

# BIMINI SEAFOOD • COMPANY •



## CONCH BAR FAVORITES 11AM-9PM

<b>BAHAMA MAMA'S</b>	CUP 8 oz.	\$11.95
<b>CHUNKY CONCH CHOWDER</b>	BOWL 12 oz.	\$13.95
<b>BIMINI'S BEST CONCHY CONCH FRITTERS (6)</b> with island remoulade sauce		\$13.95
<b>CRACKED CONCH OR CRACKED BREAST OF CHICKEN APPETIZER</b>		\$19.95
<b>AUTHENTIC CONCH SALAD</b> with pepper on the side		\$14.95

## TINGUMS TO SHARE

<b>WORLD FAMOUS SPICY ISLAND SHRIMP (6)</b> with bang bang sauce		\$22.95
<b>HOT SPINACH &amp; ARTICHOKE DIP WITH TORTILLA CHIPS</b> Served with crispy fresh fried to order corn chips and salsa on the side		\$16.95
<b>WINGS OVER BIMINI (6)</b> Buffalo mild or hot, Jamaican jerk, sweet chili guava, BBQ or just plain skinny dippin' naked		\$16.95
<b>CRUNCHY MAHI MAHI FISH FINGERS</b> with tartar sauce		\$20.95
<b>CRISPY CALAMARI</b> with cocktail sauce		\$19.95
<b>CLASSIC MUSSELS</b> steamed in white wine, butter, garlic and parsley with fresh lemon		\$18.95
<b>CHEESE QUESADILLA</b> Chicken \$20.95, Shrimp \$23.95, Lobster \$26.95. Served with sour cream & salsa		\$16.95
<b>MARGARITA'S DRUNKEN SHRIMP (6)</b> Sautéed with Tequila key lime butter, roasted garlic, onions and peppers, Served with fresh locally baked Bimini bread toast for dipping		\$22.95
<b>FIRE GRILLED CALYPSO BAMBOO SHRIMP SKEWER (6)</b> Served with chef's aioli sauce		\$22.95
<b>PAN SEARED TUNA TATAKI (6oz)</b> Ginger, pepper & sesame crusted tuna, sliced with a bed of Wakame seaweed salad. With mandarin sections, served with our wasabi aioli & soy sauce		\$22.95

## DON'T FORGET THE SIDES

11 AM - 9 PM

BOARD WALK FRIES, SWEET PLANTAIN-\$4.95 OR COLESLAW \$3.95
FRESH CUT SWEET POTATO FRIES \$5.95
GARDEN SIDE SALAD WITH DRESSING \$8.95, CAESAR SIDE SALAD \$9.95
EDAMAME WITH COARSE SEA SALT \$9.95

5 PM - 9 PM

MAC-N-CHEESE OR BAHAMIAN PEAS N RICE \$4.95
SAUTEED VEGETABLES OR BAKED POTATO \$5.95
OVEN ROASTED GARLIC MASHED POTATOES \$5.95

Our lunch and Dinner meals come with TWO SIDES, feel free to add more

All Menu Items Are Plus Gov't VAT and 18% Service Charge

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## CHEF'S ENTRÉE SALADS 11 AM - 9 PM

### BUILD TO YOUR LIKING

Choice of Italian, Ranch, Blue Cheese, Thousand Island, Caesar or House Vinaigrette dressing.

Additions to all salads:

Chicken +\$8/Grilled Mahi +\$9/Shrimp +\$10/Lobster +\$14

### **ANDROSIAN FARMER'S MARKET SALAD** \$17.95

Island mixed fresh greens, tomato, shredded carrot, bell pepper, black olives with candied pecans, dried cranberries, mandarin orange sections, topped with today's sliced boiled egg and homemade croutons

### **TRADITIONAL CAESAR SALAD** \$16.95

Crisp romaine lettuce, creamy dressing, topped with Parmigiano-Reggiano cheese & croutons. Anchovies free on request

## SPECIALTY SEAFOOD SALADS

### **CONTESSA SHRIMP SALAD** \$25.95

Citrus garlic Hibachi broiled shrimp(5), served over island fresh greens, topped with croutons  
Served with our Chef's citrus house vinaigrette

### **SESAME SEARED CRUSTED GRILLED YELLOW FIN TUNA SALAD** \$26.95

Flame broiled 6oz tuna steak, sliced thin over artesian greens, with Mandarin sections & fresh boiled egg wedges. Featured with fresh seaweed salad garni and our house citrus vinaigrette.

## SIGNATURE TACOS & BEACH WRAPS 11 AM - 5 PM

### **CLASSIC CAESAR WRAP** \$14.95

Greens & grated cheese hand rolled in our freshly grilled wrap

Additions:

Chicken +\$6/Cracked Conch+\$8/Grilled Mahi +\$9/Shrimp +\$10/ Lobster +\$14

### **FAMOUS BIMINI STYLE LOBSTER WRAP** \$28.95

Local island divers deliver our Lobster fresh daily. (In Season)

### **OUTSTANDING OUT ISLAND FISH TACO PLATTER (3)** \$27.95

Mahi-Mahi fillet marinated with island spices, your choice of grilled, blackened or fried, served with lettuce & grated Cheddar cheese in authentic Mexican fire grilled soft tortillas.

House coleslaw for stuffing your tacos

Served with sour cream, fresh guacamole and Pico de Gallo salsa.

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## HAND HELD LUNCH SANDWICHES 11 AM - 5 PM

Served with our Native coleslaw or Boardwalk fries. Add bacon topper \$2

**CARIBBEAN CHICKEN BURGER** \$19.95

Served with lettuce, tomato & onion. Guacamole & salsa on request

**OUR # SELLER MAHI REUBEN** \$20.95

Mouth watering grilled mahi-mahi marinated with island spices.  
On grilled Bimini bread with Swiss cheese,  
coleslaw & Thousand Island Dressing

**THE ORIGINAL FAMOUS PHILLY CHEESESTEAK** \$20.95

Layer upon Layer of wafer thin steak, grilled with sauteed onions and green  
peppers. Smothered with cheese, Served on a soft Italian steak roll

**BFCB "BIMINI FRESH CATCH BURGER MELT"**

Cracked Conch \$20.95, Mahi Mahi \$20.95, Snapper \$21.95,  
Grouper \$22.95, Tuna \$23.95

**HICKORY SMOKED APPLEWOOD BACON BLT** \$17.95

Served on grilled Bimini Bread with melted pepper Jack cheese.  
Make it a Chicken BLT +\$4

## BEACH BURGERS 11 AM - 9 PM

Served with our Native coleslaw or Boardwalk fries. Add bacon topper \$2

**ANGUS BEEF HALF POUND CHEESE BURGER IN PARADISE** \$20.95

Flame Grilled to your liking!

**IMPOSSIBLE BURGER** \$19.50

A delicious 6 oz plant-based vegan burger with your choice of melted cheese,  
lettuce, sliced tomato, grilled onion and a pickle spear on grilled Bimini Bread

## NATIVE SPECIALTY LUNCHEON ENTRÉE PLATTERS 11AM TO 5PM ONLY

Served with our Native coleslaw or Boardwalk fries.

Available Flame Broiled, Fried, Pan Seared or Blackened where applicable.

Add House garden side salad with choice of fresh dressing \$8.95

Or see our other +side choices to build a platter.

**CHICKEN BREAST** \$23.95

**CRACKED LOCAL CONCH** \$26.95

OUR FISH SELECTION:

Mahi Mahi Fillet \$27.95 Red Snapper \$28.95

Grouper Fillet \$29.95 Yellow Fin Tuna \$29.95

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## SUNSET DINNERS BY THE SEA 5 PM - 9PM

Served with your choice of two sides:

Seasonal fresh vegetables, roasted garlic potatoes, peas n' rice,  
Boardwalk Fries or baked potato where applicable.

<b>CHICKEN OUT ISLAND CHICKEN</b>	\$30.95
Grilled flamed broiled 8 oz. chicken breast with our Calypso sauce	
<b>BAHAMIAN FISH PICCATA</b>	\$34.95
Pan Sautéed mahi with fresh lemon butter, tomatoes, peppers, roast garlic, capers & white wine.	
<b>CHEF DAVID'S COAL FIRE GRILLED RIBS</b>	\$35.95
St. Louis Style Ribs with signature spice dry-rub, charcoal fire grilled. Served with fresh hand cut Sweet Potato Fries & BBQ Sauce.	
<b>TREASURE ISLAND COCONUT CURRY SHRIMP (6)</b>	\$35.95
Served with Sweet Potato Fries.	
<b>NATIVE CRACKED CONCH OR MAHI FINGERS (6 oz.)</b>	\$32.95
<b>HOUSE SPECIALTY! #1 ENTRÉE SELLER</b>	
A Bahamian delight marinated in lime and island spices, fried tender.	
<b>8OZ GRILLED BIMINI MAHI FILET</b>	\$34.95
Your choice of flame grilled, fried or blackened	
<b>SEARED TUNA FILET</b>	\$35.95
Yellow-fin tuna rolled in olive oil & sesame seeds, pan seared. Served with sea weed salad garni, ginger, soy & wasabi aioli.	
<b>RASTA PASTA ALFREDO</b>	\$29.95
Penne pasta & sautéed vegetables tossed in our creamy Alfredo sauce. Topped with Parmigiano-Reggiano cheese. Add Bacon-\$4, Chicken+\$7, Shrimp(6)+\$12, Lobster \$14	
<b>YOUR FISH \$27.95 or LOBSTER \$30.95</b>	
<b>COOKED YOUR WAY TO ORDER</b>	
Bring your cleaned catch 2 hours prior to dining, select two sides. Served family style, well take it from there!	
<b>CREOLE CATCH OF THE DAY</b>	\$36.95
Cajun-Caribbean steamed style fish with stewed tomato & sweet onion	
<b>OFFSHORE GROUPE</b>	\$41.95
Locally caught filet of marinated fish, grilled, fried, Cajun or pan sauté	
<b>DELMONICO RIBEYE STEAK WITH ONION RINGS</b>	\$43.95
10 oz. Hand carved boneless center cut, dry aged 21 days, flame broiled to order	
<b>BAHAMIAN SPINY LOBSTER TAIL</b>	\$44.95
Local Bimini lobster tail, available cracked, cajun or flame broiled	
<b>FISHERMAN'S FISH &amp; SHRIMP(4) or CONCH &amp; SHRIMP(4) COMBO PLATTER</b>	\$44.95
<b>TREASURE CHEST SEAFOOD TRIPLE PLAY PLATTER</b>	\$57.95
Lobster tail, shrimp(4), & choice of fish Prepared-To-Your-Liking	

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