



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

- FAVORITE

***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 GROPER OSCAR

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

ENTRÉES

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

PASTA

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

FRESH FISH

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

BLACK GROPER

HOGFISH

TRIPLETAIL

MAHI MAHI

SALMON

SEA BASS

GRILLED SHRIMP

TUNA



HANDELDHS

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)