



B.V.I.



COOPER ISLAND
BEACH CLUB

LUNCH MENU

Welcome Note

Welcome to Cooper Island Beach Club

On behalf of our Management, we are delighted to welcome you to our restaurant. Please take a moment to read this note as we aim to make your visit enjoyable and memorable.

At Cooper Island Beach Club, we take pride in delivering exceptional meals and experiences to our guests. As all our dishes are freshly prepared upon order, we kindly ask for your patience while we create your meal.

Due to our remote location, we strive to source the highest-quality ingredients, but there may be times when certain items are unavailable. We appreciate your understanding.

Dietary information

(DF) - Dairy Free

(GF) - Gluten Free

(V) - Vegetarian

 *- Spicy*

Please be aware that we use ingredients that may contain or have been exposed to allergens. If you have severe allergies, kindly inform your server so we can take necessary precautions.

Possible Allergens

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

Thank you choosing to dine with us. We hope you enjoy your meal and your time on Cooper Island!

*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*



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

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 Chicken | +14 **Add Tuna | +18**

Asian Seared Tuna Salad | 30 (DF)

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

Sweet Potato & Grilled Eggplant Salad | 22 (V)(DF)

Sweet Potato Noodles, Cherry Tomatoes, Spinach, Cinnamon Toasted Almonds, Served with Miso Vinaigrette, 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 

Salt & Pepper Battered Haddock | 26 (GF)

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

Marinated & Grilled Halloumi Sandwich | 25 (V)

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

Cape Malay 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 Small | 7 Mixed Salad Large | 10

Desserts

Cake of the Day | 12

Ask Your Server About Our Flavors

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