

APPETIZERS



Chilled Shrimp Cocktail

5 colossal shrimp refreshingly chilled and served with our housemade cocktail sauce

\$10.50

Small **\$10.95**

Large **\$15.95**



Bangin' Bimini Shrimp

7 extra jumbo shrimp delicately seasoned, lightly fried and tossed in our own aioli cream sauce-served on a bed of lettuce. this is our version of the famous bang bang shrimp

\$11.95



Lump Crabmeat Cocktail - when available

3 oz's of colossal crabmeat served with our housemade cocktail sauce on a bed of lettuce

\$11.95



Toasted Coconut Shrimp

4 large butterflied shrimp, hand battered and tossed in toasted coconut served with our house mustard sauce

\$10.95



Pan Seared Lump Crab

one 1/4 lb. crab cake, pan seared to a golden brown made from 100% super lump crab meat served with our homemade mango remoulade sauce

Small **\$9.95**

Large **\$14.95**



Crispy Calamari

fresh squid lightly tossed in our specially seasoned flour and fried golden. served with a creole mustard sauce or a marinara sauce

\$12.95



Wasabi Drizzle Blackened Ahi Tuna

1/4 lb. sushi grade tuna blackened on the outside, cool on the inside. served with sweet chili and creamy wasabi sauce

\$11.95



Hot Spinach & Artichoke Dip

our own blend of cheeses, spinach and artichoke hearts served hot with our housemade tortilla chips

\$10.95



Crispy Tuna Basil Roll

sushi grade tuna, medium rare, rolled in fresh basil and flash fried in a light spring roll. topped with an asian honey drizzle



\$10.95

Smoked Salmon Platter

5 ounces of norwegian style smoked salmon served as a platter with a combination of cappers, chopped onions, freshly made toast points with our housemade dill mayo sauce



\$9.95

Onion Ring Tower

1/2 lb. of hand battered onion rings served with two dipping sauces



\$10.95

Conch Fritters

5 handmade fritters made from caribbean conch and the finest ingredients, served with our housemade creole mustard sauce



\$11.95

Combo Bangin Shrimp & Avocado Eggroll

Combination of 4 Bangin Shrimp and 1 Avocado B.L.T. Eggroll with Dipping Sauce



\$10.95

Spicy Calamari

bimini's crispy calamari taken up a notch! tossed in our housemade spicy sauce topped with fresh gorgonzola cheese crumbles



\$10.95

Avocado B.L.T. Eggroll

Avocado, Chicken, Tomato, Lettuce, Monterey Jack Cheese and Applewood Smoked Bacon in a Crispy Wonton Roll. Served With our Housemade Avocado Ranch Dipping Sauce

SOUP & SALAD

Cup **\$6.95**

Bowl **\$8.75**



Lobster Bisque

lumps of sweet lobster in a creamy bisque with a hint of dry sack sherry

\$6.95



Classic Ceasar Salad

refreshing hearts of romaine lettuce tossed with our housemade classic ceasar dressing, golden baked croutons, anchovy filets (if you like) and shaved reggiano parmigiano cheese

\$9.95



Fresh Mozzarella, Tomato and Basil

Fresh Mozzarella Layered Between Sliced Beefsteak Tomatoes, Drizzled with Etra Virgin Olive Oil and Aged Balsamic Vinegar



\$8.95

Wedge Salad with Applewood Smoked Bacon

A crunchy Ice Cold Wedge of Iceberg Lettuce with Vine Ripened Tomatoes and Crisp, Applewood Smoked Bacon, Dressed with our Housemade Blue cheese Dressing

FRESH FISH



\$22.95

Maple Mustard Grilled Salmon

fresh atlantic salmon grilled and basted with our maple mustard sauce



\$20.95

Shiitake Style Tilapia

fresh tilapia topped with shiitake mushrooms, garlic, shallots then sauteed in lemon, white wine and butter



\$25.95

Hawaiian Aioli Grilled Salmon Topped With Jumbo Lump Crab

fresh atlantic salmon grilled and topped with crabmeat and a hawaiian aioli sauce



\$26.95

Local Yellowtail Snapper

fresh locally caught fish, white, flaky and mild, sauteed in lemon, white wine and butter



\$29.95

Sauteed Yellowtail Snapper Topped With Jumbo Lump Crab & Bearnaise

yellowtail snapper sautéed in lemon, white wine and butter. then topped with jumbo lump crabmeat and our homemade bearnaise sauce



\$29.95

Macadamia-nut Crunchy Yellowtail Snapper

yellowtail snapper encrusted with macadamia nuts, flash fried and served with a mango drizzle



\$28.95

Sweet Potato Crusted Fresh Fish

fillet of fresh fish encrusted with shredded sweet potatoes, pan seared then baked. served with our mango remoulade



\$29.95

Chilean Sea Bass - Grilled With Oriental Flavors

imported fresh fillet from chile, dusted with flour then grilled and basted with ginger, soy and a sesame sauce



\$27.95

Mahi-Mahi - Grilled Or Blackened

topped with jumbo lump crabmeat & bearnaise. also known as dolphin, this fresh fish can be grilled or blackened and topped with jumbo lump crabmeat and our housemade bearnaise sauce



Market Price

Ahi Tuna - Blackened

1/2 lb. sushi grade tuna blackened on the outside, cool on the inside. drizzled with sweet chili and wasabi cream sauce

LAND & SEA



Market Price

Filet Mignon & Lobster Tail

1/2 lb. of u.s.d.a. choice filet mignon and one broiled maine lobster tail with drawn butter

\$29.95



Pan Seared Lump Crab Cake & Filet Mignon Steak Tip

one 1/4 lb. crab cake, pan seared to a golden brown and a 1/2 lb. of our famous marinated filet mignon tips

\$29.95



Coconut Shrimp & Filet Mignon Steak Tips

3 large butterflied coconut shrimp and a 1/2 lb. of our famous marinated filet mignon tips

\$27.95



Grilled Shrimp & Filet Mignon Steak Tips

4 large grilled shrimp and a 1/2 lb. of our famous marinated filet mignon tips

PASTA & SEAFOOD



\$28.95

Seafood Rustica

*5 clams, 4 shrimp, 1/2 lobster tail, 3 oz. of scallops, 4 oz. of fish in our provencal sauce over 1/3 lb. of orzo pasta
Served with a house salad.*

\$19.95



Zuppa Di Mussels - Italian Style

served with a house salad. 20 prince edward mussels sautéed with white wine, garlic, fresh parsley, imported plum tomatoes and roasted andouille sausage. served with toasted ciabatta bread

\$25.95



Twin Pan Seared Lump Crab Cakes

two 1/4 lb. crab cakes, pan seared to a golden brown. made from 100% super lump crab meat served with our homemade mango remoulade sauce

\$25.95



Toasted Coconut Shrimp

5 large shrimp, butterflied, battered and rolled in toasted coconut. served with a housemade mustard sauce

Market Price



Alaskan Red-king Crab Legs

a full pound of broiled alaskan king crab legs, split for you and served with drawn butter

\$25.95



Seafood Pescatore

Imported Italian Linguine, Mussels, Shrimps, Scallops, Calamari Then Tossed In a Red Seafood Sauce. Served with a House Salad

HOT OFF THE GRILL

\$26.95



New York Strip Steak

3/4 lb. aged 21 days, hand cut NY Strip, seasoned with hickory salt and grilled to your liking

\$29.95

Add Crabmeat & Bearnaise **\$32.95**



Filet Mignon

1/2 lb. aged, hand carved filet mignon seasoned with hickory salt and grilled to your liking

\$22.95



Filet Tenderloin Steak Tips

1/2 lb. of steak tips marinated in our special blend of seasonings and grilled to your liking

\$19.95



Maple Mustard Porkchop

14 oz centercut porkchop grilled and basted with our maple mustard sauce

\$21.95



Mediterranean Chicken & Shrimp

breast of chicken and large shrimp sauteed in white wine, garlic, parsley, imported plum tomatoes, artichokes, roasted andouille sausage, capers and black olives

Half Rack **\$19.95**

Full Rack **\$23.95**



Baby Back Ribs - Bbq Or Asian Style

marinated and slow cooked, hickory smoked and falling off the bone-what else could be said!

\$21.95



Pan Seared Chicken Breast with Sun-Dried Tomatoes

1/2 Lb. Boneless Breast of Chicken Sauteed with Sundried Tomatoes, Artichoke, Lemon, White Wine and Butter Sauce

ACCOMPANIMENTS

entrees include fresh baked hot garlic bread plus your choice of house salad with balsamic, blue cheese, creamy garlic ranch, honey mustard or oil & vinegar

AND ONE SIDE

baked potato, smashed potato, french fries, sweet potato fries, onion rings, rice pilaf, seasonal vegetable or spinach maria

ENTREE SALADS, SANDWICHES & BURGERS

sandwiches & burger - PLEASE CHOOSE ONE SIDE: baked potato, smashed potato, french fries, sweet potato fries, onion rings, rice pilaf, seasonal vegetable or spinach maria

\$14.95



Black Angus Burger

served with one side. 1/2 lb. beef patty seasoned with hickory salt, topped with imported gruyere cheese, smoked bacon, caramelized onions, lettuce and tomato on a grilled seeded potato bun

\$19.95



Mahi Mahi Fish Sandwich

served with one side. blackened fresh mahi, lettuce, tomato served on a 7 inch loaf of crispy ciabatta bread and housemade tartar sauce

\$21.95



Sliced Filet Mignon Sandiwhch

served with one side. 1/2 lb. of hand carved tenderloin smothered in caramelized onions and melted gruyere cheese served on a toasted 7 inch loaf of crispy ciabatta bread

\$21.95



Mahi Mahi Ceasar Salad Entree

Also Known as Dolphin, This Fresh Fish Could Be Grilled or Blackened and sliced over baby romaine lettuce, parmigiano-reggiano, homemade croutons and our classic ceasar dressing

\$20.95



Salmon Ceasar Salad Entree

1/2 lb. grilled salmon over baby romaine lettuce, parmigiano-reggiano, homemade croutons and our classic ceasar dressing

\$18.95



Barbeque Ranch Chicken Salad

1/2 lb. chicken breast grilled and basted with bbq sauce atop iceberg, romaine, tomato, red onions, croutons and our housemade creamy garlic ranch dressing