

## 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 Sandwich**

*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*