



A LA CARTE
DINNER

MICKEY'S BEACH BISTRO

6.00 PM – 9.30 PM

STARTERS

FRESH SNAPPER CEVICHE FRESH SNAPPER, MANGO, SCALLIONS TOMATO & PEPPER, LIME, CRISPY CORN	24.00
FRESH FISH CARPACCIO ZUCCHINI SPAGHETTI SALAD, CAPERS, MINT & LIME VINAIGRETTE, BLACK SALT	22.00
TUNA TARTARE LIME, YELLOW PEPPER SPICY SAUCE, SEAWEED, CRISPY BLUE CORN CHIPS	19.00
SEAFOOD PAELLA SALAD (GF)(SF) MUSSELS, SHRIMPS, CLAMS, CALAMARI, BABY OCTOPUS, SAFFRON RICE, GREEN PEAS, YELLOW & RED PEPPERS, BLACK OLIVES, LIME DRESSING, AIOLI	21.00
ALASKAN KING CRAB LEG MARIE ROSE SAUCE	33.00
FRIED CALAMARI SALSA BRAVA	18.00
MUSSEL & CLAMS CASSEROLE (GF)(SF) GARLIC, WHITE WINE, PARSLEY, LEMON, CELERY, CHILI	22.00

PASTA

PACCHERI & SEAFOOD (SF) MUSSELS, CLAMS, CALAMARI & SHRIMPS, LIGHT TOMATO SAUCE, FRESH BASIL	33.00
RISOTTO FRADIAVOLA MAINE LOBSTER MORSELS, SPICY TOMATO SAUCE	44.00
CALAMARATA BOLOGNESE LARGE MACCHERONI WITH TRADITIONAL BEEF RAGU & PARMESAN CHEESE	28.00
TAGLIOLINI NORMA STYLE (V) EGGPLANT, DRIED SHEEP RICOTTA, FRESH TOMATO	25.00

ROASTED OCTOPUS (GF) ROASTED POTATO & PAPRIKA MAYO	23.00
CURED BEEF CARPACCIO SHROPSHIRE CHEESE, COMPRESSED CANTALOUPE FRIED KALE LEAF	21.00
BUFFALO MOZZARELLA & PARMA HAM (GF) AVOCADO, ROASTED VINE CHERRY TOMATO	24.00
CAESAR SALAD (V) ROMAINE LETTUCE, AIOLI DRESSING, PARMESAN, GARLIC CROUTONS	19.00
ADD GRILLED CHICKEN OR STEAMED SHRIMPS (SF)	25.00
MEDITERRANEAN QUINOA SALAD (GF) TOMATO COULIS, TOMATO FRESH, SUNDRIED TOMATO, CAPERS, BLACK OLIVES, BOILED EGGS, PRESERVED TUNA, CUCUMBER, FETA & WATERMELON	19.00
BERMUDA FISH CHOWDER (GF) TRADITIONAL FISH SOUP LACED WITH BERMUDA BLACK RUM & SHERRY PEPPER	12.00

SIDE ORDERS

ROASTED VEGETABLES	8.00
BROCCOLINI	8.00
MIXED GREEN SALAD	6.00
THYME ROASTED POTATOES	6.00
FRENCH FRIES	6.00

PRICE'S ARE SUBJECT TO A 17% GRATUITY CHARGE.

V= VEGETARIAN

GF = GLUTEN FREE

N=NUTS

SF=SHELLFISH

MAIN COURSES

SEARED WILD SCOTTISH SALMON MUSHROOM QUINOA SALAD, SMOKED SOUR CREAM, MUSTARD SAUCE	39.00
GRILLED MIXED SEAFOOD (SF) OCTOPUS, FRESH FISH, SCALLOPS, SHRIMPS, CALAMARI, MAHI-MAHI, SALMORIGLIO DRESSING	47.00
GRILLED CATCH OF THE DAY ROASTED VEGETABLES & POTATOES	38.00
SEAFOOD CASSEROLE (SF) SHRIMPS, FRESH FISH, DIVER SCALLOPS, CALAMARI, MUSSELS, COCKLES, CRUSTY BREAD	47.00
GRILLED FRESH BERMUDA TUNA BROCCOLINI, BLACK OLIVES, LEMON DILL SAUCE	37.50
MEDITERRANEAN STYLE SNAPPER (SF) BAKED WITH MUSSELS, POTATO, CHERRY TOMATO, CAPERS, BLACK OLIVES, FRESH OREGANO	40.00
SAUVIGNON BLANC VEAL SCALLOPINI BROCCOLINI, VEGETABLE SPAGHETTI	36.50
12 OZ PRIME RIB EYE MESCLUN SALAD, FRENCH FRIES	44.00
LAMB CHOPS "SCOTTADITO" MESCLUN & PICKLED ARTICHOKE SALAD, PECORINO, MINT & LEMON EMULSION	49.00
MICKEYS SURF & TURF 6 OZ BEEF TENDERLOIN, BAKED LOBSTER TAIL, MESCLUN SALAD	53.00
ROASTED ORGANIC CHICKEN SEASONAL MUSHROOM & SPINACH STUFFING, ROASTED POTATO, TRUFFLE SAUCE	37.50