Chicken Salad		\$16.00
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		

Burrito Bowl Salad		AVAILABLE OPTIONS
Crisp iceberg and romaine lettuce topped with our fresh roasted corn and black bean salsa, Jack and cheddar cheeses, sliced black olives, Jalapeño peppers and tortilla chips. Served with mango vinaigrette or ranch dressing		\$14.00
		Add Chicken: \$16.00
		Add Shrimp: \$16.00

TACOS 3	
Grouper Tacos	
Fresh Gulf of Mexico grouper dusted with Cajun seasoning and grilled. Topped with caramelized onions, peppers, Jack and Cheddar cheeses and our fresh roasted corn and black bean salsa	
Shrimp Tacos	
Grilled Caribbean-spiced shrimp with guacamole, Jack and cheddar cheeses, sour cream and topped with our fresh tomato-poblano salsa	
Jamaican Jerk Chicken Tacos	
Grilled boneless breast of chicken diced and basted with our jerk marinade. Topped with our fresh avocado mango salsa	

SANDWICHES & BURGERS 10	
Havana Ham & Cheese	
Thin slices of smoked ham and cheddar cheese served on pressed Cuban bread with our Havana dressing	
Cuban Mixed Sandwich	
An old island favorite made with roast pork, ham, salami, Swiss cheese, pickles, mustard on toasted Cuban bread	
Key West Mahi Sandwich	
Grilled Mahi-Mahi dusted in Cajun seasonings. Served with garlic mayonnaise, lettuce, tomato and a pickle spear	
Smothered Chicken	
Thinly sliced chicken grilled and topped with sautéed mushrooms, onions, melted Swiss cheese, lettuce and tomato on an Island Roll	
Chicken & Cheese BLT	
Boneless breast of chicken grilled and topped with melted jack cheese, bacon, lettuce and tomato. Served with garlic mayonnaise	
St. Tropez Buffalo Chicken Sandwich	
Boneless breast of chicken breaded, fried and covered with our Calypso wing sauce. Served with lettuce, tomato, pickle spear and bleu cheese	

Bimini Burger	\$15.00
You choose the cheese, we'll do the rest. Cheddar, Swiss or Monterey Jack. Served with lettuce, tomato and a pickle spear	
Antiqua Burger	\$16.00
Crispy bacon and cheddar cheese. Served with lettuce, tomato and a pickle spear	
Divi Divi Burger	\$16.00
Topped with sautéed mushrooms, onions and Swiss cheese. Served with lettuce, tomato and a pickle spear	
Hawaiian Burger	\$16.00
Half-pound burger topped with grilled pineapple, avocado, red onion and Swiss cheese. Served with lettuce, tomato and a pickle spear	

ENTRÉES 9

Tropical Mahi-Mahi	\$20.00
Grilled fillet of mahi, topped with your choice of one of our house-made salsas: fresh roasted corn and black bean salsa, tomato-poblano salsa or mango-avocado salsa. Served with yellow rice, black beans and plantains	
Emily's Soca Coconut Shrimp	\$18.00
Crispy fried coconut shrimp with Island Fries, coleslaw and spicy coconut mustard sauce	
Chipotle Shrimp Tostada	\$17.00
Grilled Gulf of Mexico shrimp tossed in our chipotle-adobo sauce and served on top of three crispy tostadas with queso fresca, lettuce, sour cream, and avocado slices	
Creole Shrimp Basket	\$18.00
Cajun seasoned deep-fried shrimp served with Island Fries	
Voodoo Ribs	AVAILABLE OPTIONS
Our house specialty. This recipe comes from the Blue Mountains of Jamaica. Lean, tender, meaty pork ribs slowly roasted and basted with guava barbecue sauce. Served with your choice of two sides. They might just cast a spell on you, they're so good!	Half Rack: \$20.00
	Full Rack: \$24.00
Cha Cha-Cheesy Quesadilla	AVAILABLE OPTIONS
Jack and cheddar cheeses, onions, green peppers and your choice of filling on a flour tortilla. Served with sour cream and salsa	Black Bean: \$13.00
	Chicken: \$16.00
	Shrimp: \$16.00
	Add Guacamole: \$3.00
Brazilian Citrus Chicken	\$18.00
Chicken breast marinated in citrus juices, grilled and topped with sliced bananas, mango and guava marmalade. Served with black beans, yellow rice and plantains	
Chicken Tinga de Rangel	\$17.00
Shredded chicken breast simmered with caramelized onions and tossed with our chipotle-adobo sauce. Served on top of three crispy tostadas with queso fresca, lettuce, sour cream and avocado slices	
Chicken Fingers	\$16.00
Tender strips of chicken, seasoned and fried. Served with our spicy coconut mustard sauce and your choice of Island Fries or coleslaw	

DESSERTS 2

"Key West" Key Lime Pie	\$7.00
With a history that tracks back to Key West in the early 20th century, no meal would be complete with out this Florida favorite, made with Key limes and a graham cracker crust	

Trinidad's Cocoa Chocolate Cake	\$7.00
Cocoa plants have long been grown in the Caribbean. This modern day take 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	

TROPICAL REFRESHERS 5

Tropical Fruit Smoothies	\$8.00
Your choice of Banana, Mango, Peach, Piña Colada, Raspberry or Strawberry. A frozen treat for any age!	

Strawberry Lemonade	\$5.00
Strawberry purée, fresh-squeezed lemon juice, topped with sparkling water	

Tango Mango Iced Tea	\$5.00
Freshly brewed iced tea combined with mango puree, fresh mint, lime juice and hand-shaken	

Coca-Cola Products	\$4.00
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Fresh-Brewed Iced Tea	\$3.00
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TROPICAL COCKTAILS 10

Tropical Sangria	AVAILABLE OPTIONS
Your choice of red or white wine muddled with fresh fruits and finished with a splash of sparkle. Perfect for a beautiful Florida day	Glass: \$10.00
	Pitcher: \$26.00

Frosé	AVAILABLE OPTIONS
Band of Roses rosé wine and Svedka vodka blended with all-natural juices and ice. This frozen cocktail is relief in a glass on a warm Florida day	\$12.00
	Add Floater: \$3.00

Perfect Patrón Margarita	\$14.00
Our Patrón Añejo Private Barrel Tequila combined with Patrón Citrónge Orange Liqueur, finished with a splash of fresh lime juice	

Lido Beach Lemonade	\$12.00
Fresh-squeezed lemon juice with Tito's Handmade Vodka in a deliciously sugar-rimmed glass	

Cha Cha Coconuts	\$12.00
Coco Lopez, guava nectar, pineapple juice, Bacardi Black Rum and grenadine	

Pineapple Moscow Mule	\$12.00
Tito's Handmade Vodka mixed with pineapple juice, fresh lime juice and topped with ginger beer	

Jamaica Me Crazy	\$12.00
Captain Morgan's Spiced Rum, Parrot Bay Coconut Rum, Bacardi Black Rum, Crème de Banana and pineapple juice	

Bahama Mama	\$12.00
Tropical fruit juices and Bacardi Black Rum will make this the Mama you want to get next to!	

Rum Runner

Our special frozen delight made with imported brandy, 151 Rum, banana liqueur, blackberry brandy, grenadine and pineapple juice

\$12.00

Mango Mojito

A tropical twist on the classic mojito. Mango muddled with mint leaves, fresh lime juice, and Bacardi rum

\$12.00

DOMESTIC BEER 9

Budweiser

Bud Light

Bud Light Lime

Michelob Ultra

O'doul's Amber

Landshark

Sam Adams

Coors Light

Miller Lite

IMPORTED BEER 10

Blue Moon

Corona

Corona Light

Corona Premier

Guinness

Heineken

Red Stripe

Strongbow

Dos Equis

Modelo

DRAFT BEER 7

Budweiser

Bud Light
Michelob Ultra
Yuengling
Miller Light
Shocktop
Stella Artois

FLORIDA CRAFT BEER 5

JDub's Passion Wheat
Cigar City Jai Alai
Motorworks Pulp Friction
South Beach Blood Orange IPA
Sailfish Tag and Release

WINE 7

Maschio Prosecco, Italy	\$12.00
13 Celsius Sauvignon Blanc, NZ	AVAILABLE OPTIONS glass: \$10.00 bottle: \$36.00
Noble Vines Pinot Grigio	AVAILABLE OPTIONS glass: \$10.00 bottle: \$36.00
Coppola Diamond Chardonnay, CA	AVAILABLE OPTIONS glass: \$10.00 bottle: \$36.00
Band of Roses Rosé, CA	AVAILABLE OPTIONS glass: \$10.00 bottle: \$36.00
1924 "Double Black" Red Blend	AVAILABLE OPTIONS glass: \$10.00 bottle: \$36.00
Noble Vines 337 Cabernet Sauvignon	AVAILABLE OPTIONS glass: \$10.00 bottle: \$36.00

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Havana Ham & Cheese	\$10.95
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Chicken & Cheese BLT	\$12.95
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