



## APPETIZERS

### **HOT CRAB & CHEESE DIP**

Spicy blend of cheese & crab, served with tortilla chips

### **P.E.I. MUSSELS**

Chorizo, roasted garlic, blistered tomato broth

### **CRISPY WINGS**

Pineapple Sweet Hot, chives, bleu cheese

### **CALAMARI**

Sweet peppers, Florida Orange Chili

### **FRIED GREEN TOMATOES**

Bell pepper jam, poblano creme fraiche, crumbled goat cheese

### **GUACAMOLE DIP**

Mango pico, tortilla chips

### **CRAB CAKE**

Key lime mustard

### **COCONUT SHRIMP**

Passionfruit sauce

### **CONCH FRITTERS**

Key lime mustard

### **AHI TUNA POKE BOWL**

Yuzu soy, mango, avocado, lump crab, crispy wontons

### **BROILED GULF OYSTERS (6)**

Chorizo, lemon herb butter, parmesan cheese

## SEAFOOD BAR

### **BIMINI BASIN SEAFOOD TOWER**

Whole Maine lobster, four medium stone crab claws, a dozen oysters, a dozen mussels, 3oz of tuna tartare, eight peel & eat shrimp, eight cocktail shrimp **Whole Tower/Half Tower**

### **STONE CRAB (WHEN AVAILABLE)**

Served with Yuzu mustard  
**Pound/Single Claw**

### **SNOW CRAB**

Yuzu mustard sauce, clarified butter **Pound**

### **OYSTERS - ON THE HALF SHELL**

Half Dozen/Dozen

*Specialty Oysters - Ask your server for today's selections*

### **SHRIMP COCKTAIL**

Served with cocktail sauce

### **PEEL & EAT SHRIMP**

Old Bay seasoning  
**Pound/Half Pound**

### **WHOLE MAINE LOBSTER**

Cocktail sauce, clarified butter

## SALADS & SOUPS

### **HOUSE SALAD**

Baby greens, macadamia nuts, cucumbers, tomatoes, pickled red onion, crumbled bleu cheese, apple cider vinaigrette **Whole/Half**

### **CLASSIC CAESAR**

Croutons, shaved parmesan  
**Whole/Half**

### **SHAVED BRUSSELS & KALE SALAD**

Shaved brussels sprouts, kale, pine nuts, sun-dried cranberries, butternut squash, goat cheese, radicchio, lemon maple dressing

### **ICEBERG WEDGE**

Pickled red onion, applewood smoked bacon, bleu cheese, grape tomato, balsamic glaze

### **GIMME A BEET**

Medley of roasted beets, goat cheese, heirloom tomatoes, balsamic glaze, lemon oil drizzle

### **MAINE LOBSTER SALAD**

Bibb lettuce, spring mix, mango vanilla bean vinaigrette, fresh fruit

### **NEW ENGLAND CLAM CHOWDER**

Abundance of chopped clams, diced potatoes, onions, celery, fresh herbs & spices in a creamy chowder

### **SEAFOOD GUMBO**

Seasonal assortment of seafood, andouille sausage, rice, okra, Cajun trinity (celery, bell pepper, onion), tomatoes, special herbs, Cajun spices

### **ADD A PROTEIN:**

Chicken / Mahi Mahi / Shrimp / Black Grouper / Tripletail / Salmon / Hogfish / Tuna



**\*CONSUMER ADVISORY:** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your doctor or health authority for further information.



## CHEF SELECTIONS

### ☀️ HOGFISH BIMINI STYLE

Coconut crusted fried hogfish over mango almond rice, green beans & coconut red pepper sauce

### CHILI RUB TRIPLETAIL

Fresh tripletail rubbed with our chili & secret spices, then sautéed & served over mango almond rice with our island veggies & mango purée

### ☀️ BLACKENED MAHI

Fresh Florida Mahi lightly blackened over roasted sweet potatoes, topped with a mango papaya salsa & accompanied by a cilantro aioli

### RUM GLAZED SALMON

Pan-seared salmon with a rum glaze over creamy corn couscous, sautéed green beans

### MISO GLAZED CHILEAN SEA BASS

Pan-seared & miso-topped Chilean sea bass over a bed of cilantro lime rice, broccolini, in a coconut red pepper sauce

### ☀️ BLACK GROUPER OSCAR

Pan-seared fresh Black grouper served over a bed of cilantro lime rice, sautéed spinach, topped with a crab cake & hollandaise

## ENTRÉES

Served with French Fries  
Add a Side House or Caesar Salad

### FISH & CHIPS

Lemon caper tartar sauce

Black Grouper / Hogfish  
Tripletail / Pollock

### SHRIMP & CHIPS

Key lime mustard & cocktail sauce

### HOMEMADE COCONUT SHRIMP

Passionfruit sauce

### CRAB CAKES

Key lime mustard

### BABY BACK RIBS

Sweet & Spicy Rub, Signature BBQ

## STEAKS

### 6oz FILET

Baked potato, Island veggie, lemon-garlic butter, sour cream, bacon, green onions

### 16oz T-BONE

Baked potato, Island veggie, lemon-garlic butter, sour cream, bacon, green onions

### MUSSELS CAVATAPPI

Chorizo, roasted garlic, blistered tomato broth, cavatappi

### ☀️ SHRIMP CAMPANELLE

Sautéed shrimp with spicy Italian sausage, chorizo-cream & red pepper sauce with pasta & broccolini

## PASTA

## FRESH FISH

SERVED WITH ISLAND VEGGIE & YOUR CHOICE OF ONE SIDE  
PREPARED TO YOUR LIKING: *BLACKENED, BROILED OR GRILLED*

BLACK GROUPER  
HOGFISH  
TRIPLETAIL

MAHI MAHI  
SALMON  
SEA BASS

GRILLED SHRIMP  
TUNA

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## HANDHELDS

Served with French Fries

### **BLACK GROUPER** *(BLACKENED, FRIED, OR GRILLED)*

Lemon caper tartar, lettuce, tomato, onion, brioche bun

### **CRISPY FRIED HOGFISH**

Mango jalapeño remoulade, lettuce, tomato, onion, brioche bun

### **OYSTER PO' BOY**

Crispy Gulf oysters & jalapeño mango remoulade on a hoagie bun with lettuce & tomato

### **MAHI-MAHI NEUBEN**

Center cut mahi mahi, swiss cheese, pineapple coleslaw, thousand island, grilled marble rye

### **CHEESEBURGER**

Chuck sirloin blend, smoked bacon shallot jam, white cheddar, brioche bun, lettuce, tomato, onion

### **HERB MARINATED GRILLED CHICKEN**

Applewood bacon, BBQ, white cheddar, lettuce, tomato, onion, brioche bun

### **BIG FISH SANDWICH**

A hearty portion of sweet, mild, white flaky fish served fried on a hoagie bun with lemon caper tartar sauce, lettuce & tomato.

### **TACOS**

Topped with coleslaw, black garlic aioli, cilantro aioli, flour tortilla  
Mahi Mahi / Shrimp / Chicken

### **LOBSTER ROLL**

Citrus chive aioli, New England Style Challah, bibb lettuce

## SIDE OPTIONS

### **MANGO ALMOND RICE**

### **CILANTRO LIME RICE**

### **BAKED POTATO**

### **SWEET POTATO**

### **FRENCH FRIES**

### **GREEN BEANS**

### **BROCCOLINI**

### **PINEAPPLE SLAW**

### **ISLAND VEGGIE**

(Carrots, zucchini, squash, red onion, basil)

