



Nibbles:

Cajun Fries \$7

Regular Fries \$5

Cassava Fries \$12

w/ Green Aioli

Conch Fritters \$15

w/ Thousand Island Dressing

Southern Fried Chicken Wings \$14

Your Choice of BBQ, Honey-Garlic or Buffalo Marinade

w/ Ranch Dressing

Cheesy Beef Nachos \$16

*Topped with Chilli-Beef & Black Beans w/ Cooper Craft Beer Cheese Sauce,
served w/ Guacamole, Sour Cream, Tomato Salsa and Jalapenos*

Shrimp Spring Rolls \$17

Asian Inspired Shrimp & Vegetable Springrolls, served w/ Sweet Chilli Sauce

Tuna Ceviche \$15

Diced Tuna, served w/ Spring Onion, fresh Herbs, Jalapenos & Tomato Salsa

Choice of Sweet or Savory Soy Sauce

Shared Plates:

BBQ Pork Ribs

Succulent Ribs, served w/ Coleslaw, local Plantain & Fries

Full Rack \$40

Half Rack \$20

Grilled Local Lobster \$60

Sustainably reared, local Lobster w/ mixed Salad & Garlic Butter,

served w/ Fries

We do not offer substitutions, however, if you have special dietary requirements let your server know & we will do our best to accommodate you.

10% service charge will be added to your bill, if you feel this is unjustified please let us know.



Mains:

Garden Salad \$12

Seasonal mixed Leaves w/ fresh Fruit, drizzled in House Vinaigrette

Caesar Salad \$13

Crisp Romaine Hearts w/ Cajun Croutons & Parmesan, tossed in a creamy Caesar Dressing
Chicken \$5 Shrimp \$6

Sesame Seared Tuna Salad \$16

Lightly seared Tuna, served on a bed of Seaweed & Arugula w/ Wasabi Mayo

West Indian Vegetable Roti \$16

Choice of mixed Leaves or Fries w/ local Mango Chutney

West Indian Chicken Roti \$18

Choice of mixed Leaves or Fries w/ local Mango Chutney

Black Bean Burger \$17

*Topped w/ Hummus, Lime, Coriander, Lettuce & Tomato on Ciabatta Bread,
served w/ Fries*

Hummus Wrap \$14

*Grilled Zucchini, Tomatoes, Pickles, Hummus, Lime, Coriander in a Spinach Wrap,
served w/ Coleslaw & Fries*

Cooper Craft Beer-Battered Fish of the Day \$18

Craft Beer-Battered & marinated Fish, served w/ Fries & Tartar Sauce

Smoked Paprika & Lemon Grilled Fish Ciabatta \$21

*With Lettuce, Tomato, Caramelized Onion & Tartar Sauce on Ciabatta Bread,
served w/ Fries*

Grilled BBQ Jerk Chicken Burger \$17

With Bacon, Lettuce, Tomato, Cheese, Caramelized Onion & Pickles, served w/ Fries

Homemade Aberdeen Angus 6oz Beef Burger \$19

With Bacon, Lettuce, Tomato, Cheese, Caramelized Onion & Pickles, served w/ Fries

Dessert:

GF Brownie \$8

w/ Vanilla Ice-Cream

Lemon Curd Tart \$9

Gelato \$4 per a scoop

Chocolate or Vanilla

Sorbet \$4 per a scoop

Mixed Berry or Passionfruit