

# BIMINI BOATYARD

• BAR & GRILL •  
FORT LAUDERDALE

1555 SE 17th Street, Fort Lauderdale, FL 33316 954-525-7400 | www.biminiboatyard.com

## Starters & Raw Bar

- Our World Famous Bimini Bread** – The most amazing bread you will ever eat...4  
**Florida Stone Crab Claws** – In season October 15th thru May 15th...*market price*  
**Bahamian Conch Fritters** – The best Conch Fritters this side of the Florida Straits, served with our mango ketchup...8  
**Crispy Calamari** – Hand cut in-house, served with a duo of sauces - traditional marinara and lemon caper aioli...8  
**Jamaican Jerk Spiced Chicken Wings** – For a true taste of the Islands, dusted with spicy jerk seasonings...8  
**Jumbo Lump Crab Cakes** – Packed full of jumbo lump crab, served atop a popcorn purée...14  
**Crunchy Coconut Shrimp** – with a tangy Caribbean dipping sauce...12  
**Oysters on the Half Shell** – Shucked to order, one dozen...10 | half dozen...5  
**Norwegian Smoked Salmon** – Red onions, capers and organic baby arugula...10  
**Jumbo Shrimp Cocktail** – Traditional chilled shrimp cocktail...12

## Salads

- Our Signature Diane Salad** – Fresh greens, diced chicken, toasted almonds, rice noodles, orange segments, sesame seeds, our famous Diane dressing and topped with crispy wontons...11  
**Bimini Cobb Salad** – Diced chicken, tomato, smokehouse bacon, chopped egg, avocado, crumbled blue cheese and our honey mustard dressing...11  
**Caesar Salad** – Crisp romaine, Caesar dressing, house-made croutons and parmesan cheese...9 Add a side Caesar Salad to any entrée...5  
**Traditional House Salad** – Mixed greens, garden vegetables, chopped egg, smokehouse bacon and house-made croutons...9 Add a side Traditional House Salad to any entrée...5  
**Tuna Sashimi Salad** – Seared rare and wrapped in nori, California baby greens, avocado, mango, cucumber salad with a Champagne vinaigrette...15

Add to any salad: chicken 4 | mahi mahi 7 | salmon 7 | shrimp 7

## Simply Grilled Fish

Wood-fire Grilled with your choice of two sides ~ Our Fresh Fish is Delivered Daily

**Salmon...17 • Mahi Mahi...18 • Black Grouper...24**  
**Corvina...20 • Yellowtail Snapper...22**  
**Swordfish...22 • Cobia...19**

\*Jamaican Jerk Glaze or Blackened Upon Request\*

Fish will be cooked to a specific temperature upon request

## Our Chef's Signature Seafood *A Truly Unique Island Experience!*

- St. Bart's Jumbo Lump Crab Cakes** – Two Jumbo lump crab cake served with popcorn purée, brocolini and purple Peruvian potato purée...22  
**Jamaican Festival Grouper** – Festival Grouper with a mango and red curry glaze, plantain and pineapple mélange, asparagus, served with a defused roasted corn and mango salsa...23  
**Snapper Viequez** – Yellowtail snapper with a tomato salsa and beurre blanc, spinach and yucca mélange...24  
**Havana Mahi Mahi** – Passionfruit Mojito glaze, Caribbean kimchee, served with a citrus and arugula salad, asparagus, sun-natured rice and multi-colored baby carrots ...24  
**Magic City Swordfish** – Tobacco onions, black bean, roasted corn & mango salsa, served with a "Caribb-ican" potato mélange...24  
**Martinique Black Grouper** – Mango "Coulis-grette" glazed, topped with succulent crab and a passionfruit and brie beurre blanc...29  
**Diver Scallops** – Wood-fire grilled gigantic scallops with an almond and plantain crust served atop saffron rice with pencil asparagus...34  
**Caribbean Spiced Salmon** – Wood-fire grilled, Caribbean spiced salmon with a zesty guava glaze, "Caribb-ican" potato mélange, haricot verts...22  
**Twin Lobster Tails** – Succulent warm water lobster tails, drawn butter with your choice of two sides...*market price*

## Steaks & More *Served with your choice of two sides*

- Filet Mignon** – Wood-fire grilled thirty day dry aged 8oz cut served with a Tamarind demi-glaze...29  
**Churrasco Steak** – A South Florida favorite! Marinated in our authentic chimichurri sauce...19  
**Barbecue Baby Back Ribs** – Slow cooked to perfection with our famous Tortola BBQ sauce...24  
**The Boatyard Burger** – Wood-fire grilled, served with lettuce, tomato and onion on a toasted Kaiser bun...12  
*Add the following for \$1 each ~ Blue Cheese | Cheddar Cheese | Jack Cheese | Swiss Cheese*  
*Smokehouse Bacon | Sautéed Mushrooms | Pineapple | Tobacco Onions | Avocado | Jalapeños*  
**Herb Roasted Chicken** – Half a roasted chicken flavored with seasalt and crushed herbs...15

Add a Lobster Tail to any Entrée...15

## Pastas

- Angel Hair Pasta** – Fresh tomato, basil, goat cheese, crushed red chili flakes, pine nuts and white wine...14  
**Rigatoni Pasta** – Mozzarella and Romano cheeses with a sweet tomato-basil sauce...13  
**Shrimp Pasta** – Two large skewers of Jamaican jerk glazed jumbo shrimp atop noodles with matchstick-cut vegetables and an Asian ponzu glaze...23

Add to any pasta: chicken 4 | mahi mahi 7 | salmon 7 | shrimp 7

## Soups

- EVERYDAY Bimini Seafood Chowder...6  
Monday French Onion Soup...6  
Tuesday Roasted Potato...6  
Wednesday Tortola Black Bean Soup...6  
Thursday Chicken Rice Gumbo...6  
Friday New England Clam Chowder...6  
Saturday Calabaza Seafood Bisque...6  
Sunday Tomato & Basil...6

## Sides

- Shoestring Potato Fries...3  
Sweet Potato Fries...4  
Mashed Potatoes...4  
Bimini Mac & Cheese...4  
Basmati Rice...2  
Seasonal Wood-fire Grilled Vegetables...3  
Pencil Asparagus...5  
French Baby Green Beans...4  
Brocolini...4

## Desserts

**OUR LEGENDARY HOUSE-MADE  
CHOCOLATE CHIP COOKIE ICE CREAM SANDWICH...6**

- Award Winning Key Lime Pie...6  
Death by Chocolate...7  
Mango Cheesecake...6  
Passion Fruit Infused Crème Brûlée...6  
Vanilla or Chocolate Ice Cream...3

## Wines by the Glass

- RIESLING**  
Wente Vineyards, "River Bank", Monterey, CA...9
- PINOT GRIGIO**  
Cavit, Adige River Valley, Italy...9  
Antinori Santa Cristina, Italy...11
- MOSCATO**  
Mirassou, Central Coast, CA...7
- SAUVIGNON BLANC**  
Ferrari Carano, Sonoma, CA...9  
Whitehaven, Marlborough, New Zealand...11  
Kim Crawford, Marlborough, New Zealand...12
- CHARDONNAY**  
Sycamore Lane, CA...7  
Francis Coppola, "Diamond Collection", CA...8  
Sterling Vintners Collection, CA...9  
William Hill, Central Coast, CA...9  
Kendall Jackson, CA...10
- WHITE ZINFANDEL**  
Beringer Vineyards, Napa Valley, CA...8
- PINOT NOIR**  
Principato, Italy...7  
Chalone Monterey, Monterey, CA...8  
Meridian, Santa Barbara, CA...9  
Mark West, Central Coast, CA...10
- SHIRAZ**  
Greg Norman Estates, Australia...10
- MERLOT**  
Sycamore Lane, CA...7  
Chateau St. Jean, Sonoma, CA...8  
Sterling Vintners Collection, CA...9  
Chateau Ste. Michelle, Canoe Ridge, WA...12
- CABERNET SAUVIGNON**  
Sycamore Lane, CA...7  
Robert Mondavi Private Selection, CA...8  
Franciscan, Napa Valley, CA...13
- MALBEC**  
Colores Del Sol, Mendoza, Argentina...8  
Ruta 22, Patagonia, Argentina...10

Executive Chef: Jason Shipman

Bimini Boatyard buys the freshest seafood daily. We grill exclusively over north Florida Black Jack Oak.

\*Consuming raw or less than fully cooked meats, seafood, poultry, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

18% gratuity will be added to parties of 8 or more.

Bimini Boatyard® - Rev 2.2 01-31-12