



Inspiration to Sensation

<u>Chef's Mood</u>	8
Our Chef's selection created daily	
<u>Spicy Bahamian Conch Chowder</u>	8
<i>Fresh Bahamian Conch, chopped herbs, Caribbean spices simmered and topped a sweet cilantro marinated tostones</i>	
<u>Toasted Portabella & Heirloom Tomato Bruschetta</u>	10
Baby arugula, shaved manchego, toasted pine nut tossed with honey truffle oil	
<u>Corn, Crab and Lobster Griddle Cake</u>	13
Succulent Maine lobster and crabmeat chunks married with fresh grilled corn served on a bed of baby green with cilantro mayonnaise and fire-roasted red pepper coulis	
<u>South Florida Prawn Cocktail</u>	16
Resting on bed of wild greens with a zesty chipotle cocktail sauce	
<u>Spicy Pistachio Dusted Diver Scallop</u>	11
Pistachio dusted pan seared diver scallop over a sticky risotto cake drizzle with sweet Key lime aioli	
<u>Hoisin Shisho Rubbed Tuna</u>	13
Seared to perfection with pickled cucumber and red pepper seaweed slaw drizzled with sweet soy, ginger, tangerine & yuzu vinaigrette	
<u>Sticky Escabeche Coconut Rum Chicken Dumplings</u>	11
Breast of Chicken marinated in our house spices and infused with coconut rum, breaded in sweet coconut flakes and topped with our escabeche pickling slaw	

Salad Sensations

Bin 595 Caesar Salad **11**
Crisp romaine hearts served with balsamic poached garlic cloves, focaccia crouton and an anchovy parmesan crisp

Yucatán Baby Arugula & Spinach Salad **11**
Topped with crispy Serrano ham, crumbled gorgonzola, shaved eggs, Bermuda onions, grape tomatoes, candied walnuts, and yucca crisps with warm roasted shallot apple vinaigrette

Bin 595 Mix Organic Greens **11**
Baby organic greens, crumbled gorgonzola, sweet Bermuda onions, candied walnuts, baby pears, vine ripened grape tomatoes, and a horseradish Boursin cheese crostini drizzled with a Champagne lemon caper vinaigrette

Baby Iceberg Wedge **11**
Heirloom Tomatoes, crumbled gorgonzola cheese, candied macadamia nuts and smoked heirloom tomato vinaigrette

Cheese Temptation **14**
Imported & Domestic Cheese Sampler Platter paired with assorted fruit pastes, honeycomb and fig log served with assorted crackers

Favorites

<u>Pan Seared Five Spiced Yellowtail Snapper</u> 31 Coconut Curry basmati rice and seasonal baby vegetables accented with pineapple ginger Beurre Blanc
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Pan Seared Wild King Salmon **33**
Marinated and served on a bed of black truffle mascarpone Yukon Gold potato puree paired with sautéed seasonal baby vegetables, drizzled with a champagne beurre blanc topped with Ikura caviar and a citrus crème fraîche

Sea Bass **38**
Pan seared and served over sun-dried tomato and crab risotto drizzled with a lemon vanilla bean butter and paired with seasonal vegetables

Duo of Diver Scallops & Giant Prawns **36**
Scallops and shrimp rubbed in Caribbean spices and grilled on a sugarcane skewer over a sweet pea, lump crab and sun dried tomato risotto and drizzled with a pineapple guava reduction

