



## appetizers

### boom boom shrimp 9

tossed in a sweet and spicy garlic pepper sauce on a bed of far east slaw

### steamed blue mussels 8

in a white wine sauce or roasted tomato marinara

### chilled shrimp cocktail 12

goliath gulf shrimp with spiced garlic chili cocktail sauce

### seared crab cake 9

and mustard remoulade sauce

### crispy calamari 7

fried calamari with a duo of sauces – pineapple sweet and sour and herbed tomato

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## soups and salads

### french onion soup 6

sherry, caramelized fennel, garlic crouton, baked gruyere

### soup of the moment 5

chef's nightly creation

### bermudas house salad 6

mixed greens, shaved red radish, cucumber, red onion, hearts of palm and our signature housemade dressing: florida citrus vinaigrette

### grilled shrimp cobb salad 14

marinated gulf shrimp, avocado, grape tomato, blue cheese, hard cooked egg, smoked bacon, and choice of dressing

### caesar salad 7

hearts of romaine, parmesan brittle, creamy caesar, herb crouton

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## pastas

### baked lobster "mac & cheese" 26

cheddar jack cheese and parmesan cheeses in a creamy lobster sauce with florida lobster, smoked bacon

### shrimp and scallop scampi alfredo 19

sautéed shrimp and scallops with sundried tomatoes and fresh herbs over creamy parmesan linguine

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### wines by the glass

we have many fine wines available by the glass; ask your server for especially enjoyable pairings for each course.

### dessert

dinner just isn't complete without dessert. there's always key lime pie and something chocolate. your server will be most happy to box a dessert to take back to your room for a snack after a moonlit stroll on the beach. want to try our 50% fewer calorie desserts? ask for an extra spoon!

an 18% gratuity will be added to your check for parties of 6 or more. shared dinners are subject to an extra plate charge. to better serve you, please present any coupons or discount offers at the time of ordering. ask about *flavors of the beach* tradewinds cookbook.

we are happy to discuss with you and attempt to accommodate any dietary or special needs diets. all food items are cooked to the recommended FDA food code temperatures, unless otherwise requested. consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food borne illnesses.

## hand held entrées

(served with house made fries or choice of one side item)

### lobster quesadilla 16

maine lobster, chorizo sausage, caramelized onions, fresh spinach, cheddar jack cheese

### florida fish tacos 12

fried cajun spiced whitefish, soft taco shells, shaved lettuce, mix cheese, chipotle mayo and fresh pico di gallo

### bermuda burger 13

10 oz. angus beef patty with chili-rubbed bacon, sautéed mushrooms, caramelized onion, aged cheddar cheese, fresh tomatoes and lettuce on baked brioche

### grilled prime rib sandwich 15

grilled 8 oz prime rib with beer battered onion rings, horseradish cream and blue cheese on pretzel roll

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## off the grill

(served with choice of two sides)

### from land

chef cut ribeye 16 oz.	29
beef tenderloin 7 oz.	28
pork chop	18
n.y. strip 10 oz.	23
chicken breast 8 oz.	18

### from sea

gulf grouper	25
salmon fillet 8 oz.	21
1 pound grilled snow crab clusters	market
florida lobster tail 8 oz.	30
local fresh catch	market

### sauce choices

béarnaise aioli  
red wine demi glace  
brandy peppercorn  
peach chipotle barbeque  
blue cheese gratin  
fresh herb pesto  
smoked tomato coulis  
mango pico de gallo  
lemon picatta  
saffron and dill butter

add to your entrée: sautéed mushrooms and onions 3

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## complete dinner entrées

### red crab crusted tilapia 24

crab crusted tilapia with rice pilaf, seasonal vegetables and a smoked tomato coulis and fresh herb pesto

### bourbon bbq glazed ribs 16/23

braised st. louis ribs with jack daniels spiked barbeque, served with coleslaw, baked beans and fresh cut fries

### coconut crusted shrimp 18

jumbo shrimp, hand breaded with fresh coconut, served with rice pilaf, seasonal vegetables and fresh pineapple chutney

### cornmeal dusted catfish 19

fresh water catfish fillet with bacon cheddar grits, seasonal vegetables and a cajun shrimp butter

(add a small side salad to your dinner for \$2)

### side choices

sides à la carte 4

seasonal fresh vegetables

whipped potatoes

rice pilaf

house made fries

cauliflower gratin

baked potato (add loaded for 2)