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# MENU

# LUNCH

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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

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### 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

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### 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**

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### Asian Seared Tuna Salad | 30 (DF)

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

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

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

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### 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

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### 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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