



APPETIZERS

HOT CRAB & CHEESE DIP
Spicy blend of cheese & crab,
served with tortilla chips **15**

P.E.I. MUSSELS
Chorizo, roasted garlic,
blistered tomato broth **19**

CRISPY WINGS
Pineapple Sweet Hot,
chives, bleu cheese **15**

CALAMARI
Sweet peppers,
Florida Orange Chili **16**

FRIED GREEN TOMATOES
Bell pepper jam, poblano creme
fraiche, crumbled goat cheese **15**

GUACAMOLE DIP
Mango pico, tortilla chips **9**

CRAB CAKE
Key lime mustard **20**

COCONUT SHRIMP
Passionfruit sauce **16**

CONCH FRITTERS
Key lime mustard **16**

AHI TUNA POKE BOWL
Yuzu soy, mango, avocado,
lump crab, crispy wontons **25**

BROILED GULF OYSTERS (6)
Chorizo, lemon herb butter,
parmesan cheese **18**

SEAFOOD BAR

BIMINI BASIN SEAFOOD TOWER

Whole Maine lobster, four medium stone crab claws, a dozen oysters, a dozen mussels,
3oz of tuna tartare, eight peel & eat shrimp, eight cocktail shrimp **130**/Half Tower **70**

**STONE CRAB
(WHEN AVAILABLE)**
Served with Yuzu mustard
Pound/Single Claw **MARKET**

SNOW CRAB
Yuzu mustard sauce,
clarified butter **Pound 34**

OYSTERS - ON THE HALF SHELL
Half Dozen **18**/Dozen **36**
*Specialty Oysters - Ask your
server for today's selections*

SHRIMP COCKTAIL
Served with cocktail sauce **15**

PEEL & EAT SHRIMP
Old Bay seasoning
Pound **28**/Half Pound **15**

WHOLE MAINE LOBSTER
Cocktail sauce,
clarified butter **55**

SALADS & SOUPS

HOUSE SALAD
Baby greens, macadamia nuts,
cucumbers, tomatoes, pickled red
onion, crumbled bleu cheese,
apple cider vinaigrette **14**/Half **7**

CLASSIC CAESAR
Croutons, shaved parmesan
14/Half **7**

SHAVED BRUSSELS & KALE SALAD
Shaved brussels sprouts, kale,
pine nuts, sun-dried cranberries,
butternut squash, goat cheese,
radicchio, lemon maple dressing **18**

ICEBERG WEDGE
Pickled red onion, applewood
smoked bacon, bleu cheese, grape
tomato, balsamic glaze **14**

GIMME A BEET
Medley of roasted beets, goat
cheese, heirloom tomatoes,
balsamic glaze, lemon oil drizzle **18**

MAINE LOBSTER SALAD
Bibb lettuce, spring mix, mango
vanilla bean vinaigrette, fresh fruit **29**

NEW ENGLAND CLAM CHOWDER
Abundance of chopped clams,
diced potatoes, onions, celery,
fresh herbs & spices in a creamy
chowder **8**

SEAFOOD GUMBO
Seasonal assortment of seafood,
andouille sausage, rice, okra,
Cajun trinity (celery, bell pepper,
onion), tomatoes, special herbs,
Cajun spices **8**

ADD A PROTEIN:

Chicken **10** / Mahi Mahi **12** / Shrimp **10** / Black Grouper **15** / Tripletail **12** / Salmon **12** / Hogfish **14** / Tuna **12**



- FAVORITE

***CONSUMER ADVISORY:** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN.

Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Consult your doctor or health authority for further information.



CHEF SELECTIONS

☀️ HOGFISH BIMINI STYLE

Coconut crusted fried hogfish over mango almond rice, green beans & coconut red pepper sauce **39**

CHILI RUB TRIPLETAIL

Fresh tripletail rubbed with our chili & secret spices, then sautéed & served over mango almond rice with our island veggies & mango purée **34**

☀️ BLACKENED MAHI

Fresh Florida Mahi lightly blackened over roasted sweet potatoes, topped with a mango papaya salsa & accompanied by a cilantro aioli **35**

RUM GLAZED SALMON

Pan-seared salmon with a rum glaze over creamy corn couscous, sautéed green beans **33**

MISO GLAZED CHILEAN SEA BASS

Pan-seared & miso-topped Chilean sea bass over a bed of cilantro lime rice, broccolini, in a coconut red pepper sauce **52**

☀️ BLACK GROUPER OSCAR

Pan-seared fresh Black grouper served over a bed of cilantro lime rice, sautéed spinach, topped with a crab cake & hollandaise **49**

ENTRÉES

Served with French Fries
Add a Side House or Caesar Salad **7**

FISH & CHIPS

Lemon caper tartar sauce

Black Grouper **39** / Hogfish **35**

Tripletail **28** / Pollock **20**

SHRIMP & CHIPS

Key lime mustard & cocktail sauce **24**

HOMEMADE COCONUT SHRIMP

Passionfruit sauce **24**

CRAB CAKES

Key lime mustard **39**

BABY BACK RIBS

Sweet & Spicy Rub, Signature BBQ **27**

STEAKS

6oz FILET

Baked potato, Island veggie, lemon-garlic butter, sour cream, bacon, green onions **49**

16oz T-BONE

Baked potato, Island veggie, lemon-garlic butter, sour cream, bacon, green onions **55**

PASTA

MUSSELS CAVATAPPI

Chorizo, roasted garlic, blistered tomato broth, cavatappi **28**

☀️ SHRIMP CAMPANELLE

Sautéed shrimp with spicy Italian sausage, chorizo-cream & red pepper sauce with pasta & broccolini **26**

FRESH FISH

SERVED WITH ISLAND VEGGIE & YOUR CHOICE OF ONE SIDE

PREPARED TO YOUR LIKING: *BLACKENED, BROILED OR GRILLED*

BLACK GROUPER	39	MAHI MAHI	29	GRILLED SHRIMP	24
HOGFISH	35	SALMON	29	TUNA	25
TRIPLETAIL	28	SEA BASS	46		

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HANDHELDS

Served with French Fries

BLACK GROUPEL (BLACKENED, FRIED, OR GRILLED)

Lemon caper tartar, lettuce, tomato, onion, brioche bun **25**

☀️ CRISPY FRIED HOGFISH

Mango jalapeño remoulade, lettuce, tomato, onion, brioche bun **24**

OYSTER PO' BOY

Crispy Gulf oysters & jalapeño mango remoulade on a hoagie bun with lettuce & tomato **23**

MAHI-MAHI NEUBEN

Center cut mahi mahi, swiss cheese, pineapple coleslaw, thousand island, grilled marble rye **22**

CHEESEBURGER

Chuck sirloin blend, smoked bacon shallot jam, white cheddar, brioche bun, lettuce, tomato, onion **17**

HERB MARINATED GRILLED CHICKEN

Applewood bacon, BBQ, white cheddar, lettuce, tomato, onion, brioche bun **17**

BIG FISH SANDWICH

A hearty portion of sweet, mild, white flaky fish served fried on a hoagie bun with lemon caper tartar sauce, lettuce & tomato. **16**

TACOS

Topped with coleslaw, black garlic aioli, cilantro aioli, flour tortilla
Mahi Mahi **25** / Shrimp **22** / Chicken **18**

☀️ LOBSTER ROLL

Citrus chive aioli, New England Style Challah, bibb lettuce **25**

SIDE OPTIONS

MANGO ALMOND RICE	8	SWEET POTATO	8	BROCCOLINI	8
CILANTRO LIME RICE	8	FRENCH FRIES	8	PINEAPPLE SLAW	8
BAKED POTATO	8	GREEN BEANS	8	ISLAND VEGGIE	8
				(Carrots, zucchini, squash, red onion, basil)	

