

# BIMINI BOATYARD

• BAR & GRILL •

FORT LAUDERDALE | EST. 1989

## Starters

- Our World Famous Bimini Bread** – The most amazing bread you will ever eat, sweet and savory, served with honey butter...4  
**Florida Stone Crab Claws** – In season October 15<sup>th</sup> thru May 15<sup>th</sup>, accompanied with our house-made mustard sauce...*market price*  
**Oysters on the Half Shell** – Fresh oysters shucked to order, half dozen...10 | one dozen...18  
**Jumbo Shrimp Cocktail** – Chilled jumbo shrimp served with cocktail sauce...10  
**Bahamian Conch Fritters** – The best Conch Fritters this side of the Florida Straits...9  
**Shrimp Flatbread** – Flatbread with baby spinach, grilled shrimp, pineapple, blue cheese and a “kick-up” island sauce...12  
**Sweet & Spicy Crispy Calamari** – Hand cut in-house, served with our house-made sweet chili sauce...8  
**Shrimp & Lobster Mac and Cheese** – Lobster and shrimp in a creamy cheese fondue with bow tie pasta and baked in the oven...16  
**Artichoke, Spinach and Crabmeat Dip** – Grilled artichokes, fresh spinach, lump crabmeat, jack and parmesan cheese...12  
**Bimini Chowder** – House-made daily with fresh conch, fish, clams, pancetta, onion, celery, carrots, potatoes and Caribbean spices...9  
**Soup du Jour** – Chef’s choice house-made soup...10

## Salads

- Our Signature Diane Salad** – Fresh greens, diced chicken, toasted almonds, rice noodles, orange segments, sesame seeds, our famous Diane dressing...11  
**Bimini Cobb Salad** – Fresh greens, diced chicken, tomato, smokehouse bacon, chopped egg, avocado, crumbled blue cheese and our honey mustard dressing...13  
**Caesar Salad** – Crisp romaine, Caesar dressing, house-made croutons and parmesan cheese...9  
Add a side Caesar Salad to any entrée...5  
**Traditional House Salad** – Mixed greens, garden vegetables, chopped egg, smokehouse bacon and house-made croutons...9  
Add a side Traditional House Salad to any entrée...5  
**Tuna Sashimi Salad** – Fresh Ahi Tuna Sashimi, California baby greens, avocado, cucumber salad with a Champagne vinaigrette...15  
Add to any salad: chicken 4 | mahi mahi 7 | salmon 7 | shrimp 7

## Simply Grilled Fish - Wood-fire Grilled with your choice of two sides ~ Our Fresh Fish is Delivered Daily

**Salmon...18    Black Grouper...24    Mahi Mahi...20    Yellowtail Snapper...24    Swordfish...24**

\*Jamaican Jerk Glaze or Blackened Upon Request\*

## Chef Odel’s Signature Seafood – A Truly Unique *Island Experience!*

- Bimini Jumbo Lump Crab Cakes** – Two pan seared jumbo lump crab cakes on a bed of corn relish and grilled asparagus with a cilantro mustard remoulade sauce...25  
**Snapper Viequez** – Yellowtail snapper with a tomato salsa and lemon beurre blanc, served over sautéed spinach and yucca...26  
**Abaco Mahi Mahi** – 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...28  
**Saint Bart’s Scallops** – Large, pan seared, smokehouse bacon wrapped scallops served over roasted vegetables, a fresh herbs Israeli couscous salad and drizzled with citrus Champagne vinaigrette...38  
**Cay Sal Grouper** – Wood-fire grilled grouper topped with a lump crab meat basil pomodoro and served over fresh asparagus...32  
**Swordfish Pilar** – Wood-fire grilled fresh garlic and herbs marinated swordfish served over a lobster and escarole white bean ragout...28

## Steaks & More Served with your choice of two sides

- Filet Mignon** – Wood-fire grilled center cut served with a red wine demi-glaze...31 Add a lobster tail...12  
**Chairman’s Reserve Sirloin Steak** – Wood-fire grilled perfectly seasoned classic cut...22 Add a lobster tail...12  
**Barbecue Baby Back Ribs** – Slowly cooked to perfection with our famous Tortola BBQ sauce...24  
**The Boatyard Burger** – Wood-fire grilled, served with lettuce, tomato and onion on a toasted Kaiser bun...12  
Add the following for \$1 each ~ Blue Cheese | Cheddar Cheese | Jack Cheese | Swiss Cheese  
Smokehouse Bacon | Sautéed Mushrooms | Pineapple | Tobacco Onions | Avocado | Jalapeños  
**Herb Roasted Chicken** – Fresh herb slow roasted half chicken served on a bed of roasted garlic mashed potatoes, grilled zucchini and finished with an Herbes de Provence sauce...15

## Pastas

- Angel Hair Pasta** – Fresh tomato, basil, goat cheese, crushed red chili flakes, pine nuts and white wine...14  
Add chicken 4 | mahi mahi 7 | salmon 7 | shrimp 7  
**Belize Seafood Pasta** – Wood-fire grilled shrimp, scallops and Belize lobster tail served over linguini with a house-made basil pomodoro sauce...34

## Sides

Shoestring Potato Fries...4    Garlic Mashed Potatoes...4    Fresh Seasonal Vegetables...5    Vegetable Rice Pilaf...4

Executive Chef Odel Arencibia

Bimini Boatyard® - Rev 2.2 10-02-13

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.

18% gratuity will be added to parties of 8 or more.