

BIMINI BOATYARD

• BAR & GRILL •

FORT LAUDERDALE | EST. 1989

Starters

- Our World Famous Bimini Bread...4**
- Bahamian Conch Fritters...9**
- Sweet & Spicy Crispy Calamari...8**
- Artichoke, Spinach and Crab Dip...12**
- Shrimp and Pineapple Flatbread...12**
- Shrimp & Lobster Mac and Cheese...16**
- Florida Stone Crab Claws...Market Price**
In season October 15th thru May 15th
- Oysters on the Half Shell**
1/2 dz...10 | dozen...18
- Jumbo Shrimp Cocktail...10**
- Bimini Seafood Chowder...8**
- Soup du Jour...8**

Salads

- Our Signature Diane Salad...11**
Fresh greens, diced chicken, toasted almonds, rice noodles, orange segments, sesame seeds, our famous Diane dressing
- Bimini Cobb Salad...13**
Fresh greens, diced chicken, tomato, smokehouse bacon, chopped egg, avocado, crumbled blue cheese and our honey mustard dressing
- Classic Caesar Salad...9**
Crisp romaine, Caesar dressing, house-made croutons and parmesan cheese
Add: chicken 4 | mahi mahi 7 | salmon 7 | shrimp 7
- Traditional House Salad...9**
Mixed greens, garden vegetables, chopped egg, smokehouse bacon and house-made croutons
Add: chicken 4 | mahi mahi 7 | salmon 7 | shrimp 7
- Tuna Sashimi Salad...15**
Fresh Ahi Tuna Sashimi, California baby greens, avocado, cucumber salad with a Champagne vinaigrette

Sides

- House-Made Potato Chips...4
- Shoestring Potato Fries...4
- Vegetable Rice Pilaf...4
- Fresh Seasonal Vegetables...5

Desserts

- Award Winning Key Lime Pie...6
- Mango Cheesecake...6
- Eight Layer Chocolate Cake...13
- Mixed Berry Crisp à la Mode...12
- House-made Bread Pudding à la Mode...11
- Vanilla or Chocolate Ice Cream...4

Happy Hour EVERYDAY 4p-8p

Bar Bites Menu - \$4
(at the bars only)

Chef Odel's Signature Seafood

Bimini Jumbo Lump Crab Cakes...23

Two pan seared jumbo lump crab cakes on a bed of corn relish and grilled asparagus with a cilantro mustard remoulade sauce

Snapper Viequez ...21

Yellowtail snapper with a tomato salsa and lemon beurre blanc, served over sautéed spinach and yucca

Abaco Mahi Mahi...28

Wood-fire grilled Mahi Mahi served on a bed of grilled vegetables, topped with an avocado crab salad and drizzled with lemon infused olive oil

Saint Bart's Scallops...38

Large, pan seared, smokehouse bacon wrapped scallops served over roasted vegetables, a fresh herbs Israeli couscous salad and drizzled with our citrus Champagne vinaigrette

Cay Sal Grouper...32

Wood-fire grilled grouper topped with a jumbo lump crab meat basil pomodoro and served over fresh asparagus

Swordfish Pilar...28

Wood-fire grilled fresh garlic and herbs marinated swordfish served over a lobster and escarole white bean ragout

Simply Grilled Fish

Wood-fire grilled with your choice of one side

Salmon...16

Mahi Mahi...18

Swordfish...20

Black Grouper...20

Jamaican Jerk Glazed or Blackened Upon Request

Sandwiches

Served with house-made potato chips and a basil aioli dipping sauce

Mahi Mahi Sandwich...16

Served simply wood-fire grilled, blackened or Jamaican jerk glazed

Nassau Fish Tacos...15

Fresh wood-fire grilled fish, crisp Napa cabbage, cheddar cheese, sliced avocado, lettuce, tomato salsa, served with plantain chips and corn salsa

Mediterranean Chicken Sandwich...14

Wood-fire grilled herb marinated chicken breast, fresh spinach, sun-dried tomatoes, portobello mushrooms and goat cheese on grilled focaccia bread

Oven Roasted Turkey Sandwich...11

Slow roasted turkey breast, finished on our wood-fire grill, sliced avocado, smokehouse bacon and aged balsamic glazed caramelized onions.

Steven's Sandwich...11

Thinly sliced chicken breast, sautéed mushrooms, avocado, jack cheese and sour cream on griddled sour dough bread

Karen's Club...11

Thinly sliced chicken breast, bacon, tomato and jack cheese on griddled sour dough bread

Meats

The Boatyard Burger...10

Served with lettuce, tomato and onion on a toasted Kaiser bun, with house-made potato chips. Add the following for \$1 each

Blue Cheese | Cheddar Cheese | Jack Cheese | Swiss Cheese | Smokehouse Bacon | Mushrooms | Pineapple | Tobacco Onions | Avocado | Jalapeños

Chairman's Reserve Sirloin Steak...22

Wood-fire grilled perfectly seasoned classic cut, served with your choice of one side *Add a lobster tail...12*

Barbecue Baby Back Ribs...24 half rack...14

Slow cooked to perfection with our famous Tortola BBQ sauce, served with your choice of one side

Pastas

Angel Hair Pasta...12

Fresh tomato, basil, goat cheese, crushed red chili flakes, pine nuts and white wine. *Add: chicken 4 | mahi mahi 7 | salmon 7 | shrimp 7*

Belize Seafood Pasta...24

Wood-fire grilled shrimp, scallops and Belize lobster tail served over linguini with a house-made basil pomodoro sauce

Party at The Palm Bar
SATURDAY & SUNDAY
ICE Cold Beers & Frozen Drinks

PRIVATE WATERFRONT ROOMS
FOR PARTIES UP TO 80 PEOPLE

ARRIVE BY BOAT!
FREE Dockage

SUNDAY BRUNCH
with a Bimini Twist!

Bimini Boatyard buys the freshest seafood daily. We grill exclusively over north Florida Black Jack Oak

*Consuming raw or less than fully cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

Gluten Free Menu available upon request. 18% gratuity will be added to parties of 8 or more.

Executive Chef Odel Arencibia

Bimini Boatyard® - 10-02-13

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1555 SE 17th Street, Fort Lauderdale, FL 33316 954-525-7400 | www.biminiboatyard.com

CHAMPAGNE AND SPARKLING WINE

Lunetta, Prosecco, Italy, split.....	10
Chandon, Brut Classic, Napa Valley, CA, split.....	13
Nicolas Feuillatte, Brut Rose, France, split.....	25
Mumm Napa Brut, CA.....	38
Gloria Ferrer, Brut Rose, Sonoma Valley, CA.....	60
Veuve Clicquot, Yellow Label, France.....	120
Dom Perignon, Brut, Vintage, France.....	295

WHITE WINES

RIESLING

Wente Vineyards, "River Bank", Monterey, CA.....	28
Sa Prum, "Essence", Germany.....	30

PINOT GRIGIO

Santa Marina, Italy.....	22
Gabbiano, Italy.....	24
Antinori, Santa Cristina, Italy.....	35

SAUVIGNON BLANC

Ferrari Carano, Sonoma, CA.....	28
Whitehaven, Marlborough, New Zealand.....	35
Kim Crawford, Marlborough, New Zealand.....	40

CHARDONNAY

Copperidge, CA.....	23
Jacobs Creek, Reserve, Australia.....	28
Francis Coppola, "Diamond Collection", CA.....	30
14 Hands, WA.....	30
Casa Lapostolle, Casa Blanca, Chile.....	30
Benziger, Sonoma, CA.....	32
Kendall Jackson, CA.....	39
Simi, Sonoma Valley, CA.....	42
Charles Krug, Carneros, CA.....	45
Ferrari Carano, Sonoma, CA.....	60
Jordan, Russian River Valley, Sonoma, CA.....	61
Beringer Vineyards, Private Reserve, Napa Valley, CA.....	82

WHITE ZINFANDEL

Kenwood Vineyards, "Yulupa", Sonoma, CA.....	24
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OTHER INTERESTING WHITES

POUILLY-FUISSÉ, Louis Latour, France.....	44
WHITE BLEND, Conundrum, CA.....	50
CHENIN BLANC, Man Vintners, South Africa.....	24
MOSCATO, Seven Daughters, Italy.....	28

RED WINES

PINOT NOIR

Principato, Italy.....	25
Mark West, Central Coast, CA.....	28
Meridian, Santa Barbara, CA.....	29
Llai Llai, Chile.....	32
Votre Santé by Francis Coppola, CA.....	36
Erath, Willamette Valley, OR.....	39
Artesa, Carneros, Napa Valley, CA.....	49

MERLOT

Copperidge, CA.....	23
Columbia Crest, "Grand Estates" Columbia River Valley, WA.....	28
Chateau St. Jean, Sonoma, CA.....	29
Napa Cellars, Napa Valley, CA.....	36
Rutherford Hill, Napa Valley, CA.....	44
Chateau Ste. Michelle, Canoe Ridge, WA.....	45

ZINFANDEL

Ravenswood, Sonoma, CA.....	39
Cosentino, CigarZin, CA.....	52

CABERNET SAUVIGNON

Copperidge, CA.....	23
Robert Mondavi, "Private Selection", Central Coast, CA.....	28
Chateau Souverain, Alexander Valley, CA.....	36
Clos du Bois, Sonoma Valley, CA.....	39
Franciscan, Napa Valley, CA.....	42
Estancia, Meritage, Alexander Valley, CA.....	59
Rodney Strong Reserve, Alexander Valley, CA.....	70
Stags' Leap "Artemis", Napa Valley, CA.....	99
Antica, Napa Valley, CA.....	110
Caymus, Napa Valley, CA.....	160

OTHER INTERESTING REDS

BEAUJOLAIS-VILLAGES, George Dubœuf, Burgundy, France.....	28
CHIANTI, Banfi Cecchi, Tuscany, Italy.....	28
MALBEC, Colores Del Sol, Mendoza, Argentina.....	30
MALBEC, Ruta 22, Patagonia, Argentina.....	35

WINES BY THE GLASS

RIESLING

Wente Vineyards, "River Bank", Monterey, CA.....	9
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PINOT GRIGIO

Copperidge, CA.....	7
Gabbiano, Italy.....	8
Antinori, Santa Cristina, Italy.....	11

MOSCATO

Seven Daughters, Italy.....	8
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SAUVIGNON BLANC

Ferrari Carano, Sonoma, CA.....	9
Whitehaven, Marlborough, New Zealand.....	11
Kim Crawford, Marlborough, New Zealand.....	12

CHARDONNAY

Copperidge, CA.....	7
14 Hands, WA.....	8
Francis Coppola "Diamond Collection", CA.....	9
Benziger, Sonoma, CA.....	10
Kendall Jackson, CA.....	11

WHITE ZINFANDEL

Kenwood Vineyards - Yulupa, Sonoma, CA.....	7
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PINOT NOIR

Mark West, Central Coast, CA.....	8
Llai Llai, Chile.....	9
Votre Santé by Francis Coppola, CA.....	10

MERLOT

Copperidge, CA.....	7
Chateau St. Jean, Sonoma, CA.....	9
Napa Cellars, Napa Valley, CA.....	12

CABERNET SAUVIGNON

Copperidge, CA.....	7
Robert Mondavi Private Selection, Central Coast, CA.....	8
Chateau Souverain, Alexander Valley, CA.....	10

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CHIANTI, Banfi Cecchi, Tuscany, Italy.....	8
MALBEC, Colores Del Sol, Mendoza, Argentina.....	8
MALBEC, Ruta 22, Patagonia, Argentina.....	10

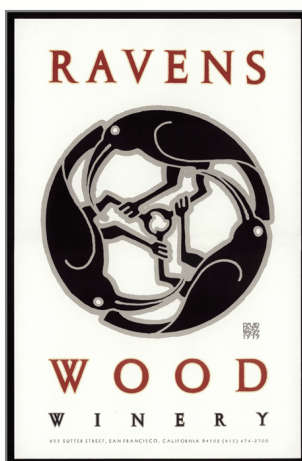
BEERS

DOMESTIC - Budweiser, Bud Light, Miller Lite, Coors Light, Michelob Ultra, Yuengling, O'Douls (non alcoholic).....	5
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IMPORTED - Heineken, Corona, Corona Light, Dos Equis XX Red Stripe, Stella Artois.....	6
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CRAFT - Kona Island Long Board Lager, Goose Island Harvest Ale.....	6
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October Wine Feature



Chardonnay, Vintners Section

Chardonnay grapes grown primarily in the Sonoma Valley, this wine is partially barrel fermented and partially fermented in stainless steel. A bright, lively wine with scents of apple, pears and peaches, enjoy with lighter fare or as a thirst-quencher on warm afternoons

Glass
8

Bottle
31

Cabernet Sauvignon, Vintners Section

The quality of fruit in this wine is striking, especially on the palate. Dark currant, raspberry and a black cherry edge deliver surprising structure and balance. A medium-bodied Cabernet with some real character at a tasty value



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