

JUST WING'N IT

JAMAICAN JERK PELICAN WINGS

Jamaican jerk spice marinated & smoked jumbo whole chicken wings with chipotle mayo dipping sauce. (GF) (4 whole wings) **\$14.99** (6 whole wings) **\$17.99**

CLASSIC BUFFALO CHICKEN WINGS

Hot honey, Caribbean sweet chili (S), Kickin' BBQ, garlic parm, mild, med, hot, or inferno. all flats or drums + 1 / extra sauces + .50 (8 wings) **\$14.99** (12 wings) **\$17.99**

HANDHELDS

Served with choice of 1 side (extra sauces +.50)

BACK BAY REDFISH \$16.99

A Bait Shack favorite!! Grilled, blackened, or fried. Lettuce, tomato, onion, lemon, tartar sauce, toasted brioche bun.

TUNA MELT \$14.99

Fresh made white albacore tuna salad grilled on marble rye bread with Swiss cheese and sliced tomato.

GROUPE REUBEN \$24.99

Choose from grilled, blackened, or fried with sauerkraut and Swiss cheese, grilled on marble rye bread. Served with 1,000 Island dressing on the side.

ANGUS BURGER \$13.99

Ground angus, short rib & brisket blended char grilled patty served with lettuce, tomato & onion on a grilled brioche bun.

ADD SOME FLARE TO YOUR BURGER! Cheese, bacon, avocado, sautéed mushrooms, sautéed onions, jalapenos, blue cheese crumbles +1 for each item.

BIMINI BEACH CLUB \$16.99

Tender grilled chicken breast marinated in jerk spices, layered with crisp lettuce, vine-ripened tomato, mayo, and Swiss cheese on toasted sourdough bread. A twist on a classic favorite.

ISLAND HOT DOGS \$14.99

(2) bacon wrapped all beef dogs, onions, guacamole, cilantro, jalapenos, chipotle mayo, grilled brioche buns.

BUFFALO CHICKEN CAESAR WRAP \$14.99

Golden brown fried chicken breast tossed in our mild buffalo sauce then wrapped in a flour tortilla with our traditional Caesar salad.

BAIT SHACK CUBAN \$14.99

Our slowly smoked pulled pork, sliced ham, swiss cheese, mustard, & pickles baked together in classic Cuban bread.

SWIMMING PIG \$15.99

Just like on Exuma Island: smoked pulled swimming in Kickin' BBQ sauce, bacon, cole slaw, jumbo onion ring, toasted brioche bun.

TOASTY CHICWICH \$15.99

Chicken Salad made from our shredded perfectly smoked chicken served on your choice of toasted sourdough or marbled rye bread along with Sliced lettuce, tomato, & onion.

SMOKED & BLACKENED

PRIME RIB SANDWICH \$21.99

House-smoked prime rib, blackened and served on a toasted brioche bun with topped with melted provolone cheese, sautéed mushrooms and onions and horseradish cream sauce on the side.



DESSERTS

GILLIGAN'S COCONUT CREAM PIE \$9.99

Just like Ginger & Mary Ann used to make!

PINA COLADA CHEESECAKE \$8.99

Makes a perfect compliment to our in-house frozen Pina Colada.

FLORIDA VALENCIA ORANGE CHEESECAKE \$9.99

Just like biting into a Florida Valencia orange.

AUTHENTIC CARIBBEAN ISLAND RUM CAKE \$7.99

A Bimini Bait Shack Classic! Baked with Dark Rum and chopped walnuts. Drizzled with a sweet White Rum sauce.

KEY LIME PIE \$8.99

A traditional Key West recipe.

ICE CREAM

CUP \$3.99 BOWL \$5.99

Ask your servers about today's flavors.

CHOCOLOCO BOMBSHELL \$9.99

Love Boat's Brownie batter fried Ice cream in a brown sugar dusted chocolate tortilla bowl, topped with brownie pieces, chocolate syrup and whipped cream.

BROWNIE SUNDAE \$7.99

You choose your ice cream flavor, and we put it on our chocolate brownie then top it with chocolate & caramel syrup, candied walnuts, and whipped cream.



SIDES

KICKIN' COLLARD GREENS

\$3.99 (GF)

ISLAND BLACK BEAN

\$3.99 (GF)

CRISPY FRIES

\$3.99

COLE SLAW

\$2.99 (GF)

YELLOW RICE

\$2.99 (GF)

POTATO SALAD

\$3.99 (GF)

BROCCOLI

\$3.99 (GF)



 CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*SPOT THESE LITTLE LETTERS NEXT TO OUR DISHES TO FIND YOUR PERFECT FOODIE MATCH!

GF = GLUTEN-FREE (NO GLUTEN, NO WORRIES!) V = VEGAN (PLANT-POWERED & PROUD!) S = SPICY (JUST A LITTLE KICK, OR MAYBE A BIG ONE!)

(239)-360-BAIT (2248)

17501 HARBOUR POINTE DRIVE

WWW.BIMINIBAITSHACK.COM

TIKI BAR TEASERS

BANGIN' SHRIMP
Crispy fried & glazed with our Bangin' shrimp sauce. (S) (1/2 lb) 15.99 (Full lb) 28.99

SHIITAKE STUFFED POT STICKERS \$13.99
(6) Pan fried pot stickers stuffed with shiitake mushrooms, carrots, bok choy with hints of sesame and ginger. Served with wasabi aioli & soy sauce. (V)

CRAB CAKES \$20.99
(2) Sautéed crab cakes. Served w/ lemon & Caribbean sweet chili sauce.

FLORIDA GATOR TAIL \$16.99
Try them fried or blackened (GF)
Served with lemon and seafood sauce.

SEARED SESAME AHI TUNA \$15.99
Served with kimchee slaw, wasabi, ginger, & soy sauce. (GF)

BIMINI ISLAND MUSSELS \$15.99
Simmered in white wine, garlic, cilantro, tomato, lime & cheddar biscuits for dipping.

CONCH FRITTERS \$15.99
Made with conch meat and fried to perfection. Served with zesty seafood sauce.

CALAMARI \$14.99
Lightly fried. Served with lemon and our homemade marinara sauce.

CARIBBEAN PULLED PORK NACHOS \$14.99
Crispy corn tortilla chips, black beans, chorizo queso, pulled pork, pineapple-mango Pico de Gallo, jalapeños, guacamole, scallions, & sour cream.

SMOKED CHICKEN QUESADILLA \$14.99
A grilled flour tortilla filled with our house-smoked chicken and melted cheddar jack cheese. Served with zesty black bean and corn pico de gallo, creamy guacamole, and cool sour cream.

BAIT SHACK'S FAVORITE ONION RINGS
With chipotle mayo dipping sauce. (HALF stack 4-5) \$8.99 / (FULL stack 10-12) \$14.99



SOUPS

BLACKENED FISH CHOWDER (WHITE)
cup 7.99 / bowl 9.99

CONCH CHOWDER (RED)
cup 8.99 / bowl 10.99 (GF)

CAPTAIN'S 1/2 & 1/2
1/2 blackened fish chowder & 1/2 conch chowder
cup 8.99 / bowl 10.99

WHAT'S THE SOUP TODAY?
cup 7.99 / bowl 9.99

BIG SALADS

add protein: chicken +7 / shrimp +9 / fish choice +MRKT (extra sauces +.50)

THE WEDGE \$10.99
Crisp iceberg lettuce, bleu cheese crumbles, onion, tomatoes, bacon, & bleu cheese dressing. (GF)

HIDDEN BAY STUFFED TOMATO \$15.99
Twin vine ripe tomatoes stuffed with your choice of in house made smoked chicken salad or white albacore tuna salad. (GF)

TRADITIONAL CAESAR \$11.99
Chopped crisp romaine, croutons, traditional creamy caesar dressing, & grated parmesan cheese. (GF)

ISLAND TROPICAL SALAD \$13.99
Fresh spring mix, mango, kiwi, strawberries, avocado, onion, tomato, & caribbean mango vinaigrette. (V, GF)

BIG HOUSE SALAD \$11.99
Bright spring mix, diced beets, carrots, cucumber, tomato, bacon, onion, candied walnuts & balsamic vinaigrette. (V, GF)



FROM OUR SMOKER

Served with choice of 1 side and a cheddar biscuit.

SWEET SMOKED 1/2 CHICKEN \$19.99
Seasoned with our sweet and smoky rub then smoked to perfection with a crispy skin. Finished off with a drizzle of Hot Honey Sauce. (GF)

BEEF BRISKET \$15.99
Seasoned and slowly smoked, topped with au jus.

BABY BACK RIBS
Fall off the bone slowly smoked ribs, glazed with our savory Kickin' BBQ sauce. (half) \$15.99 / (full) \$24.99 (GF)

PULLED PORK \$14.99
Melt in your mouth, slowly smoked pork butt. Topped with our savory Kickin' BBQ sauce. (GF)

SMOKER SAMPLER \$31.99
Choose 3 items from the following list, (no repeats): 1/2 rack ribs, pulled pork, beef brisket, 1/2 chicken, or pelican wings (2).



BAIT SHACK CLASSICS

Served with choice of 1 side & cheddar biscuit. extra sauces + .50

SHRIMP! SHRIMP! SHRIMP! \$20.99
(8) Shrimp prepared your way. Choose 1 from the following: Kickin' BBQ bacon wrapped, grilled, blackened, fried, coconut fried, or beer batter fried (+1). Give 2 different styles a try! Choose 2 options from above, (4 of each)

10 OZ SMOKED PRIME RIB \$27.99
Slowly smoked prime rib served with au jus and horseradish cream sauce. (GF)

CARIBBEAN SALMON BOWL \$24.99
Grilled salmon, Caribbean sweet chili sauce (S), rice, black beans, avocado, cilantro, scallions, fresh pineapple-mango Pico de Gallo. Side excluded. (GF)

BLACKENED SEA SCALLOPS \$28.99
Plump, Cajun-spiced scallops seared to a golden crust and served over a creamy bed of shrimp risotto. (GF)

CAJUN CHICKEN & SHRIMP LINGUINI \$20.99
Chicken & shrimp sautéed in a rich Cajun cream sauce, topped with diced scallions. Side excluded.

CHANNEL MARKER SPINACH FETTUCCINE \$20.99
Shrimp, diced tomatoes & mushrooms sautéed in a garlic cream sauce and topped with Boursin cheese. Side excluded.

SURF N TURF \$36.99
10 oz Slow Smoked prime rib with one choice from the following items: (6) shrimp - grilled, blackened or fried, (1/2 lb) snow crab, or (4) oysters rockefeller. Add sautéed mushrooms & onions (+2)

SOMETHING TO TACO'BOUT

Served with choice of 1 side (extra sauces +.50)

FLIPPIN' FISH TACOS (3)
Choose: grilled, blackened, fried, or beer battered (+1) cilantro lime slaw, chipotle mayo, pineapple-mango Pico de Gallo, flour tortillas. MAHI \$17.99 SHRIMP \$20.99 GROUPER \$24.99 TRIPLE TAIL \$23.99

BANGIN' SHRIMP TACOS \$20.99
Crispy fried shrimp tossed in our bangin' shrimp sauce, topped with diced tomatoes & shredded lettuce in flour tortillas. (S)

SEARED AHI TUNA TACOS \$18.99
Sesame seared ahi tuna (sushi style) with cilantro lime slaw and sliced avocado. Topped off with a drizzle of wasabi mayo in flour tortillas. Served with soy sauce & pickled ginger.

YARD BIRD TACOS \$16.99
Jerk & Cajun flour fried chicken stuffed in flour tortillas along with black beans, diced tomatoes, lettuce & shredded cheese, topped with chipotle mayo.



FROM OUR FISH MARKET

Served with choicet of 1 side & cheddar biscuit. (extra sauces +.50)

GROUPER \$28.99
Grilled, Blackened, Fried, or Beer batter fried (+1) Then topped with our fresh pineapple-mango Pico de Gallo.

MAHI MAHI \$24.99
Blackened mahi-mahi served with corn & black bean pico de gallo and dollop of creamy guacamole. (GF)

TRIPLE TAIL \$27.99
Tripletail fillet sautéed with a bright blend of lemon and white wine, tossed with ripe tomatoes, sweet onions, and fresh cilantro.

SNAPPER \$27.99
Grilled Red Snapper served over a creamy bed of Shrimp Risotto. Finished with a drizzle of hot honey. (GF)

YOUR CATCH
Bring us your fresh catch cleaned & boned, we will cook it family style! Price is per person \$13.99



FROM OUR RAW BAR

OYSTERS
Louisiana oysters chilled or steamed on the 1/2 shell. (GF) (6) \$13.99 (12) \$25.99

OYSTER ROCKEFELLER \$12.99
(4) Louisiana oysters on the 1/2 shell, topped with a rich mixture of fresh spinach, onion, garlic, Annisette, bacon, parmesan & provolone cheese then baked.

GARLIC PARMESAN OYSTER (4) \$12.99
(4) Louisiana oysters on the 1/2 shell, topped with a blend of garlic, parmesan cheese, butter, & toasted breadcrumbs then baked.

CLAMS
Middle Neck chilled on the 1/2 shell or steamed whole. (GF) (6) \$10.99 (12) \$17.99

CLAMS CASINO (6) \$11.99
(6) Middle neck clams on the 1/2 shell, topped with a mixture of crispy bacon, sautéed red & green peppers, garlic, onion, and breadcrumbs then baked.

PEEL & EAT SHRIMP
Cold (GF) Hot - Spicy Creole Style
Chilled & ready to dip Tossed in our house-made spicy Creole sauce. (S)
(12 lb) \$13.99 (12 lb) \$15.99
(1 lb) \$25.99 (1 lb) \$28.99

SHRIMP CEVICHE \$11.99
Tender shrimp marinated with fresh orange & lime juice, diced cucumber, tomato, onion, & habanero. Set on a bed of mixed greens and served with tortilla chips. (GF)

SNOW CRAB LEGS
(12 lb) \$17.99 / (1 lb) \$32.99 (GF)

BAIT SHACK STEAMER \$44.99
FOR 2 : 1/2 lb shrimp, 1/2 doz clams, 1/2 lb mussels, 1/2 lb crab legs, red potatoes, & corn cob.



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

*SPOT THESE LITTLE LETTERS NEXT TO OUR DISHES TO FIND YOUR PERFECT FOODIE MATCH!
GF = GLUTEN-FREE (NO GLUTEN, NO WORRIES!) V = VEGAN (PLANT-POWERED & PROUD!) S = SPICY (JUST A LITTLE KICK, OR MAYBE A BIG ONE!)