

LUNCH

11 am - 4 pm

BLT bacon, lettuce and tomato served on Texas toast with house mayo. add cheese \$1	14	SHRIMP OR FISH PO-BOY on fresh bread topped with house remoulade. served with cocktail or tartar sauce	16
CHICKEN MELT grilled or fried chicken breast, pesto mayo, avocado, green leaf lettuce, sliced tomato, bacon and creamy havarti cheese on toasted sourdough	16	SALMON BLT blackened salmon served on a buttery ciabatta bun with herb mayo, lettuce, tomatoes	16
ANCHOR BURGER beef patty on a buttery challah bun with grain mustard, chipotle mayo, green leaf lettuce, sliced tomato, herbed mushroom cheese, and onion strings	15	SIDES hand-cut fries or seasonal vegetables	
COOPER'S SIGNATURE BURGER beef patty on a buttery challah bun, mustard aioli, lettuce, bacon, grilled jalapenos and a fried egg, over-easy	17	KIDS (12 and under) grilled cheese, fried shrimp or mac & cheese served with hand-cut fries	8

APPETIZERS

FRIED CALAMARI RINGS golden fried, served with house marinara sauce	14	CEVICHE fish and shrimp cooked in lime juice and prepared with tomato, onion, cilantro	18
MINI CRAB CAKES four mini crab cakes, topped with pico de gallo and horseradish ranch	14	SEAFOOD EMPANADAS our chef's grilled seafood selection tucked into a deep-fried pastry shell, served with a spicy chipotle sauce	16
SPINACH ARTICHOKE FONDUE artichoke, spinach, three cheeses, served with fresh cut tortilla chips	15	CEVICHE TOSTADOS fresh ceviche served on mini in-house tostadas with a touch of lime-mayonnaise	17
JUMBO SHRIMP COCKTAIL house-made cocktail sauce and lemon	18		

SOUPS

CUP 9 BOWL 11
soup of the day or basil tomato

SALADS

COOPERS HOUSE SALAD iceberg lettuce, cherry tomatoes, cucumber slices, croutons and your choice of dressing	8	WARM SPINACH SALAD baby spinach, chopped bacon, red onion, grilled mushrooms tossed with bacon vinaigrette	15
GRILLED CAESAR SALAD heart of romaine, house caesar dressing and croutons	14	AVOCADO GREEK iceberg lettuce and mixed greens, sliced tomatoes, cucumbers, pepperoncini peppers, kalamata olives, bell pepper, fresh avocado, topped with feta cheese	16
CAPRESE SALAD thick sliced tomato, fresh mozzarella, house pesto and balsamic reduction	12		

DINNER

4 pm to Close

<p>BAKED STUFFED SHRIMP 26 jumbo shrimp stuffed with crab cake meat, topped with lemon butter</p>		<p>GULF RED SNAPPER 34 grilled, blackened or fish & chips style</p>	
<p>BRAISED LAMB SHANK 32 slow roasted, served on a bed of angel hair pasta</p>		<p>COOPERS SIGNATURE SALMON 32 crispy, skin-on fish fillet served with creamy dill sauce</p>	
<p>BACON WRAPPED SCALLOPS 26 served over a bed of garlic spinach, topped with chunky bbq mango sauce</p>		<p>DEEP FRIED PORK CHOP 26 panko breaded, lightly fried, topped with house white gravy</p>	
<p>CHAR-GRILLED QUAIL 27 Texas quail served on a bed of wild mushroom risotto</p>		<p>BEEF TENDERLOIN SKEWERS 24 marinated beef served with peppers, onions, house au jus gravy</p>	
<p>GULF COAST CRAB CAKES 27 two pan-seared crab cakes topped with pico, house lemon butter</p>		<p>SEARED SESAME TUNA 31 white and black sesame seeds, served on a bed of sauteed spinach</p>	
<p>CHICKEN PASTA 28 tossed in your choice of house alfredo or marinara sauce</p>		<p>BONE-IN RIBEYE 44 12 oz ribeye topped with garlic butter add shrimp 8.00 add oscar style 9.00</p>	
<p>SEAFOOD PASTA 28 gulf shrimp, fish and oysters in fettucine pasta, house marinara, black olives, toasted garlic</p>		<p>OVEN ROASTED PRIME RIB 34 friday and saturday only served with garlic mashed potatoes, asparagus or vegetables medley, au jus gravy, horseradish sour cream</p>	
<p>PASTA PRIMAVERA 24 your choice of linguine or fettucine, marinara, sauteed seasonal vegetables. served with garlic bread.</p>			

SIDES

mashed potatoes	3
roasted potatoes	4
hand-cut french fries	4
seasonal vegetables	5
char-grilled asparagus	5
roasted brussel sprouts	6

DESSERT

all of our desserts are made in-house!

your choice 12
chocolate chocolate cake
creme brulee
key lime pie
carrot cake
coconut cream pie

WINE

	6oz	9oz	BTL		6oz	9oz	BTL
CHAMPAGNE/BUBBLES							
Mirabelle Brut by Schramsberg			53				
Piper Sonoma Rose	9	13	28				
Veuve Clicquot Brut			154				
PINOT NOIR							
Meiomi	11	16	31				
Four Graces			41				
Etude			64				
PINOT GRIGIO							
Santa Margherita	14	19	39				
CHARDONNAY							
LaCrema Chardonnay,	12	18	35				
Beringer Private Reserve			75				
Jordan Chardonnay			59				
Michael David	11	16	33				
Far Niente			132				
Cakebread Cellars			84				
SAUVIGNON BLANC							
Whitehaven	10	15	30				
Hall			58				
Emmolo by Caymus	9	13	28				
INTERESTING WHITES							
Mar de Frades Albarino			55				
Albecht Riesling Reserve	9	14	29				
Conundrum by Caymus	12	18	36				
MERLOT							
Alexander Valley				11	17		31
Frog's Leap							63
Rutherford Hill							57
CABERNET SAUVIGNON							
Jordan Alexander Valley, CA							110
Educated Guess	11			30			63
Liberty School	9			13			25
Cakebread							142
Caymus							182
Textbook							56
Coppola Director Cut							35
Auston Hope							53
Quilt							49
Silver Oak							152
Prisoner							73
Groth							126
OTHER REDS							
Villa Antinori Toscana Rosso	10			14			26
Faustino, Gran Reserve							64
Lote 44 Malbec	9			13			23
The Pundit Syrah							34
Symmetry by Rodney Strong Heritage Blend 2016							110

MARTINI'S

THE DIRTY

tito's handmade vodka,
dry vermouth, olive juice

RUBY REFRESHER

deep eddy ruby red,
rosemary and local honey syrup

RASPBERRY TRUFFLE

vodka, raspberry simple syrup
and lemon juice

LEMON LYCHEE

lychee infused vodka, fresh
squeezed lemon juice

LIGHT AND REFRESHING

SEASIDE PALOMA

socorro blanca tequila, grapefruit soda,
fresh lime juice agave, nectar, chili lime rim

SUNSET SANGRIA

white wine, peach puree, orange liqueur,
seasonal fruit

SPICY PEACH MARGARITA

silver tequila, fresh squeezed lime juice,
jalapeno simple syrup, topped with
gran mariner

CITRUS SIPPER

new amsterdam vodka, grilled pineapple,
house simple syrup, lemon and orange wheel

MARITIME MOJITO

blue chair white rum, myers dark rum,
creme de coconut, fresh mint and lime,
splash club soda

GIN FIZZ

gray whale gin, elderflower liqueur,
fresh squeezed lime juice,
topped with prosecco

BOLD AND BEAUTIFUL

THE NIGHT CAP

maker's mark, chamomile tea, local
honey, twist of lemon

MANHATTAN

knob creek rye, sweet vermouth,
angostura bitters, orange bitters

OLEANDER BREEZE

violet gin, pineapple juice, orgeat syrup,
splash of club soda

BOULEVARDIER

knob creek rye bourbon, campari,
sweet vermouth, orange twist

DESSERT COCKTAILS

COCO LOCO

chocolate vodka, godiva white chocolate
liqueur, irish cream liqueur

ESPRESSO MARTINI

tito's handmade vodka, coffee liqueur,
cold brew, simple syrup

BEER

DOMESTIC BOTTLED 4.00

budweiser
bud light
coors light
miller lite

PREMIUM BOTTLED 4.75

truly
michelob ultra
corona
shiner bock
dos equis
topo chico seltzer
karbach love street blonde
saint arnold art car i.p.a.

LOCAL BOTTLED 4.75

flip flop
tiki wheat
causeway
citra mello i.p.a.

