

# 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.

### ***Deep Fried Oysters \$13***

With cocktail sauce and remoulade sauce.

### ***Acapulco Cocktail \$15***

Jumbo prawns blended with tomato, avocado, cilantro, lime and spices.

### ***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.

### ***Teriyaki Prawns \$15***

Gulf prawns marinated, skewered and brushed with teriyaki sauce then charbroiled over hot mesquite wood.

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

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

### ***Seared Hawaiian Ahi \$13***

Sesame encrusted seared Ahi with Wasabi, pickled ginger and Ponzu dipping sauce.

# PAN ROASTS

Made to order and simmered in our unique stew kettles, we combine the freshest ingredients with cream, butter, wine and spices. Each pan roast is served with fresh bread from our own bakery. Enjoy!

**Oyster Pan Roast \$12**  
**Scallop Pan Roast \$13**

**Shrimp Pan Roast \$13**  
**Combination Pan Roast \$15**

# SOUP AND SALAD

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

**Bowl of Lobster Bisque \$7**

## **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, parslid 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 \$48**

**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, parfried 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.

### 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.

## COMBINATION PLATTERS

### Filet and Lobster \$48

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

Steamed asparagus	\$5
Beer battered onion rings	\$5
Burgundy sautéed button mushrooms	\$5
Steamed seasonal vegetables	\$5

## DESSERTS

### Fresh Fruit Tart \$6

With fresh whipped cream.

### New York Cheesecake \$6

With fresh strawberries.

### Creme Brulee \$6

### Chocolate Meringue Tort \$6

### Florida Key Lime Pie \$6

## BEVERAGES \$3

Soft Drinks Coffee Tea Milk Bottled Italian Spring Water