



ASK YOUR BARTENDER ABOUT OUR COLD DRINK SPECIALTIES AND
SELECT YOUR FAVORITE MUSIC FROM OUR TABLET AT THE BAR.

GRILL-MASTER SPECIALTIES

FROM THE SEA GRILL

CONCH (BAHAMIAN STYLE) \$23.95

Bimini's Favorite ~ local fisherman delivered, tenderized and tossed with fresh herbs and plantains, with some lemon goat pepper.

GRILLED FISH IN FOIL \$23.95

Marinated fillet of fish with fresh herbs and a squeeze of fresh lemon.

SMOKED FLORIDA GULF SHRIMP \$24.95

Marinated, island seasoned and grilled with Jerk or BBQ sauce.

BAHAMIAN SPINY LOBSTER TAIL \$33.95 (SEASONAL)

Local Bimini lobster tail, fire grilled to order, served with butter.

FROM THE LAND GRILL

SHARKIES' FAMOUS SMOKEY COAL FIRE

GRILLED ST. LOUIS BBQ RIBS \$22.95

Prepared to order with 5-spice dry rub BBQ seasoning spice and our BBQ Sauce.

SMOKED JERK CHICKEN \$18.95

Juicy chicken leg quarters with Chef's spicy jerk sauce.

SHARKIES' BAHAMIAN SMOKED PORK \$18.95

Tender boneless pork, fire grilled and smoked to order.

CHOICE RIBEYE STEAK, 10 OZ. \$26.95

Hand carved, 21 day dry-aged boneless center-cut steak.

TODAY'S SIDES

All meals are served with a choice of two sides from the list below.
Make it a platter by adding a third side!

COLESLAW \$3.95

MAC-N-CHEESE OR BAHAMIAN PEAS-N-RICE \$4.95

BAKED POTATO \$5.95

BUTTERED CORN ON DA COB \$8.00

GARDEN SIDE SALAD WITH DRESSING \$8.95

OPERATING SUBJECT TO WEATHER PERMITTING AND SEASONAL CLOSURE.
ALL MENU ITEMS ARE PLUS 18% SERVICE CHARGE AND GOV'T VAT TAX.

242.347.3391, WWW.BIGGAMECLUBBIMINI.COM