

MASK MUST BE WORN AT ALL TIMES UNLESS SEATED AT YOUR DINNER TABLE OR BAR

APPETIZERS

DC Mixed Empanadas 12

6 Empanadas Stuffed with Shrimp, Beef, Chicken, Cheese or Vegetables.

Guacamole 15

Creamy Mashed Avocado, Tomatoes, Red Onions, Lime and Cilantro served with Crunchy Tortilla Chips.

Shrimp Scampi with Tostones 14

Shrimp Sautéed in Garlic Sauce Served with Tostones.

Pocanita Frita* 13

Fried Crispy Marinated Pork Served with Calypso Sauce.

Calamar Frito 17

Fried Squid Rings Served with Homemade Marinara Sauce.

Piononos 14

Sweet Plantains stuffed with Beef topped with Mozzarella Cheese and Homemade Marinara Sauce.

Montaditos 14

Green Plantains topped with Shrimp, Steak or Pork*.

Coconut Crusted Shrimp 18

Coconut Coated Shrimp Served with Mango Chili Sauce.

Lobster Mac and Cheese 19

Roasted Red Pepper Corn melted in Manchego, Parmesan and Sharp Cheddar Cheese.

Crab Cakes 17

Crispy Crab Meat served with Homemade House Sauce.

Chicharron de Pollo 14

Boneless Crispy Chicken served with our Homemade Caribbean Sauce.

DC Tacos 13

3 4-inch Corn Tortillas with Chicken topped with Pico de Gallo and Guacamole.

Add Shrimp, Fish or Steak +2

DC Wings 13

Wings and Drums tossed in Caribbean Guava, Buffalo, or Sweet Chili.

Don Coqui Ceviche 21

Shrimp, Calamari, Mussels, and Octopus tossed in Lemon Mojo.

DC Beef Sliders 14

Grilled Angus Beef Sliders topped with Pickles and Homemade Caribbean Sauce.

Don Coqui Appetizer Tower 36

An Assortment of Empanadas, Piononos, Wings, Crispy Marinated Pork, Coconut Shrimp, Fried Calamari, and Montaditos.

SOUP

Sopa de Mariscos 24

Homemade Seafood Soup.

Sopa de Pollo 13

Homemade Chicken Soup with Verduras.

Sancocho 16

Homemade Stew with Chicken, Plantains and Cassava.

SALADS

Add Chicken +6 | Add Shrimp +8 | Add 6oz Steak +8

Seafood Salad 22

Calamari, Clams, Mussels, Octopus, Shrimp, Tomato over Mixed Greens.

Caesar Salad 12

Hearts of Romaine tossed in Caesar Dressing topped with Parmesan Cheese and Crispy Crotons.

Chopped Salad 12

Hearts of Romaine, Tomato, Cucumber, Onions and Avocado.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. If you have food allergies please inform the server, manager or chef.
Dishes Made or Prepped with Pork *

20% gratuity will be added to tables of four or more or bills of \$100 or more. A 4% credit card surcharge is applied to all bills. Dinner tables are reserved for two hours.

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ENTREES

Classic DC Seafood Paella* 35

Lobster, Shrimp, Clams, Mussels, Octopus, Chicken and Chorizo mixed with Saffron Rice.

Classic DC Pernil* 28

Roasted Pork with Pigeon Pea Rice and Potato Salad.

DC Classic Mofongo* 24

Mashed Plantains infused with Garlic topped with Roasted Pernil.

Substitute with Skirt Steak +8

Substitute with Camarones al Ajillo (Garlic Shrimp) +8

Bistec Encebollado 24

Sautéed Steak Topped with Caramelized Onions Served with White Rice, Black Beans and Sweet Plantains.

DC Rabo Guisado 25

Braised Oxtail Served with White Rice, Black Beans and Sweet Plantains.

Wild Caught Red Snapper 33

Served with Tostones and Sautéed Vegetables.

Add Camarones al Ajillo (Garlic Shrimp) +12

Camarones al Ajillo 29

Large Shrimp sautéed in Garlic Sauce Served with White Rice and Sautéed Vegetables.

DC Pastelon 25

Sautéed Angus Beef layered with Sweet Plantains topped with Melted Mozzarella Cheese served with your choice of Sautéed Vegetables or House Salad.

Ropa Vieja 25

Shredded Flank Steak Served with Black Bean Morro and Sweet Plantains.

Chuletas* 25

Fried Pork Chops Served with Black Beans Morro and Potato Salad.

Arroz con Pollo 24

Saffron Rice mixed with Chicken, Onions, Peppers, Garlic, topped with Green Peas.

Chicken Alfredo 24

Linguini in Manchego Cheese Sauce topped with Chicken Breast

Substitute with Large Shrimp +8

FROM THE GRILL

DC Mar y Tierra 47

Grilled Skirt Steak and Garlic Shrimp Served with Mashed Potatoes and Sautéed Vegetables.

Add Lobster Tail +14

DC Churrasco 36

Grilled Skirt Steak topped with Chimichurri Served with Black Bean Morro and Potato Salad.

Wild Caught Salmon 27

Grilled Salmon topped with Mango Sauce, Served with Mashed Potatoes and Sautéed Vegetables.

Don Coqui Burger 17

Grilled 10oz Angus Beef topped with Bacon, Caramelized Onions, Cheese, Lettuce, Tomato and our Homemade Sauce Served with French Fries.

DC Pechuga 23

Grilled Chicken Breast Served with Mashed Potatoes and Sautéed Vegetables.

SIDES

Arroz con Gandules | Pigeon Pea Rice* 8

Morro | Black Bean Rice 8

Yellow or White rice with Red or Black Beans 8

Tostones | Green Plantains 8

Maduros | Sweet Plantains 8

Yuca Frita | Yuca Fries 8

Sautéed Vegetables 8

Mashed Potatoes 8

Macaroni and Cheese 8

French Fries 8

SODA

3

Coca Cola, Club Soda, Sprite, Ginger Ale, Diet Coca Cola.

JUICES

3

Passion Fruit, Mango, Orange, Cranberry, Pineapple, Lemonade, Sweetened Iced Tea.

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