



▶ GREAT BEGINNINGS

OYSTER COCKTAIL

VIRGINIA SALTS ASSATEAGUE IS.

Harvested off the coast of Assateague island, this oyster has a bold sea-side brininess.

It is more than a classic, it's a legend.

1/2 doz. 1.50 ea ~ 1 doz. 1.25 ea ~ 2 doz. 1.00 ea

COCONUT SHRIMP

Gulf shrimp dipped in coconut and bread crumbs then golden fried. Served with a plum dipping sauce. Our guests love them! 7.99

CRAB STUFFED MUSHROOMS

Large Pennsylvania mushroom caps, filled with jumbo lump crabmeat then topped with cheddar cheese and baked 9.50

BAYOU SHRIMP

This dish cries for a frothy brew to accompany it! Gulf shrimp sautéed in a rich Cajun sauce and served in a red hot cast iron skillet. So delicious, you'll scoop up every last drop. Served with a loaf of warm bread. 8.99

CHEESY CRAB DIP

Crabmeat blended with fresh parsley, spinach, three cheeses, herbs and spices. Baked in a crock and served with tortilla chips and salsa 8.99

SHRIMP SAMPLER - AWESOME!!

A great appetizer to sail around the entire table. A boat full of coconut shrimp with plum dipping sauce, u-peel shrimp with cocktail sauce and buffalo style shrimp with bleu cheese dressing 10.99

▶ SENSATIONAL SOUPS

BISQUE OF MARYLAND CRAB

The soup that made us famous! You can't come to Cooper's and not try our bisque!

CROCK OF FRENCH ONION AU GRATIN

Our rich and hearty broth is brimming with sweet onions and crowned with a thick layer of melted Swiss cheese 5.75



CALAMARI RINGS - BILLY'S STYLE

One half pound of fresh cut calamari dredged in seasoned flour and fried. Served with marinara sauce for dipping 8.99

CHICKEN STUFFED JALAPENO PEPPERS

President Clinton's favorite when he visited Made on premise using whole fresh Jalapenos, fresh chicken and Wisconsin cheddar cheese. Served with sour cream for dipping 8.50

STEAMED CLAMS

James Point Virginia farm raised little neck clams, served with drawn butter and saltines

One and a Half Dozen - 7.99

Three Dozen - 14.50

MOZZARELLA CHEESE STICKS

Breaded, fried and served with marinara sauce for dipping. A national favorite 6.99

SOUP LOVERS SAMPLER

Now you can sample any three of our delicious soups. Choose from Bisque of Maryland Crab, Lobster Bisque, French Onion Soup Au Gratin or New England Clam Chowder. 6.99

BONELESS BUFFALO HOT WINGS

Hot and spicy boneless chicken wings served with bleu cheese dressing and celery sticks 7.99

PEEL AND EAT SHRIMP

Steamed shrimp, served chilled on a bed of crushed ice with our zesty cocktail sauce. Order by the dozen.

One dozen 8.00 ~ 2 dozen 12.99

3 dozen 18.50

CLASSIC SHRIMP COCKTAIL

Chilled and delicious. Served with our famous cocktail sauce. 10.99

Cup 4.50 ♦ Bowl 6.50

LOBSTER BISQUE

A slight variation on our famous crab bisque. If you like lobster you'll love this! .

NEW ENGLAND CLAM CHOWDER

Rich and creamy. Delicious!

LOBSTER & SHELLFISH

BRAZILIAN ROCK LOBSTER TAIL

Basted with butter and broiled \$24.99

~ Stuff it w/ JUMBO lump crabmeat \$5.99

~ Make it a Surf & Turf... Add

- ½ pound sirloin steak 9.99
- 1 pound center cut NY Strip 14.99



DEVILED MARYLAND CRAB CAKES

Made from 100% JUMBO lump crabmeat, baked and served with drawn butter 21.99



ALASKAN KING CRAB LEGS

Direct from the icy waters of Alaska, of course. . . Served steamed with drawn butter 1½ lb - Market Price

SHRIMP SCAMPI

Gulf shrimp, pan sautéed in a sauce of fresh garlic, butter, lemon and wine. Served over your choice of rice pilaf or linguini & a tossed salad 17.99

NEW BEDFORD SEA SCALLOPS

By far the sweetest, most delicious scallops you've ever eaten. Served broiled with butter or lightly breaded and deep fried 21.99

SEAFOOD SCAMPI

Gulf shrimp, deep sea scallops and tender lobster meat pan sautéed in our classic scampi sauce. Served with your choice of rice pilaf or linguini & a tossed salad 21.99


FRIED GULF SHRIMP

One Dozen hand breaded gulf shrimp golden fried and served with cocktail sauce 17.99
~ Add a half dozen more for just \$6

PETITE LOBSTER TAILS

Three quarter pound of petite lobster tails, steamed, basted with butter and lightly broiled. Served with drawn butter. 25.99

HOUSE SPECIALTIES

 **COOPER'S BROILED SEAFOOD PLATTER** - Our finest selection of seafood! Deep sea scallops, gulf shrimp, fresh New England haddock, shrimp and crab stuffed flounder, jumbo lump crab cake and Alaskan salmon filet 26.99 ~ add three petite lobster tails for only 7.99

SHRIMP & LOBSTER LINGUINI - Gulf shrimp and tender lobster meat sautéed in garlic butter then tossed in light plum tomato alfredo sauce with parmesan cheese and linguini. Served with a tossed salad 20.99

SEAFOOD ALFREDO - Delicate lobster meat, deep sea scallops and gulf shrimp in a creamy alfredo sauce made with Parmesan cheese, cream and garlic. Tossed with linguini noodles and served with a tossed salad 21.99

CHICKEN AND REEF SAUTEE - Sweet lobster meat, gulf shrimp, sliced chicken medallions and fresh mushrooms sautéed in olive oil, fresh rosemary, and garlic then tossed with plump potato gnocchi. Served with a tossed salad 19.99

FRESH FISH

CRAB & SHRIMP STUFFED FLOUNDER

New England flounder fillets stuffed with a delicately seasoned crab and shrimp dressing. Baked and topped with a creamy lobster sauce 19.99

FRESH ATLANTIC SALMON

Served broiled or char-grilled 18.99
Jack Daniels BBQ Style for 2.99 more



NEW ENGLAND HADDOCK FILLET

Our most popular fish! Hand cut, mild, flaky, white haddock from the icy cold Newfoundland waters. Served broiled with butter or deep fried 18.99

Topped with our famous baked cheesy dill sauce only \$2.99 more

All entrées served with:

Fresh Baked Bread and your choice of two of the following: (unless otherwise noted):

Vegetable of the day - Rice Pilaf - Baked Potato

Homemade Yukon Gold Mashed Potatoes - French Fries - Apple Sauce - Cole Slaw

* Add a tossed salad in place of any side dish for \$1.25 extra

Dressing Choices: Italian - Creamy Dill (house) - Buttermilk Ranch - Bleu Cheese - Balsamic Vinaigrette

▶ LANDLUBBER

PENNE WITH VODKA SAUCE - Imported

penne pasta tossed in a sauce of Roma tomatoes, heavy cream, herbs and spices and finished with vodka. 13.99

- with sautéed chicken add 4.99

CHICKEN SCAMPI

1/2 pound of fresh chicken tenderloins pan sautéed in a sauce of butter, fresh garlic and white wine served over rice pilaf or pasta with a tossed salad 15.99

POT ROAST

Old fashioned, slow cooked boneless pot roast of beef topped with brown gravy 17.99



NEW YORK STRIP STEAK

Center cut **one pound** steak seared over a charcoal flame 24.99

~ Add sautéed mushrooms for \$2.99

~ Cajun spiced and grilled \$2.99 extra

SIRLOIN FILET

1/2 pound filet of sirloin charbroiled and served with sautéed mushrooms 17.99

~ Cajun pan blackened \$2.99 extra

CHICKEN PARMIGIANA

Pan sautéed fresh chicken breast topped with our own Italian tomato sauce, Provolone cheese and baked. Served with a side of linguini & a salad 15.99

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

▶ WHAT DO I WANT TO DRINK?

FROZEN STRAWBERRY DAIQUIRI

You haven't tried a Strawberry Daiquiri until you've had one of ours! They're Famous

JACK'S HOUSE MANHATTAN

Dating back to 1874, this cocktail was created at the Manhattan club in NYC. It's bold, fortifying, and yet as relaxing as a deep massage. We use Canadian whiskey, sweet vermouth, a dash of bitters and a cherry.

J.P. Morgan used to have one at the close of each trading day. It's that kind of drink!

LONG ISLAND ICED TEA

Not the tea grandma sipped! Everything is in it but the tea! Tequila, vodka, rum, gin, triple sec, cola and juices. Outstanding!

▶ PREMIUM HANDCRAFTED BEERS

DRAFT BEER - COOPER'S SPECIALTY

22 to choose from, pint, super schooner, or choose 4 in a sampler.

BOTTLED BEERS Over 150 -

Ask your server for our current bottled beer list.



DRAFT SAMPLER

Can't decide which draft beer to choose? With our draft sampler you get to choose any four specialty handcrafted draft beers!

(6.5 oz each)

▶ NONALCHOLIC BEVERAGES

Bottled Beverages

IBC Root Beer

Cooper's Bottled Water

On Tap (free refills)

Cola, Diet Cola, 7-UP,

Raspberry Iced Tea,

Brewed Iced Tea,

Ginger Ale,

Pink Lemonade

Fresh Brewed Electric City
Roasters Coffee

Hot Lipton Tea

SANDWICHES AND SALADS

All sandwiches served with potato chips



COOPER'S CRAB CAKE

Made from 100% jumbo lump crabmeat served on a country white deli roll with lettuce, tomato and tartar sauce. Simply great! 10.99

Spicy Blackened Chicken Wrap

Cajun grilled chicken breast with shredded cheddar cheese, lettuce, tomatoes, & cool ranch dressing in a flour tortilla. 8.50

VERMONT CHICKEN SALAD

Field greens tossed in a bourbon brown sugar dressing, with dried cranberries, candied maple walnuts and bleu cheese crumbles and topped with grilled maple chicken 10.99

KOBE BEEF BURGER 1/2 LB.

The legendary imported Wagyu Kobe beef is available right here at Cooper's. Smooth velvety rich with a grading better than prime. Served on a country white deli roll with lettuce and tomato 10.99

CHEESEBURGER

One half pound freshly ground burger, char-broiled and smothered in melted American cheese. Served on a country deli roll with lettuce and tomato 8.25

BUILD A PERFECT BURGER...

ADD BACON - 1.⁵⁰

ADD EXTRA CHEESE - 1.⁰⁰

ADD SAUTEED MUSHROOMS - 2.⁹⁹

ADD SAUTEED ONIONS - 1.⁵⁰

HAPPY BIRTHDAY FROM COOPER'S SEAFOOD!

All birthday entrees are served with two of the following choices unless otherwise noted:

French Fries - Mashed Potatoes - Rice Pilaf - Apple Sauce - Cole Slaw



Fisherman's Platter

Shelled gulf shrimp in sizzling garlic butter, baked mini seafood stuffed flounder, and fried ocean clam strips.



- Broiled Haddock Filet
- Pot Roast Of Beef
- Filet of Sirloin Steak
- Crab & Shrimp Stuffed Flounder
- 3 Petite Lobster Tails & Fried Shrimp
- Sautéed Chicken Scampi ... over rice or pasta
- Shrimp Scampi with a tossed salad
- Golden Fried Shrimp Dinner
- 3 Petite Lobster Tails & crab stuffed flounder



Upgrade your birthday meal to a 1/2 pound lobster tail for 12.⁹⁹

- RULES:** To qualify for a free birthday dinner, 1. It must be the exact day of your birth.
 2. A regular priced dinner entrée must be purchased. Valid Photo ID is REQUIRED for proof of birth. (photo drivers license, passport, or state photo ID)
 Children 10 & under select from our kids menu!
 Lunches and promotions do not qualify as a regular priced entrées.

Trust Our Family To Take Care Of Yours!

Did you know you can reserve our Cabana and lighthouse for your next private event.

Contact Mary, Karen or Camille @ 570.346.7049

Cooper's Catering will make your special day unforgettable!




Catering

to your every need.

From **Backyard BBQ's** to your **Wedding "I Do's"** and everything else in between.

Our Place Or Yours 570.346.7049