
MENU

DINNER

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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Appetizers

Conch Fritters | 18

Homemade, Served with Asian Inspired Marie Rose Sauce

Mushroom Bruschetta | 15 (V)

Spread with Dukka Mayonnaise, Fresh Greens, Balsamic Reduction & Parmesan Shavings

Sweet Potato Carrot & Ginger Soup | 13 (DF)(V)

Topped with Toasted Seeds, Balsamic Reduction & Chili Oil, Served with Jospier Grilled Homemade Bread

Avocado & Lobster Ritz | 28 (GF)

Lobster Tossed in Marie Rose, Avocado Puree, Sesame Seed Crackers, Cucumber & Asparagus Salad

Bread Selection | 14 (V)

Homemade Trio of Bread, Served with Beurre Noisette & Whipped Butter

Seasonal Ceviche | 24

Cucumber Coconut Lime Marinated Seasonal Fish, Served with Garden Radish, Chili Oil, Cucumber & Peanut Relish & Sesame Seed Cracker

Salads

Grilled Halloumi & Roasted Sweet Potato Salad | 20 (V)

Spinach, Cherry Tomatoes, Cinnamon Toasted Almonds, Tossed in Tropical Dressing


Add Fish | +16 Add Chicken | +14 Add Tuna | +18

Caprese Salad | 22 (V)(GF)

Smoked Mozzarella, Caramelized Cherry Tomatoes, Basil Mayonnaise, Crispy Basil & Balsamic Reduction

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Mains

Grilled Miso Eggplant Steak | 28 (V)

Sautéed Baby Bok Choy, Pickled Mustard Seeds, Cherry Tomatoes, Ginger & Soy Emulsion, Served with Sesame Seed Cracker

Josper Grilled Fish of the Day | 36 (GF)

Served with Creamed Leek Sauce, Parsley & Garlic Butter Potatoes, Herb Oil & Gardens Peas 2-ways

Blackened | +2 (Very Spicy Seasoning)

Jerk Pork Tenderloin 8oz | 34 (DF)

Served with Baby Bok Choy, Pickled Shallots, Asian Soybean Sauce & Pickled Mustard Seeds

Grass Fed Ribeye Steak 10oz | 48

Served with Parmesan Chive Potato Puree, Torched Spring Onions, Caramelized Cherry Tomatoes, Onion Ring & Chimichurri Sauce.

Grilled Chicken Breast | 29 (GF)

Served with Rice Noodles Tossed in Chicken Jus, Carrot Puree, Pickled Corn Salsa & Crispy Rice Noodles

Prawn Redang Coconut Curry | 40 (DF)(Very Spicy)

Served with Coconut Rice, Sambal Matah & Sesame Seed Cracker

Sharing Plates

(Serves 2 - 3)


Grass Fed Chateaubriand 18oz | 130 (GF)

Served with Parsley & Garlic Butter Potatoes, Chimichuri Sauce Diane & Asparagus & Tomato Salad

Caribbean Spiny Lobster | 52 per pound (GF)

Josper Grilled with Old Bay Garlic Butter, Served with Asparagus & Tomato Salad & Citrus Creamy Rice Finished with Parmesan & Clarified Butter

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Sides

- French Fries | 6
- Sweet Potato Fries | 8
- Mixed Salad | 7
- Coconut Rice | 6
- Potato Puree | 6
- Creamy Citrus Rice | 8
- Sautéed Vegetables | 6
- Garlic Parsley Buttered Potatoes | 7

Desserts

Almond Chocolate Mousse | 16 (GF)

Glazed Chocolate Mousse, Served on a Creamy Chocolate Cake with an Almond Base, Topped with Caramelized Almonds

Tropical Fruit Crumble Cheesecake | 15 (GF)

Custard Cheesecake Served with Roasted Mango, Coconut Crumble & Passion Fruit Caramel

Key Lime Panna Cotta | 15 (GF without ginger snaps)

Vanilla Panna Cotta, Served with Key Lime Jelly, Ginger whipped Ganache & Ginger Snaps

Fancy An After Dinner Treat?

Join us at our Rum Bar Open Till 11pm

RUM BAR

COOPER ISLAND B.V.I

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