



Bogey's
Bar & Restaurant
Casual Fine Cuisine

Dinner Menu

Take out orders welcome.

We prepare your food to order from fresh ingredients.
Your patience while Chef Brad and his staff prepare your meal is appreciated.

Owners Michelle Harding and Chef Brad Harding welcome you to Bogey's.

Phone: 850-951-CAFÉ (2233)
www.BogeysRestaurant.net



Starters

Chef Brad's Jumbo Crab Cake \$8.99

A large lump blue crab cake delicately sautéed and topped with béarnaise sauce.

Soft Shell Crab \$7.99

Pan sautéed and finished with a white wine garlic butter sauce.

Bahamian Shrimp Skewers \$7.99

Zesty grilled shrimp skewers basted with our honey, garlic & cilantro sauce. Served on a bed of greens and garnished with toasted almonds.

Fried Green Tomatoes \$5.99

Fresh green tomatoes dusted with seasoned breading & golden fried. Served with our special spicy ranch sauce.

Hot Spinach & Artichoke Dip \$5.99

A hot creamy dip with diced artichokes & spinach blended with a 3 cheese medley. Served with freshly fried tortilla chips and garnished with diced tomatoes & green onions.

Crab-Stuffed Mushrooms \$7.99

Fresh broiled mushroom caps stuffed with our blue crab stuffing and glazed with béarnaise sauce.

Oysters Rockefeller \$7.99

3 large oysters topped with creamy spinach and baked with fresh grated parmesan cheese.

Large Dinner Salads

Montego Bay Salad \$9.99

Crispy fried fish tossed in our honey, garlic & cilantro sauce and served over crisp greens with sliced tomatoes, cucumbers, carrots & almonds.

Caesar Salad or Large House Salad \$4.99

With Grilled or Blackened Shrimp: add \$4.99

With Grilled or Blackened Chicken: add \$3.99

The Bounty of the Sea

All served with French Garlic Bread and House Salad
plus your choice of Baked Potato or Vegetable.

Fish Specialties:

Picatta \$17.99

Sautéed and finished with capers and lemon butter sauce.

Almandine \$17.99

Sautéed and topped with pan-roasted almonds and lemon butter.

A life-long charter boat captain once proclaimed: "Best fish I ever had"

Lorenzo \$18.99

Sautéed catch topped with a generous lump blue crab cake & finished with béarnaise sauce.

Normandy \$18.99

Topped with sautéed mushrooms, diced tomatoes, shallots, hearts-of-palm, roasted almonds, crabmeat and finished with a creamy lemon butter sauce.

Vera Cruz \$17.99

Sautéed and topped with grilled tomato slices, steamed asparagus and béarnaise sauce.

You may also have your fish prepared:

Oven Broiled, Cajun Blackened or Crunchy Fried \$17.99

Pub-Style Fish & Chips \$9.99

Dipped in our crunchy batter and golden fried. Served with fries, malt vinegar and tangy tartar sauce.

Sautéed Shrimp Scampi \$16.99

8 large gulf shrimp sautéed with fresh garlic and parsley in a white wine lemon butter sauce.

Stuffed Shrimp \$17.99

8 large shrimp stuffed with our blue crab stuffing and finished with creamy lemon butter.

Pan-Sautéed Soft Shell Crabs \$17.99

Crispy sautéed soft shell crabs finished with a white wine garlic butter sauce.

Crunchy Fried Shrimp \$16.99

8 jumbo gulf shrimp hand breaded in panko breadcrumbs & served with cocktail sauce.



House Specialties

All served with French Garlic Bread and House Salad plus your choice of Baked Potato or Vegetable.

Chicken Marsala \$15.99

An 8 ounce sautéed chicken breast finished with a marsala wine demi-glaze and sautéed mushrooms.

Chicken Continental \$15.99

A crunchy breaded breast of chicken topped with a creamy tomato butter sauce, parmesan cheese and chopped green onions.

Chicken Picatta \$14.99

Egg batter sautéed breast of chicken topped with tiny capers in a white wine lemon butter sauce.

Veal Restaurateur \$18.99

Sliced veal pounded thin, lightly breaded and sautéed golden. Topped with grilled ham, sliced tomatoes and melted provolone cheese. Finished with a brown demi-glaze.

Veal Picatta \$17.99

Pounded veal sautéed and topped with tiny capers and a lemon demi-glaze sauce.

House Specialties

All served with French Garlic Bread and House Salad plus your choice of Baked Potato or Vegetable.



Grilled New York Strip \$19.99

A hand cut 12 ounce choice New York strip seasoned right and char-grilled to your liking.

Smother it with mushrooms and onions for an additional \$2.50.

N.Y. Strip "Madagascar" \$23.99

Our hand-cut 12 ounce grilled NY Strip topped with grilled tomato slices, hearts-of-palm and a peppercorn-

brandy demi-glaze. Finished with béarnaise sauce. *(Michelle's Favorite)*

Filet Mignon \$27.99

Our 10 ounce Filet Mignon nicely seasoned and char-grilled to lock in it's natural juices.

Traditionally paired with a side of béarnaise sauce.

Toppings \$1.99: Brandy-peppercorn demiglaze or melted bleu cheese with caramelized onions.

Extra Sides

- Asparagus with Béarnaise \$2.99
- Baked Potato \$2.25
- Loaded Baked Potato \$2.50
- Vegetable of the day \$2.25
- French Garlic Bread \$1.99
- House Salad \$2.25

Beverages

- Sweet Tea/Un-Sweetened Tea \$1.99 *free refills*
- Coffee \$1.99 *free refills*
- Sodas: Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade & Ginger Ale \$1.99 *free refills*
- We also have San Pellegrino specialty water \$2.99.
- Hot Tea \$1.99
- Check out our coffee and dessert menu.

Menu prices subject to change without notice.

Parties of 6 or more, 18% gratuity will be added.

CONSUMER INFORMATION

There is risk associated with consuming raw or not fully cooked meat, eggs or seafood which may cause adverse conditions in certain individuals. If unsure of your risk, consult a physician or eat these products fully cooked.

If you have any type of food allergy, please alert your server before ordering.