

# BIMINI SEAFOOD • COMPANY •



## **Conch Bar Favorites 11am-9pm**

**BAHAMA MAMA'S CHUNKY CONCH CHOWDER 8 oz CUP-\$11.95 BOWL 12 oz.-\$13.95**

**BIMINI'S BEST CONCHY CONCH FRITTERS with Island Remoulade sauce-(6)-\$13.95**

**CRACKED CONCH OR CRACKED BREAST OF CHICKEN APPETIZER-\$19.95**

**AUTHENTIC CONCH SALAD, with pepper on the side-\$14.95**

## **Tingums to Share**

**WORLD FAMOUS SPICY ISLAND SHRIMP with bang bang sauce (6)-\$20.95**

**HOT SPINACH & ARTICHOKE DIP WITH TORTILLA CHIPS-\$16.95**

Served with crispy fresh fried to order Corn chips and salsa on the side.

**WINGS OVER BIMINI-(6)-\$16.95**

Buffalo mild or hot, Jamaican Jerk, Sweet Chili Guava, BBQ or just plain Skinny Dippin' Naked.

**CRUNCHY MAHI MAHI FISH FINGERS with tartar sauce-\$19.95**

**CRISPY CALAMARI with cocktail sauce-\$19.95**

**CLASSIC MUSSELS steamed in white wine, butter, garlic and parsley with fresh lemon- \$17.95**

**CHEESE QUESADILLA-\$16.95,**

**Chicken -\$19.95, Shrimp-\$21.95, Lobster-\$24.95**

Served with sour cream & salsa.

**MARGARITA'S DRUNKEN SHRIMP (6)-\$20.95**

Sautéed with Tequila key lime butter, roasted garlic, onions and peppers,

Served with fresh locally baked Bimini Bread Toast for dipping.

**FIRE GRILLED CALYPSO BAMBOO SHRIMP SKEWER (5)-\$19.95**

Served with Chef's aioli sauce

**6oz PAN SEARED TUNA TATAKI-\$21.95**

Ginger, pepper & sesame crusted Tuna, sliced with a bed of Wakame seaweed salad

With mandarin sections, served with our wasabi aioli & soy sauce.

## **Don't Forget the Sides**

**11a-9p-BOARD WALK FRIES, SWEET PLANTAIN-\$4.95 or COLESLAW-\$3.95**

**5p-9p-MAC N CHEESE OR BAHAMIAN PEAS N RICE -\$4.95**

**5p-9p-SAUTEED VEGETABLES or BAKED POTATO-\$5.95**

*\*We recommend you add more sides, Not included with entrée side choices:*

**5p-9p-\*OVEN ROASTED GARLIC MASHED POTATOES or \*BAKED SPINACH MARIA-\$5.95**

**11A-9P- \*FRESH CUT SWEET POTATO FRIES-\$5.95**

**\*GARDEN SIDE SALAD WITH DRESSING-\$8.95 OR \*CAESAR SIDE SALAD \$9.95**

**\*EDAMAME with coarse sea salt-\$9.95**

*All Menu items are plus Gov't Vat and 18% Service Charge*

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## ***Chef's Entrée Salads-Build to your liking- 11am-9pm***

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

Additions to all salads: Chicken +\$7/Grilled Mahi +\$8/Shrimp +\$9/Lobster +\$12

### **ANDROSIAN FARMER'S MARKET SALAD-\$16.95**

Island mixed fresh greens, Tomato, shredded Carrot, Bell Pepper, Black Olives with Candied Pecans, dried Cranberries, Mandarin orange sections,

Topped with todays sliced boiled egg and Homemade croutons

### **TRADITIONAL CAESAR SALAD -\$15.95**

Crisp romaine lettuce, creamy dressing, topped with Parmigiano-Reggiano cheese & croutons.

Anchovies free on request.

## ***Specialty Seafood Salads***

### **CONTESSA SHRIMP SALAD-\$24.95**

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-\$25.95**

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-11am-9pm***

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

Greens & grated cheese hand rolled in our freshly grilled wrap

Additions: Chicken +\$5/Cracked Conch+\$6/Grilled Mahi +\$7/Shrimp +\$8

### **FAMOUS BIMINI STYLE LOBSTER WRAP-\$24.95**

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

### **OUTSTANDING Out Island Fish Taco Platter (3)-\$25.95**

Mahi-Mahi filet 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

Presented with Sour Cream, fresh Guacamole and Pico de Gallo salsa.

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## **Hand Held Lunch Sandwiches 11am-5pm**

**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-\$19.95**

Mouth watering grilled Mahi-Mahi marinated with island spices.

On grilled Bimini Bread with Swiss cheese, coleslaw & Thousand Island Dressing.

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

Cracked Conch-\$19.95, 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 11am-9pm**

**Served with Our Native Coleslaw or Boardwalk Fries.**

Add Bacon \$2

### **ANGUS BEEF HALF POUND CHEESE BURGER IN PARADISE -\$19.95**

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 12am-5pm only.**

Served with Our Native Coleslaw & Boardwalk French 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-\$25.95**

### **OUR FISH SELECTION:**

**Mahi Mahi Filet-\$25.95**

**Red Snapper-\$26.95**

**Grouper Filet-\$28.95**

**Yellow Fin Tuna-\$27.95**

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## Sunset Dinners By The Sea 5pm-9pm

Served with your choice of two sides:

Seasonal Fresh Vegetables,

Roasted Garlic Potatoes, Peas n' rice, Boardwalk Fries or Baked Potato where applicable.

### **CHICKEN OUT ISLAND CHICKEN-\$30.95**

Grilled flamed Broiled 8 oz. Chicken Breast with our Calypso Sauce.

### **BAHAMIAN FISH PICCATA-\$34.95**

Pan Sautéed Mahi with Fresh Lemon Butter, Tomatoes, Peppers, Roast Garlic, Capers & White Wine.

### **SHARKIE'S FAMOUS SMOKEY COAL FIRE GRILLED RIBS-\$33.95**

5-Spice dry rub St. Louis Style Ribs Charcoal fire grilled.

Served with fresh hand cut Sweet Potato Fries & BBQ Sauce.

### **TREASURE ISLAND COCONUT CURRY SHRIMP(6)-\$35.95**

Served with Sweet Potato Fries.

### **NATIVE CRACKED CONCH OR MAHI FINGERS (6 Oz) -\$30.95**

HOUSE SPECIALTY! #1 ENTRÉE SELLER. A Bahamian delight marinated in lime and island spices, fried tender.

### **8oz GRILLED BIMINI MAHI FILET -\$34.95**

Your Choice of Flame Grilled, Fried or Blackened.

### **SEARED TUNA FILET \$35.95**

Yellow-Fin Tuna rolled in olive oil & sesame seeds, pan seared.

Served with sea weed salad garni, ginger, soy & wasabi aioli.

### **RASTA PASTA ALFREDO-\$28.95**

Penne Pasta & Sautéed vegetables tossed in our creamy Alfredo sauce. Topped with Parmigiano-Reggiano cheese.

Add Bacon-\$2, Chicken+\$6, Shrimp(5)+\$10, Lobster \$12

### **YOUR FISH\$25.95 or LOBSTER \$29.95 COOKED YOUR WAY TO ORDER**

Bring your cleaned catch 2 hours prior to dining, select two sides. Served family style, well take it from there!!

### **CREOLE CATCH OF THE DAY-\$35.95**

Cajun-Caribbean steamed style Fish With Stewed Tomato & Sweet Onion.

### **OFFSHORE GROUPER-\$39.95**

Locally caught filet of marinated fish, grilled, fried, Cajun or Pan sauté.

### **DELMONICO RIBEYE STEAK WITH ONION RINGS-\$40.95**

10 oz. Hand Carved boneless Center Cut, Dry Aged 21 Days, Flame broiled To Order.

### **BAHAMIAN SPINY LOBSTER TAIL-\$42.95**

Local Bimini Lobster Tail, Available Cracked, Cajun or Flame Broiled.

### **FISHERMAN'S FISH & SHRIMP(4) or CONCH & SHRIMP(4) COMBO PLATTER-\$44.95**

### **TREASURE CHEST SEAFOOD TRIPLE PLAY PLATTER-\$54.95**

Lobster Tail, Shrimp(4), & choice of Fish Prepared To Your Liking.

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