



Bogey's
Bar & Restaurant
Casual Fine Cuisine

Dinner Menu

Take out orders welcome.

We prepare your food to order from fresh ingredients.

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

Phone: 850-951-CAFÉ (2233)

www.BogeysRestaurant.net

FaceBook: Bogeys Restaurant or Bogeys Bar

Twitter: @BogeysDFS

Starters

Buffalo Mozzarella Bites \$7.99

Fresh buffalo mozzarella cheese rolled in homemade Italian breadcrumbs and lightly fried. Served with a chunky garlic marinara sauce for dipping.

Soft Shell Crab \$9.99

A pan sautéed soft-shell blue crab finished with a white wine garlic butter sauce.

French Onion Soup \$6.99

A bowl of traditional French onion soup made with sweet caramelized onions in a rich broth topped with a garlic crouton and melted provolone cheese.

Bahamian Shrimp Skewers \$9.99

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

Bogey's Petite Crab Cakes \$8.99

Three of our petite crab cakes delicately sautéed and served with a Cajun remoulade sauce.

Fried Green Tomatoes \$5.99

Fresh green tomatoes dusted with seasoned breading and golden fried. Served with a spicy ranch dipping sauce.

Crab-Stuffed Mushrooms \$7.99

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

Oysters Rockefeller \$7.99

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

Large Dinner Salads

Montego Bay Salad \$12.99

Crispy fried fish basted with our honey, garlic and cilantro sauce. Served over crisp greens with sliced tomatoes, cucumbers, carrots, and roasted almonds.

Cobb Salad \$12.99

Nicely seasoned char-grilled chicken breast served over mixed greens with sliced egg, fresh avocado, tomatoes, bacon, and crumbled bleu cheese with your choice of dressing.

Caesar Salad or Large House Salad \$4.99

Add Grilled or Blackened Chicken or Fish: \$4.99

The Bounty of the Sea

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

Fish Specialties

California \$17.99

Pan-sautéed, breaded and topped with grilled portobello mushrooms, sliced avocado, béarnaise sauce, and a creamy lemon butter sauce.

Almondine \$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 grilled lump blue crab cake and 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.

Pub-Style Fish & Chips \$12.99

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

You may also have your fish prepared:

Oven Roasted, Cajun Blackened or Crunchy Fried \$17.99

Sautéed Shrimp Scampi \$16.99

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

Stuffed Shrimp \$18.99

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

Pan-Sautéed Soft Shell Crabs \$23.99

2 crispy sautéed jumbo soft shell blue crabs finished with a white wine garlic butter sauce.

Crunchy Fried Shrimp \$16.99

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

House Specialties

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

Grilled New York Strip \$21.99

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

N.Y. Strip "Madagascar" \$24.99

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*)

14 ounce hand-cut Angus Ribeye Steaks \$24.99: Char-grilled or Cajun blackened

Filet Mignon \$36.99

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 for beef \$1.99:

Brandy-peppercorn demiglace ~ Melted bleu cheese & caramelized onions ~ Grilled Mushrooms & Onions

Veal Restauranteur \$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 brown demi-glaze sauce with lemon.

Chicken Continental \$15.99

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

Chicken Marsala \$15.99

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

Chicken Picatta \$14.99

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

Chicken Pasta Marinara \$15.99

A char-grilled chicken breast served over linguine pasta with a rich marinara sauce and grilled garlic toast points. (Includes house salad.)

Sandwiches

Served with choice of side and dill pickle spear.

Key Largo Fish Sandwich \$10.99 *(add American cheese \$.50)*

Crispy-fried fish rolled in Japanese-style panko breadcrumbs and fried golden. Served on a toasted kaiser roll with shredded lettuce, tomato, grilled onions, and our homemade tartar sauce on the side.

Philly Cheese Steak \$9.99

Grilled mushrooms, onions, and sirloin steak served on a toasted hoagie roll with melted smoked provolone cheese.

Classic Hamburger \$8.99 *(add American cheese \$.50)*

Our 1/2-pound nicely seasoned flame grilled burger served on a toasted kaiser roll with lettuce, tomato, and dill pickle chips on the side.

Extra Sides

Asparagus with Béarnaise \$2.99

Baked potato \$2.25

Pasta with marinara sauce \$2.99

Loaded baked potato \$2.99

Vegetable of the day \$2.25

French garlic bread \$2.99

House salad \$2.50

Extra side of sauce or dressing \$.50

Beverages

Sweet/un-sweet tea \$2.99

Coffee \$2.99

Sodas \$2.99:

Coke, Diet Coke, Sprite, Dr. Pepper, Lemonade and
Ginger Ale

We also have San Pellegrino specialty water \$3.99

Hot Tea \$2.99

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.