

# BIMINI BIG GAME

BAR & GRILL

## 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.

♥ Guest Favorite / Heart Healthy dining

## 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 12% 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