

BIMINI BIG GAME

FIRST BITE

Wings Over Bimini ♥ \$14

Six big wings "the way you like 'em!" Buffalo, BBQ, jerk, plain, mild, medium, and "reel screamin" (*carefull!*). Served with celery sticks and bleu cheese dip

Crunchy Fish Fingers ♥ \$14

Breaded Mahi-Mahi strips fried golden brown to crispy perfection served with lemon and tartar sauce.

Smoked Fish Dip \$12

Slowly smoked fresh caught fish seasoned with island spices, served chilled with diced red onions, diced jalapenos, capers & wheat crackers.

Seafood Sampler \$30

Lobster bites (*seasonal*), fish fingers, cracked conch and fried shrimp served with lemon wedges & spicy cocktail sauce.

Spicy Island Shrimp \$16

Six plump shrimp with island spices, lightly battered, deep fried and tossed in a spicy aioli sauce.

Coconut Curry Blue Mussels \$16 Blue mussels steamed in a light coconut curry broth served with garlic bread sticks.

Vegetarian Chili \$10 Chunks of vegetables simmered slowly in tomato broth until thickened with an assortment of beans.

SANDWICHES, BURGERS & VEGGIES

The Big Game Burger \$15

A juicy, half-pound Angus beef burger, grilled to perfection with your choice of cheese with crisp lettuce, tomato, onion & pickle spear, served on a Kaiser bun. **Add apple wood smoked bacon \$2**

Fish Tacos \$19

Mahi strips marinated with island spices, your choice of grilled, blackened or fried, served in flour tortillas, with lettuce, cheddar cheese, fresh salsa, guacamole & Cole Slaw.

Veggie Burger \$12

Spicy black bean veggie burger grilled and served on a Kaiser bun with crisp lettuce, sliced tomato, onion & a pickle spear with sweet potato fries.

CONCH CORNER

Conch Salad ♥ \$12

Fresh diced conch with diced onions, green peppers and tomatoes, splashed with freshly squeezed lemon & lime.

Conchy Conch Chowder \$12

BBGC's legendary chowder with fresh tenderized conch, diced potato and veggies slowly simmered in a traditional Bimini Island red sauce.

Conchy Conch Fritters \$12

This Bahamian classic served with the Chef's secret spicy remoulade dipping sauce.

Cracked Conch Appetizer \$14

Tenderized fresh conch, seasoned with island spices, deep fried golden brown and served with a side of tartar sauce.

Cracked Conch Dinner \$21

Tenderized fresh conch, seasoned with island spices, deep fried golden brown and served with any two sides.

SALADS

Classic Caesar \$16

Crisp romaine lettuce, creamy dressing with Parmigiano-Reggiano cheese and Ciabatta garlic croutons

Big Game Signature \$18

Artisan lettuce, crumbled feta cheese, dried cranberry, dice mangos, candied walnuts & garlic croutons.

Salads can Swim Fly or Surf & Turf
Add: chicken \$11 / Mahi-Mahi \$10 / Shrimp \$12 / Steak \$15 / Lobster \$17

FRESH CATCH

Our Fish market price

Mahi-Mahi marinated in island spices served grilled, blackened, fried or broiled in white wine and herbs served with two sides.

Your Fish \$20 per person

Your catch of the day, cooked your way. Bring your cleaned catch **2 hours** prior to dining, tell us what two sides to serve up family style, we'll take it from there! Choose grilled, blackened, jerk, fried, broiled.

An 18% gratuity and a 7.5% Value Added Tax (VAT) will be added to your check.

SIGNATURE SELECTIONS

Bahamian \$32

Filet of locally caught Grouper grilled or blackened topped with a tomato & capper sauce, served with peas & rice and fried plantain.

Seared Wild Salmon \$32

Wild caught salmon fillet pan seared served with roasted garlic mash potatoes, dill butter cream sauce & sautéed vegetables

Chef's Dry Rub BBQ Ribs \$30

Oven roasted 5-spice dry rub pork ribs, cooked to perfection, lightly coated in BBQ sauce served over roasted garlic mash potatoes & island coleslaw.

Out Island Chicken \$26

Grilled farm raised chicken breast marinated in island spices, served with roasted sweet potato, sautéed vegetables, with a warm refreshing mint & pineapple salsa.

New York Strip Steak \$34

Hand cut peppercorn crusted 12 oz. NY sirloin strip steak grilled to temperature served over roasted garlic mash potatoes, sautéed vegetables, & mushroom sauce.

Lobster Tail (seasonal) \$38

Choose grilled or cracked, served traditionally with melted butter and lemon wedge, served with roasted sweet potato and sautéed vegetables.

Seafood Medley Fettuccine \$36

Sautéed shrimp, blue mussels & Lobster tossed in white wine, garlic & basil sauce

Veggie pasta \$18

Sautéed vegetables tossed in marinara and fresh basil over penne pasta.

SIDES

Baked macaroni & cheese \$5

Sautéed seasonal vegetable \$6

House salad \$6

Island coleslaw with pineapple \$4

Peas & rice \$4

Baked potato \$5

Jumbo onion rings \$6

French fries \$5

Fried plantain \$6