

**PRIOR TO PLACING YOUR ORDER, PLEASE ALERT THE  
 MANAGER TO YOUR FOOD ALLERGY  
 OR SPECIAL DIETARY NEEDS**

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

We have prepared this suggested list of menu options based on the most current ingredient information from our food suppliers and their stated absence of wheat/gluten within these items. Please be aware that during normal kitchen operations involving shared cooking and preparation areas, including common fryer oil, the possibility exists for food items to come in contact with other food products. Due to these circumstances, we are unable to guarantee that any menu item can be completely free of allergens.

## Starters

- Florida Stone Crab Claws...**Market Price  
*In season October 15th thru May 15th*
- Oysters on the Half Shell,** dozen...18 | 1/2 dz...10
- Norwegian Smoked Salmon...**10
- Jumbo Shrimp Cocktail...**14

## Salads

- Bimini Cobb Salad...**13  
 Diced chicken, tomato, smokehouse bacon, chopped egg, avocado, crumbled blue cheese and our honey mustard dressing, no croutons
- Classic Caesar Salad...**9  
 Crisp romaine, Caesar dressing, parmesan cheese, no croutons  
*Add: chicken 4 | mahi mahi 7 | salmon 7 | shrimp 7*
- Traditional House Salad...**9  
 Mixed greens, garden vegetables, chopped egg, smokehouse bacon no crutons *Add: chicken 4 | mahi mahi 7 | salmon 7 | shrimp 7*

## Entrées

- Magic City Swordfish...**26  
 Black bean, roasted corn & mango salsa, served atop "Caribbean" potato mélange
- Havana Mahi Mahi...**24  
 Passionfruit Mojito glaze, Caribbean kimchee, served with a citrus and arugula salad, asparagus, basmati rice
- Caribbean Spiced Salmon...**22  
 Wood-fire grilled, Caribbean spiced salmon with a zesty guava glaze, potato mélange, French baby Green beans
- Churrasco Steak...**23  
 Marinated in our authentic chimichurri sauce, grilled to perfection, served with choice of two sides
- Filet Mignon...**31  
 Wood-fire grilled thirty day dry aged 8oz cut, served with choice of two sides
- Herb Roasted Chicken...**15  
 Half a roasted chicken flavored with seasalt and crushed herbs
- The Boatyard Burger (no bun)...**12 (served with two sides)  
 Wood-fire grilled, served with lettuce, tomato and onion and choice of one side  
*Add the following for \$1 each ~ Blue Cheese | Cheddar Cheese | Jack Cheese | Swiss Cheese  
 Smokehouse Bacon | Sautéed Mushrooms | Pineapple | Avocado | Jalapeños*

## Simply Grilled Fish

*Wood-fire grilled with your choice of two sides  
 Our Fresh Fish is Delivered Daily*

- Salmon...18 • Mahi Mahi...20
- Black Grouper...24 • Swordfish...24
- Yellowtail Snapper...24

*Jamaican jerk glaze or Blackened Upon Request*

## Sides

- Basmati Rice...2
- Pencil Asparagus...5
- French Baby Green Beans...4
- Broccolini...4

At Bimini Boatyard Bar & Grill, our top priority is always the health and safety of our guests. As part of our commitment to you, our allergen menu is based on product information provided by Bimini Boatyard's approved food manufacturers. Every effort is made to keep this information current. However, it is possible that ingredient changes and substitutions may occur due to the differences in suppliers, preparation techniques and/or the season of the year. We highly recommend that our guests with food allergies or special dietary needs consult with a manager prior to placing an order to ensure the posted information is accurate.

*Executive Chef: Michael Costello*

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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.