

# BIMINI

SEAFOOD & STEAKS

Menu selections and prices can change without notice.  
Reflecting the fresh selection of the seasons.

## *FROM THE OYSTER BAR*

Fresh seasonal oysters served on the half shell, over ice with cocktail sauce, Tabasco and citrus wedge.

Please ask your server for our fresh selection

1/2 dz \$10

1 dz \$18

## *BLOODY MARY OYSTER SHOOTER \$5*

Kettle One Vodka, tomato juice  
celery seed, worcestershire and cocktail sauce.

## *STARTERS*

### ***Jumbo prawn cocktail \$14***

With cocktail sauce and citrus wedge.

### ***Steamed Manila Clams \$14***

Manila clams steamed with garlic, shallots, herbs, wine and butter.

### ***Deep Fried Calamari \$12***

With cocktail sauce and tartar sauce.

### ***Deep Fried Rock Shrimp \$13***

Served with ranch dressing and dijon sauce.

### ***Coconut Prawns \$14***

Large gulf prawns dipped in coconut batter and deep fried, served with an orange ginger dipping sauce.

### ***Fried Asparagus Oscar \$12***

Batter dipped asparagus deep fried to a golden brown. Topped with crab meat and béarnaise sauce.

### ***Oysters Rockefeller \$14***

Fresh oysters baked with spinach, garlic, bacon and shallots with a hint of Pernod, topped with Hollandaise sauce and Parmesan au gratin.

### ***Lobster Tempura \$20***

Succulent lobster dipped in Tempura batter and deep fried to a golden brown. Served with tempura veggies and special sauces for dipping.

## SOUP AND SALAD

### **Bowl of New England Clam Chowder \$6**

Creamy clam chowder with potatoes, bacon, vegetables and spices.

### **Bowl of Lobster Bisque \$7**

Lobster blended with fresh cream, vegetables and spices then finished with sherry.

### **Caesar Salad \$8**

Fresh hearts of Romaine with garlic croutons, parmesan cheese and our own Caesar dressing

### **With Mesquite grilled Jumbo Prawns \$15**

### **House Salad \$7**

Fresh mixed greens with yellow tomatoes, black olives and cherry peppers. Served with your choice of dressing.

## WOOD FIRED FRESH FISH

Seasonal fresh fish charbroiled over our mesquite wood burning grill. Served with your choice of soup of the day, clam chowder or house salad. Includes your choice of Roasted garlic whipped potatoes, scalloped potatoes au gratin, parsielied red potatoes, steak fries, dressed baked potato or rice pilaf with freshly baked bread and butter.

### **Wild Alaskan Salmon \$24**

With dill Hollandaise.

### **Sea Bass \$26**

With a fire roasted vegetable succotash.

### **Alaskan Halibut \$26**

With lemon herb butter.

## LOBSTER AND CRAB

Fresh Maine lobster from our very own lobster tank and choice sweet crab from the icy depths of the ocean. All crab legs are served steamed. Lobster is served steamed or Mesquite grilled with drawn butter and fresh lemon.

### **Live Maine Lobster 1 1/4 lb \$38**

### **Australian Lobster Tail \$52**

### **One Pound Of Alaskan King Crab Legs \$42**

## SEAFOOD SPECIALTIES

### **Shrimp Scampi \$25**

Large prawns sautéed with garlic, herbs, wine and butter.

### **Halibut Oscar \$30**

Charbroiled filet of Alaskan halibut topped with crab, asparagus and sauce béarnaise.

### **Deep Fried Jumbo Prawns \$24**

Lightly breaded and deep fried to a golden brown. Served with cocktail sauce and lemon.

### **Fried Seafood Platter \$24**

Prawns. Oysters, scallops, clams and battered halibut fried to a golden brown.

### **Pan Seared Jumbo Sea Scallops \$26**

Simply seasoned and deglazed with white wine and a garlic butter sauce.

# WOOD GRILLED STEAKS

Our steaks are all U.S.D.A. grade choice or higher, aged a minimum of 28 days and hand cut to ensure the highest quality then lightly seasoned and charbroiled over our mesquite wood burning grill. Served with soup of the day, clam chowder or house salad and your choice of Roasted garlic whipped potatoes, scalloped potatoes au gratin, steak fries, parslid red potatoes, dressed baked potato or rice pilaf with freshly baked bread and butter and your choice of house made steak sauces-Mushroom Cabernet, Peppercorn or Béarnaise.

## **Aged Prime Bone In Ribeye \$38**

Twenty two ounces of the finest prime beef. Our Signature steak!

### **Filet Mignon**

7oz **\$30** 10oz **\$34**

### **New York**

12oz **\$30**

### **Angus Porterhouse \$38**

Twenty four ounces of Black Angus aged beef.

### **Prime Rib**

Aged Prime Rib specially seasoned and slow cooked to perfection  
12oz **\$23** 16oz **\$26**

### **Breast of Chicken Teriyaki \$20**

Charbroiled breast of marinated chicken brushed with sweet teriyaki sauce.

### **Breast of Chicken Bimini \$23**

Charbroiled breast of boneless chicken topped with shrimp and romano cheese sauce.

### **U.S.D.A. Prime Top Sirloin**

12oz **\$23**

# COMBINATION PLATTERS

### **Filet and Lobster \$50**

A seven ounce filet and half an Australian lobster tail.

### **Filet and Alaskan King Crab \$42**

A seven ounce filet and one half pound of steamed Alaskan King Crab legs.

### **Filet and Deep Fried Jumbo Prawns \$38**

A seven ounce filet and deep fried jumbo prawns.

### **Bimini Trio \$32**

A petit filet, portion of halibut and shrimp scampi.

# SIDES & ACCOMPANIMENTS

<i>Steamed asparagus</i>	<b>\$5</b>
<i>Beer battered onion rings</i>	<b>\$5</b>
<i>Burgundy sautéed button mushrooms</i>	<b>\$5</b>
<i>Steamed seasonal vegetables</i>	<b>\$5</b>
<i>Bottled Italian Spring Water</i>	<b>\$3</b>

# DESSERTS

### **Fresh Fruit Tart \$6**

With fresh whipped cream.

### **New York Cheesecake \$6**

With fresh strawberries.

### **Creme Brulee \$6**

### **Tiramisu \$6**

### **Florida Key Lime Pie \$6**