



## Starters

Cooper Style Conch Fritters Served with sweet chili dipping sauce and Asian salad	\$9
Homemade Soup of the day served with focaccia bread	\$9
Squid with Chili Lime Oil With avocado, crispy onion and rocket leaf salad	\$14
Caprese Salad Marinated tomatoes, basil pesto, buffalo mozzarella & focaccia	\$14
Confit Pork Belly & Scallops With wild mushrooms, soft boiled egg & jus gras	\$15
Cooper Island Caesar Salad	\$13
Romaine lettuce, croutons, parmesan & anchovies	
With Jerk Chicken	\$15
With Jumbo Shrimp	\$18



## Mains

<b>West Indian Chicken Roti</b> Chicken curry wrapped in a locally made flatbread Served with mixed salad, tomato salsa & mango chutney	<b>\$20</b>
<b>Jerk Pork Tenderloin</b> Served with charred pineapple, bok choy & crushed potatoes	<b>\$32</b>
<b>Wild Mushroom Spaghetti</b> Served with creamy parmesan sauce and spinach	<b>\$22</b>
With Chicken	<b>\$25</b>
With Shrimp	<b>\$30</b>
<b>Seared Tuna</b> With rice, grilled soy sauce bok choy, sauce vierge and lemon vinaigrette	<b>\$35</b>
<b>8oz Certified Angus Beef Fillet</b> Served with fries, mixed vegetables & brandy peppercorn sauce Chargrilled to your liking	<b>\$42</b>
<b>Roast Chicken Breast</b> Served with roast carrots, sautéed potatoes and cauliflower & garlic puree	<b>\$26</b>
<b>Seared Mahi Mahi Fillet</b> With basil butter, cauliflower beignet, spinach and braised fennel	<b>\$30</b>



## Dessert

Vanilla Creme Brûlée Served with passion fruit sorbet	\$9
Grilled Spiced-Rum Pineapple Served with salted caramel sauce and vanilla ice-cream	\$9
Peanut Butter Parfait Served with banana sorbet & salted caramel	\$10
Crispy Banana Spring Rolls Served with toffee sauce & rum raisin ice-cream	\$10
Chocolate Cheesecake Served with white chocolate ice-cream	\$11
Homemade Ice-Cream & Sorbet	\$4 per scoop
Cookies & Cream	
White Chocolate	
Vanilla	
Berry Sorbet	

10% service charge will be added to all bills, if you feel this is unjustified please let us know