
MENU

LUNCH

COOPER ISLAND
BEACH CLUB

Welcome Note

On behalf of our Management and Staff we welcome you to Cooper Island Beach Club!

Please take a minute to read our welcome note!

We hope you enjoy your experience in our restaurant; we pride ourselves in bringing the best experience and meal to our guests. We kindly ask for your patience as we prepare all meals fresh upon ordering.

Please understand that we try our utmost to bring in the best supplies for all your dishes, however some items may not always be available due to our remote location.

Thank you for your understanding; we hope you enjoy your meal and your visit to Cooper Island.

*(DF) - Dairy Free
(GF) - Gluten Free
(V) - Vegetarian*

Please be advised that we use ingredients that may contain allergens or have been exposed to allergens. If you have severe allergies, please inform your server.

Possible Allergens

*Dairy, Eggs, Fish, Gluten, Peanuts, Shellfish, Sesame
Soy/Soybeans & Tree Nuts*

*Please inform your server if you have **serious allergies or dietary requirements.**
Consuming raw or undercooked food may be a hazard to your health.
15% Service Charge will be added to your bill*



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Dishes

Conch Fritters | 18

Homemade, Served with Asian Inspired Marie Rose Sauce

Crispy Chicken Wings | 18 (GF)

Served with Carrot & Celery String Salad.

Tossed in a choice of sauce

Lemon & Herb Bourbon Buffalo Dark & Stormy BBQ

Served with Blue Cheese or Ranch Dipping Sauce

Caribbean Buddha Bowl | 22 (V)(GF)(DF)

Roasted Purple Cabbage, Marinated Red Bell Peppers, Seasoned Black Beans, Roasted Sweet Potato, Fresh Pineapple & Plantain Chips, Served with a Tropical Dressing.

Add Tofu | +12 Add Chicken | +14 Add Tuna | +18

Asian Seared Tuna Salad | 30 (DF)

Served on Wakame, Spinach & Rice Noodle Salad, Topped with Sliced Avocado & Peanut Dressing

Raw Green Salad | 16 (V)(GF)(DF)

Spinach, Asparagus Shavings, Garden Peas & Cucumber, Tossed in a Mint Pesto Dressing topped with Crunchy Quinoa.

Chunky Roasted Vegetable & Quinoa Salad | 24 (V)(DF)(GF)

Roasted Sweet Potato, Roasted Cabbage & Marinated Red Bell Peppers on a Bed of Quinoa, Topped with Honey Roasted Seeds with Tropical Dressing

Lobster Roll | 36

Lobster Chunks Tossed in Asian Inspired Marie Rose Sauce, Red Onion, Lemon Zest, Served with your Choice of Side

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Angus Beef Burger 7oz | 36

Basted in BBQ Sauce on a Toasted Brioche Bun with Lettuce, Tomato, Red Onion, Bacon & Cheese, Served with a Red Onion & Mustard Relish and your Choice of Side

Grilled Chicken Burger | 28

Served on a Toasted Brioche Bun with Lettuce, Tomato, Red Onion, Bacon & Cheese, Served with a Red Onion & Mustard Relish and your Choice of Side

Make It Spicy | +2 (Spicy)

Salt & Pepper Battered Haddock | 26 (GF)

Served with Lemon Wedge, Malt Vinegar Mayonnaise & Tartar Sauce, Served with your Choice of Side

Marinated & Grilled Halloumi Sandwich | 25 (V)

Served with Lettuce, Red Onion, Tomato, Avocado & Maple Dijon Mustard, Served on a Homemade Pumpkin Brioche Bun & with your Choice of Side

Cape Malaysian Vegetable Potato Curry | 22 (DF)

Tucked in a Roti Skin, Served with Mango Chutney and your Choice of Side

Add Chicken | +14

Choice of Sides

Cajun Fries | 7 French Fries | 6

Sweet Potato Fries | 8 Mixed Salad | 7

Desserts

Cake of the Day | 12

Ask Your Server About Our Flavors

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