APPETIZERS - SOUP - SALADS

TRADITIONAL BERMUDA FISH CHOWDER 11.75 GF
black rum, sherry pepper

CLASSIC CAESAR 19
Romaine, aioli , Parmesan, garlic croutons V
add grilled chicken or steamed shrimps 25

CHICKEN MANGO 27 GF
spinach, grilled chicken, mango, strawberries, grapes, avocado, curry dressing

KALE SALAD 16 GF V
cherry tomatoes, Parmesan, lemon dressing

BURRATA & HEIRLOOM TOMATOES 22 GF V
Arugula, basil oil

SHRIMP SALAD 18 GF
Frisee and Boston leaves, avocado, mango cocktail sauce

WARM SEAFOOD SALAD 28 GF
shrimps, calamari, bay scallops, tuna, lemon-capers-olive dressing

GRILLED OCTOPUS 18
potatoes and celery salad, pan tomato

PEI MUSSELS 17 / 27 GF
garlic, peperoncino, white wine, parsley

PIZZA & PASTA

PENNE ZITI BOLOGNESE 19/ 27
traditional meat and herbs sauce, shaved Parmesan

MEZZI RIGATONI 20/29
braised short ribs, mushrooms, Rosemary jus, shredded Parmesan

ELICOIDALI 19 / 27 V
broccoli, zucchini, green peas and spinach sauce

LINGUINE 20/ 29
Cockles, little neck clams, garlic, white wine, cherry tomatoes

9" PIZZA MARGHERITA 18 V
additional toppings 1.50 each
mushrooms, bell peppers, pepperoni, ham, olives, artichokes, pineapple

BURGERS AND SANDWICHES *fries or house salad*

MICKEY'S BURGER *brioche bread, Cheddar or Swiss cheese 20*

CHEF'S BURGER *avocado, peppered Jack cheese, bacon jam, spiced remoulade 22*

FISH SANDWICH CIABATTA *herb marinated grilled fish, avocado, lettuce, tomato, tartar sauce 26*

MICKEY'S LOBSTER ROLL *Maine lobster, lemon-mayonnaise, celery, carrots, chives 29*

TUNA WRAP *chives, avocado, tomato, celery salad 19*

CHICKEN BREAST KAISER ROLL *island jerk spiced grilled chicken breast, ancho mayo, lettuce, tomato 25*

"RANCHERO" MARINATED SKIRT STEAK BAGUETTE *caramelized onions, green peppercorn mayo 28*

MAINS

PLANCHA SEARED LOCAL FISH *warm vegetable salad, herb pesto 32* GF

CHICKEN PAILLARD *Mozzarella & cherry tomato salad, Arugula 30* GF

GRILLED HANGER STEAK *green peppercorn sauce, broccoli, crispy fries 33* GF

GRILLED MARINATED LARGE SHRIMPS *grilled vegetables couscous, tomato chutney, aromatic oil 33.00*

PRICES ARE SUBJECT TO 17% GRATUITIES V = VEGETARIAN GF = GLUTEN FREE

lunch menu

DESSERT

VANILLA-PISTACHIO CRÈME BRULEE	pistachio short bread cookie	14
CHOCOLATE AMARETTO CAKE	vanilla bean gelato, chocolate sauce	14
FRANGELICO AFFOGATO	vanilla ice cream, Frangelico biscotti	14
SELECTION OF GELATO AND SHERBET	(2 scoops) biscotti	10
SELECTION OF CHEESES	dried fruit, crackers	19

HOT BEVERAGES

Regular / Decaffeinated Coffee	$5.00
Espresso	$5.50
Tea	$6.00
Double Espresso	$7.50
Cappuccino	$7.50

SPECIAL COFFEES $12.50

PICK ME UP Baileys, Espresso on Ice

SUNSET Coffee, Kahlua, Brandy

MICKEY'S MELLOW Coffee, Baileys, Frangelico

BERMUDA Coffee, Black Seal, Gold Liqueur

PORT AND DESSERT WINE

Port	Glass	Bottle
332 Dow's Late Bottled 2009	$12	$70
334 Dow's Tawny Port 20 years	$20	$130
Dessert Wine		
Muscat Beaumes Des Venise 2011	$12	$50
Sauvignon Blanc Late Harvest 2013	$10	$32

SIPPING RUMS

Pyrat XO Reserve	$14	Ron Zacapa, Centenario 23 Yrs Old Solera	$20
Flor de Cana, 21 Centenario	$16	Gosling Old Rum	$20
Zaya Gran Reserva 12 Years Old	$16	Bacardi Reserva Limitada	$27

PRICES ARE SUBJECT TO 17% GRATUITIES

lunch

dessert menu

CAESAR SALAD 19.00 V

Romaine, aioli, Parmesan, garlic croutons

add grilled chicken or steamed shrimps $25.00

SHRIMP SALAD 18.00

frisee and Boston leafs avocado, mango-cocktail sauce

CHICKEN MANGO SALAD 27.00

spinach, grilled chicken, mango, strawberries, grapes, avocado, curry dressing

BURRATA & HEIRLOOM TOMATO SALAD 22.00

Arugula, basil oil

"MICKEY"S" BURGER 20.00

brioche bread, Cheddar or Swiss , fries or house salad

TUNA WRAP 19.00

chives, avocado, tomato, celery salad, fries or house salad

9" PIZZA MARGHERITA 18.00

additional toppings $1.50 each

mushrooms, bell pepper, ham, olives, pepperoni, artichokes, pineapple

PENNE ZITI BOLOGNESE 19.00 / 27.00

traditional meat and herb sauce , shaved Parmesan

DESSERT

HÄAGEN-DAZS DIXIE CUP 7.00

vanilla, chocolate or strawberry cream

CHOCOLATE AMARETTO CAKE 14.00

chocolate sauce

PRICES ARE SUBJECT TO 17% GRATUITIES

snack & beach menu

GLUTEN FREE MENU

BREAKFAST

English Muffins $6.00
Muffins $6.00
Pancakes - Plain, Blueberries, Banana $16.00
Cooked Oats $9.00
Cranberry, Pecans, Granola $12.00
White & Whole Hheat Bread $6.00

LUNCH & DINNER

Daily Sashimi
10" Pizza Margherita $18.00
Fusilli Pasta, roasted Root Vegetables, Basil Oil $28.00
Spaghetti "Pasta D'Oro", Baby Clams, Shrimps, Scallops, Cherry Tomato, Pepperoncino $30.00
Penne "Pasta D'Oro", Short Rib, Mushrooms, Natural Jus, Rosemary $30.00
Pan seared Ginger rubbed Atlantic Salmon, Vegetable fried Yellow Rice $36.00
Grilled Large Scampi, Spinach & Fennel Salad, Lemon Grass Dressing $39.00
Veal Scallopine, Lemon, Capers and Chives Sauce, wilted Spinach, roasted New Potatoes $36.00

DESSERT

Flourless Chocolate Cake $14.00
Crème Brulée $14.00
Miniature Fruit, Fruit Mousse $14.00

VEGAN MENU

Roasted Beet and Green Beans Salad, Cherry Tomatoes, Aromatic Oil $19.00
Bib Lettuce, caramelized Walnut, Orange Segment, shredded Red Radishes, Lemon Grass Dressing $18.00

Faro, Wild Mushrooms and Sun dried Tomato Risotto $30.00
Vine Ripe Tomato with Italian Cous-Cous, Selection of grilled marinated Vegetables, Mushroom Medley $30.00
Grilled Jumbo Asparagus, grilled Zucchini, Basil Tomato Coulis, Basil Oil $28.00

Pineapple Carpaccio $14.00

17% service charge will be added to your total bill.
Prices and availability are subject to change without prior notice.

TO START

TRADITIONAL CAESAR SALAD eggless aioli dressing, garlic croutons, shaved Parmesan V 17.00

GREEK SALAD feta, cucumber, vine ripe tomato, red onions, extra virgin olive oil V GF 17.00

ROASTED BEETS & FRIED GOAT CHEESE SALAD sherry vinegar dressing V 18.00

ARUGULA & SMOKED SALMON SALAD hearts of palm, cherry tomatoes GF 18.00

TUNA "CRUDO" avocado, pine nuts, Yuzu dressing, Shiso GF 20.00

JUMBO SHRIMP COCKTAIL house vodka cocktail sauce & mango-cocktail sauce (priced p. piece) GF 8.00

HOUSE CURED SALMON fennel salad, pink peppercorn GF 20.00

FRITO "JACK" fried pizza pockets, crispy artichokes, zucchini Parmigiana, arancini V 18.00

CRAB CAKE fried leeks, spiced Remoulade sauce 20.00

PASTA & RISOTTO

LINGUINE Cockles, shrimps, broccoli 22.00 /35.00

HOUSE MADE GNOCCHI meat sauce, a touch of cream, fresh herbs 20.00 / 30.00

PENETTE "AUM AUM" purple eggplant, Mozzarella, cherry tomato, basil V 20.00 / 30.00

SEAFOOD RISOTTO shrimp, scallops, calamari, mussels, clams, lobster broth, tomatoes, herbs GF 22.00 / 35.00

MAINS

GRILLED SEAFOOD PLATTER GF 44.00

local fish, mahi-mahi, large shrimp, diver scallop, octopus, vegetable salad, herb capers dressing

SEAFOOD CASSEROLE 44.00

shrimps, mahi-mahi, salmon, bay scallops, calamari, mussels, cockles, ocean broth, fresh herbs, crusty bread

SAUTÉED MARINATED LARGE SHRIMPS tomato chutney, grilled vegetables, Sicilian couscous 40.00

GRILLED, MARINATED SWORDFISH LOIN tapenade, risotto pancake, parsley-spinach sauce 42.00

VEAL SCALOPPINI artichoke & mushrooms, Marsala wine sauce, truffle pappardelle 38.00

SURF & TURF beef tenderloin & large shrimp, green peppercorn sauce, broccoli, crispy fries 44.00

YOGURT-CUMIN-HERB MARINATED, AMISH FREE RANGE CHICKEN broccoli, crispy fries 38.00

NEW ZEALAND LAMB CHOPS capers - mint dressing, ratatouille GF40.00

10OZ ANGUS RIB EYE STEAK roasted garlic and herbs dipping sauce, ratatouille GF 42.00

FROM OUR GRILL (all served with crispy fries & caponata)

LOCAL CATCH OF THE DAY mango-black bean salsa GF (market price)

"ORA" SALMON ginger-honey dip GF 36.00

MAHI MAHI, lemon-butter GF 35.00

DIVER SCALLOPS mustard horseradish sauce GF 40.00

TUNA fire roasted bell pepper pesto GF 36.00

SIDE DISHES 5.50

French fries

Roasted new potatoes

PRICES ARE SUBJECT TO 17% GRATUITIES V VEGETARIAN GF GLUTEN FREE

dinner menu

GRILLED CHEESE SANDWICH 16.00

White Loaf Bread, American Cheese,
Coleslaw, French Fries

MINI BURGER 16.00

4oz Prime Angus Beef Mini Pattie, American Cheese,
Lettuce, Tomato, Coleslaw, French Fries

PENNE POMODORO 16.00

With "Marinara" Tomato Sauce

PENNE BOLOGNESE 16.00

With Beef Ragout

CHICKEN DIXIE 16.00

Golden Fried Breaded Chicken Strips,
Coleslaw, French Fries

FISH FINGERS 16.00

Golden Fried Battered Fish Fillet Strips,
Coleslaw, French Fries

SELECTION OF ICECREAM & SORBETS 9.00

(TWO SCOOPS)
Vanilla, Chocolate, Strawberry, Rum and Raisins,
Mango, Passion Fruit, Lemon, Mandarin

Prices are subject to 17% service charge

GRILLED CHEESE SANDWICH 16.00

White Loaf Bread, American Cheese,
Coleslaw, French Fries

MINI BURGER 16.00

4oz Prime Angus Beef Mini Pattie, American Cheese,
Lettuce, Tomato, Coleslaw, French Fries

PENNE POMODORO 16.00

With "Marinara" Tomato Sauce

PENNE BOLOGNESE 16.00

With Beef Ragout

CHICKEN DIXIE 16.00

Golden Fried Breaded Chicken Strips,
Coleslaw, French Fries

FISH FINGERS 16.00

Golden Fried Battered Fish Fillet Strips,
Coleslaw, French Fries

SELECTION OF ICECREAM & SORBETS 9.00

(TWO SCOOPS)
Vanilla, Chocolate, Strawberry, Rum and Raisins,
Mango, Passion Fruit, Lemon, Mandarin

Prices are subject to 17% service charge

KIDS MENU

KIDS MENU

Mickey's Beach Bistro Cocktail List

MICKEY'S CLASSICS glass $15 / pitcher $52

BERMUDA TRIANGLE *Black Seal, Cockspur, Bermuda gold, orange juice, pineapple juice*
OCEAN VIEW *Coconut Rum, Blue Curacao, Peach Schnapps, orange juice, pineapple juice*
BERMUDA SEA BREEZE *Coconut Rum, cranberry juice, pineapple juice*
APEROL SPRITZ *Prosecco, Aperol, splash of soda*
HEAD SAIL *Vodka, St. Germain, lime juice, soda*
PIMM'S CUP *Pimm's no. 1, Sprite, fresh fruit*

MICKEY'S MOJITO glass $15 / pitcher $52

CLASSIC MOJITO *Bacardi Rum, mint, brown sugar, fresh lime, soda*
RASPBERRY MOJITO *Bacardi Rum, fresh raspberry, mint, fresh lime, soda*
MANGO MOJITO *Bacardi Mango Rum, mango puree, mint, fresh lime, soda*

MICKEY'S SANGRIA glass $17 / pitcher $54

CLASSIC *your choice of Red OR White wine, fresh fruit, soda*
PEACH SANGRIA *fresh peaches, Peach Schnapps, vodka, white wine, lime soda*

MICKEY'S MARTINI $17

FROSTY LEMON *Citron Vodka, Limoncello, sour mix*
STRAWBERRY BLISS *vodka, strawberry puree, sour mix, Champagne*
FLIRTINI *Champagne, grenadine, Pama liqueur*
LYCHEE MARTINI *lychee liqueur, strawberry puree, Champagne*
FLAMING MARTINI *Vodka, Blue Curacao, strawberry puree, lime, pineapple juice*

CHAMPAGNE COCKTAILS $17

TROPICAL *Champagne, Cointreau, pineapple juice*
SEA BREEZE MIMOSA *Champagne, grapefruit, cranberry juice*
FRESCO *Champagne, St Germain, soda, mint*
SUNSET *Champagne, pomegranate vodka, Pama liqueur*

BERMUDA FAVOURITES glass $10 / pitcher $52

RUM SWIZZLE *Cockspur rum, Goslings Black rum, orange juice, pineapple juice, grenadine*
DARK & STORMY *Goslings Black rum and ginger beer*
YELLOW BIRD *Bacardi Light Rum, banana liqueur, orange juice, pineapple juice, Galliano*

NON ALCOHOLIC COCKTAILS $7

STRAWBERRY COCO FROST *strawberry & coconut puree, blended with pineapple juice*
PEACH FLOWER *peach nectar, cranberry juice, sour mix*
BORA BORA *Pineapple juice, grapefruit juice, lemon juice, grenadine*

Listed Prices are subject to 17% Service Charge

Wine List

Champagne

4	Cristal, Louis Roederer, 2005	452
1	Dom Perignon, 2006	456
2	Veuve Cliquot Yellow Label	148
3	America's Cup, Moet & Chandon	140
12	Veuve Cliquot, Rose	184
16	Charles De Laroche, Brut	104
19	Maeli "Fio D'arancio" Moscato	60
22	Prosecco Zardetto Italy	66

Chardonnay

50	Chassagne Montrachet, Drouhin	151
52	Montagny "La Grande Roche", L.Latour	74
54	Pouilly Fuisse, Drouhin	81
57	Chablis, J.Moreau et Fils	68
58	Stag's Leap Wine Cellar "Karia", Napa	96
60	La Crema, Sonoma Coast	76
62	Sonoma Cutrer, Russian River Ranches	71
64	Kendall-Jackson Vintners Reserve, Ca	63

Sauvignon Blanc

70	Sancerre, henri bourgeois, valley	65
73	Six Sigma Ranch, Lake County	72
74	Groth vineyards, Napa Valley	73
82	Duckhorn Vineyards, Napa	84
86	Cloudy Bay, New Zealand	111
88	Seresin, Marlborough, New Zealand	66

Blends & Other Varieties

30	Gavi di Gavi, La Scolca - Piemonte	111
33	Ribolla Gialla, Vigneti sant'helena	66
35	Albarino, Paco & Lola, Spain	66
102	Pinot Grigio, St Margherita	63
103	Cote du rhone Blanc, Cuvee Lone	50

Rose

130	Chateau D` Esclans Whispering Angel	66
134	Gerard Bertrand, Gris Blanc Rose	63
135	Miraval, Jolie-Pitt & Perrin, Provence	86

Pinot Noir

142	Seresin, "Leah", New Zealand	76
150	Migration Duckhorn	101
152	La Crema, Sonoma Coast	80
153	Adelsheim, Willamette Valey, Oregon	111

Malbec

162	"Ultra", Kaiken, Argentina	61
164	"Catena Alta", Catena Zapata, Argentina	98

Cabernet Sauvignon

174	Domaine Georg Rafael, Napa Valley	128
175	Cavanasback, Washington, Red Mountain	106
178	Stag's Leap Wine Cellar "Artemis"	171
182	Kendall-Jackson Vintners Reserve, Ca	71
184	Catena-Alta, Tupungato, Argentina	95
180	Beringer Knights Valley	94
198	Peter Lehman, Portrait", Barossa	63

Cabernet Blends

194	Mandrone di Lohsa, Poliziano,Toscana	96
195	Chateau Labegorce, Margaux	111
199	Magnificat Meritage Franciscan	151

Merlot

202	Franciscan Napa Valley	81
204	Stag's Leap Winery, Napa Valley	146
205	"Bad Boy", J. L. Thunevin, Bordeaux	71

Sangiovese 100% and Blended, Tuscany

215	Chianti Classico, Castello Di Volpaia	81
216	Brunello di Montalcino, Costanti	166
222	"Campaccio", Terrabianca	76
208	IL Grigio " Gran Selezione" San Felice	96

Blends and Other Varieties

242	Chateauneuf Du Pape, Chapoutier	114
243	Crozes Hermitage "Les Mayssonnier"	75
245	Chateau Haut-Bergey, Pessac Leognan	92
264	Amarone, Costasera, Masi–Veneto	134
278	"The Prisoner", Orin Swift, N Valley	131

Magnum / Imperial

507 Chateau D'Esclans,Whispering Angel1.5L 124

Half Bottle Champagne

300	Veuve Clicquot, Yellow Label	93
301	Laurent Perrier Brut, 187 ml	40

Half Bottle White & Rose

307	Chateau D` Esclans Whispering Angel	39
304	Chardonnay, Sonoma-Cutrer,	42
305	Pinot Grigio, Santa Margherita	36
306	Sancerre, Pascal Jolivet	44
280	Chablis, Domaine Vaudon, Drohuin	43

Half Bottle Red

310	Pinot Noir, La Crema	45
312	Cabernet Sauvignon, K. J.	38
314	Brunello Di Montalcino, Banfi	81
316	Campaccio, Terrabianca, Tuscany	45
318	Chateauneuf Du Pape, Chapoutier	64
319	Malbec, Catena, Tupungato, Argentina	32

By The Glass

Champagne & Sparkling	Glass / Btl
Charles de Laroche, Brut	20.00 / 104.00
Oyster Bay, Rose, New Zealand	17.50 / 76.00
Prosecco Zardetto, Italy	16.50 / 66.00
Maeli "Fio D'arancio" Moscato	15.00 / 60.00
White	
Pinot Grigio, Santa Margherita, It	15.00 / 63.00
Chardonnay, R.Mondavi	14.00 / 63.00
Sancerre, henri bourgeois, valley	17.50 / 65.00
Sauvignon Blanc, Kendall-Jackson	14.00 / 63.00
Albarino, Paco & Lola, Spain	15.50 / 66.00
Riesling, Schloss Vollrads,Germany	17.50 / 71.00

Rose	Glass / Btl
White Zinfandel, Beringer, U.S.A	12.00 / 54.00
Gerard Bertrand, Gris Blanc Rose	15.00 / 63.00
Red	
Chianti Classico San Felice	15.00 / 71.00
Pinot Noir, La crema, Sonoma	17.50 / 80.00
Malbec, Catena, Mendoza, Arg	15.00 / 64.00
Merlot, Beringer, Founders' Estate	14.00 / 64.00
Cabernet Sauvignon, Beringer	14.00 / 64.00
Tempranillo "La Vendimia", Spain	16.00 / 71.00

Prices are subject to 17% Service Charge