



## StarTings

Made for Sharing

### \*Chilled Freeport Jumbo Shrimp

with cocktail dip  
\$3.25 per piece

### \*Crab Lettuce Wraps (4)

Marinated crab with onions, peppers, tomatoes, key lime juice, black pepper  
\$12.00

### Harbour Conch Fritters (8)

with calypso sauce  
\$8.50

### Chipotle Shrimp Jammers (6)

Monterey Jack cheese, spicy bread crumbs and zesty salsa  
\$10

### Paradise Island Spiced Chicken Wings (6)

Whole, large wings with spicy Jerk seasoning\*\*, slow roasted and served with crisp vegetables  
\$11

### Fried Tostones

Green plantain slices crushed and fried with sea salt and served with BBQ pulled Pork melted cheese  
\$11

### Half Lobster Tail (3oz)

Marie Rose Dip served by the piece  
\$14 each

### \*Ting'um Platter

1/2 Lobster Tail (3 oz), 2 Jumbo Shrimp, 2 Crab Wraps, Conch Salad (3 oz)  
\$28

### Jerked Pork

Cubed pieces of Pork with melted thyme scented onions  
\$10

## Da Conch Ting

### Freshly Made Conch Salad

Potters Cay conch chopped with fire-hot bird and bell peppers and local green sour orange juice  
\$11.00 per person

### Scorched Conch Salad

Local conch scorched and sliced with fire-hot bird pepper and sweet peppers, cucumber, onion and citrus sour  
\$12.50 per person

### Coconut Grouper Ceviche

Nassau grouper sliced thinly and marinated with coconut, onions, tomato, jalapeño and ginger dressing  
\$12 per person

## Soups

### Cuban Black Bean Soup

with smoked pork, sour cream and cilantro  
\$9


### Grand Bahama Conch Chowder

Conch, thyme, diced vegetable and a hint of island spices  
\$9

### \*Rum Cay Boiled Fish

Tender chunks of todays catch with potatoes, celery, onion in a citrus broth  
Small \$13.00  
Large \$22

Soups are served with johnny cake



\*\*Jerk Seasoning is a blend of all spice, hot scotch bonnet peppers and thyme

\* Items not included in Gourmet Dining Plan    Items and prices subject to change without notice.



## Appetizer Salads

### Key Lime Caesar Salad

Crisp Romaine lettuce moistened with our freshly made classic Caesar dressing topped with crunchy seasoned croutons

\$12.50

### Bimini Road House Salad

Fresh greens, tomatoes, peppers, cucumber, Bermuda onions, mango and poppy seed vinaigrette

\$11

## Sandwiches and Wraps

### Alice Town Shrimp Roll

Italian flat bread, chunks of shrimp bound in Marie Rose sauce and cassava-tilla chips

\$23

### Cuban Classic

Hot pressed on Cuban bread with roast pork, ham, Swiss cheese, mayonnaise and pickles

\$17

### All American Burger

Half-pound Angus burger grilled to order and served on a toasted bun with tomato, lettuce, Bermuda onion, pickle spear and fries

\$13

Bacon \$1.50

Cheese \$1.50

Mushrooms \$1.50

Fully loaded \$17.00

Burgers are cooked medium or above

### Flat Iron Steak Sandwich (9oz)

Toasted French stick, caramelized Bermuda onions, mushrooms and fries

\$21

### Rake and Scrape Portobello Pressed Wrap

Char-grilled Portobello mushroom and fresh vegetables, hot pressed on spinach soft tortilla with fresh basil pesto, roasted tomatoes chipotle mayonnaise, pepper-jack cheese and cassava-tilla chips

\$16

### Turkey Twist Wrap

Oven roasted turkey, lettuce, oven dried tomatoes, carrot slaw, cranberry relish, Dijon mayonnaise, flour wrap

\$19

### Marina Village Fish Tacos

Grilled Fish wrapped in soft flour tortillas, shredded cabbage, yoghurt-mayo-lime dressing and casava-tilla chips

\$18



A 15% gratuity is automatically added to all checks

Items and prices subject to change without notice.



## Island Favorites

### Junkanoo Chicken Salad

Island spiced chicken breast served atop fresh greens, grilled sweet pineapple, roasted corn, garlic herb croutons, spicy quesadilla roll and Caribbean garlic dressing

\$21

### Family Islands Shrimp Salad

Tamarind and lime brushed shrimp served atop Lucayan greens with grilled sweet pineapple, crispy croutons, black bean spring roll and a tropical fruit dressing

\$23

### Jerk Chicken Caesar Salad

Classic Caesar salad topped with \*\*Jerk grilled chicken breast

\$19

### Char-Grilled Beef Rib Eye

Stewed Kalik onions, bronzed plantains and farmer's market vegetables

\$36

### Chicken Mojo

Boneless breast of chicken-rubbed with Latin spice mix, brushed in our lime mojo sauce, char-roasted and served with island veggies over native rice

\$32

### Tamarind Glazed Pork Chop

Marinated with fresh herbs, roasted spicy pineapple, island veggies and bronzed plantains

\$31

### Mahi Mahi Creole

Grilled Mahi Mahi topped with peppers, tomatoes, thyme and served with peas n' rice

\$35

### \*Reef Lobster Tail (10oz)


Drawn butter, Andros lime, Island veggies and served with peas n' rice

\$50

### Treasures From Our Cays

Ask your server about our fresh catches of the day.

Fish can be prepared grilled, blackened or fried local-style



\*\*Jerk Seasoning is a blend of all spice, hot scotch bonnet peppers and thyme

\* Items not included in Gourmet Dining Plan    Items and prices subject to change without notice.



## Sweet Tings

### Tropical Sorbet Sampler

Assorted seasonal flavors

\$10

### South Ocean Coconut-Guava Tart

Wonderful island flavors  
topped off with custard sauce

\$8

### Chocolate Peanut Butter Pie

Rich chocolate and creamy peanut butter  
combined in the most unique way

\$8

### Oreo Cookie Bash Pie

A crumbled Oreo paradise

\$8

### Dulce de Leche Cheesecake

Served with fresh island fruit compote

\$9

### Chocolate Macadamia Nut Brownie Sundae

Good enough for sharing

\$14



A 15% gratuity is automatically added to all checks

Items and prices subject to change without notice.