



*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.HotelDefuniak.com](http://www.HotelDefuniak.com)



## Starters

Chef Brad's Jumbo Crab Cake \$8.95

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

Sautéed Soft Shell Crab \$7.95

A large soft shell blue crab crisply sautéed and finished with fresh garlic in a white wine beurre blanc.

Bahamian Shrimp Skewers \$7.95

Zesty grilled shrimp skewers basted in a honey-garlic & soy marinade. Served on a bed of baby spinach and garnished with toasted almonds.

Baked Brie \$9.95

An enticing platter of assorted gourmet crackers, fresh fruit, strawberry preserves and almond-encrusted baked brie cheese.

Hot Spinach & Artichoke Dip \$5.95

A hot creamy dip with diced artichokes & spinach blended with a 3 cheese medley and broiled til' bubbly and golden. Served with crisp tortilla chips and garnished with diced tomatoes & scallions.

Crab-Stuffed Mushrooms \$5.95

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

Oysters Rockefeller \$6.95

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

## Large Dinner Salads a la Carte

Montego Bay Salad \$8.95

Crispy fried strips of grouper tossed in a honey-garlic-cilantro dressing and served over crisp greens with sliced tomatoes, cucumbers, carrots & almonds.

Caesar Salad \$4.95

Crisp romaine lettuce tossed with our zesty caesar dressing, parmesan cheese and croutons.

Grilled or Blackened Shrimp Salad \$8.95

Our large house salad topped with your choice of seasoned grilled shrimp or spicy blackened shrimp.

Large House Salad \$4.95

Crisp greens accompanied with tomatoes, cucumbers, carrots, and sliced red onion.

# The Bounty of the Sea

All paired with your choice of Baked Potato or Vegetable Du Jour.  
French Garlic Loaf and House Salad.

## Catch of the Day a la Meuniere

(The following fish preparations are done in the classic French "Meuniere" style -  
sautéed and paired with a creamy white wine lemon-butter sauce)

Picatta \$16.95

Finished with tiny capers and lemon parsley butter.

Almandine \$16.95

Topped with pan-roasted almonds.

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

Lorenzo \$18.95

Finished with our lump Blue Crab stuffing and sauce béarnaise.

Normandie \$18.95

Sautéed mushrooms, tomatoes, diced shallots, hearts-of-palm, roasted almonds and crabmeat.

Catch of the day broiled in white wine & butter \$16.95

Cajun-blackened catch of the day \$16.95

Sautéed Shrimp Scampi \$15.95

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

Crunchy Fried Catch of the Day \$16.95

8oz catch of the day crispy fried to a golden brown in Japanese-style breadcrumbs.

Served with our tangy tartar sauce.

Stuffed Shrimp \$17.95

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

Pan Sautéed Soft Shell Crabs \$16.95

Crispy soft shell crabs finished with a garlic beurre blanc.

Crunchy Fried Shrimp \$15.95

Hand breaded, crispy fried shrimp served with cocktail sauce.



## House Specialties

All paired with your choice of Baked Potato or Vegetable Du Jour, French Garlic Loaf and House Salad.

### Chicken Marsala \$14.95

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

### Chicken Continental \$14.95

A crunchy breaded breast of chicken topped with creamy lemon butter, diced tomatoes, parmesan cheese and scallions.

### Chicken Picatta \$14.95

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

### Veal Restaurateur \$17.95

Tender slices of milk-fed veal lightly breaded and sautéed 'til golden. Topped with grilled ham, sliced tomatoes and melted provolone cheese. Finished with a brown demi-glaze.

### Veal Scaloppini Picatta \$15.95

Sliced veal sautéed in a light egg batter and topped with tiny capers, a lemon brown sauce and traditionally garnished with a sliced lemon pinwheel.

### Pub-Style Fish & Chips \$9.95

Our fresh catch of the day dipped in our crunchy batter and golden fried, served with fries, malt vinegar and tangy tartar sauce.



## House Specialties

All paired with your choice of Baked Potato or Vegetable Du Jour, French Garlic Loaf and House Salad.

Grilled New York Strip \$18.95

A hand cut 12 ounce New York strip seasoned right and grilled to perfection.

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

N.Y. Strip "Madagascar" \$21.95

Our hand-cut 12 ounce NY Strip grilled to perfection and topped with sliced grilled tomatoes, hearts of palm and a peppercorn-brandy demi-glaze. Finished with sauce béarnaise.

Filet Mignon \$27.95

Our 10 ounce nicely seasoned filet of beef flash-seared to lock in it's natural juices and cooked to your specifications. Traditionally paired with sauce Béarnaise.

Filet Mignon "Au Poivre" \$29.95

Our 10 ounce filet mignon griddle-seared with Madagascar green peppercorns and finished with a brandy demi-glaze and a touch of cream.

## A la Carte

- Baked Potato \$1.75
- Vegetable du Jour \$1.75
- French Garlic Loaf \$1.75
- House Salad \$1.95

Soup du Jour

Cup: \$2.95

Bowl: \$3.50

## Beverages

- Sweet Tea/Un-Sweetened Tea \$1.75
- Coffee \$1.75
- Hot Tea \$1.75
- Sodas: Coke, Diet Coke, Sprite, Dr. Pepper, Pink Lemonade & Ginger Ale \$1.75
- We also have Fiji and Pellegrino specialty waters.
- Our coffee shop can prepare a variety of hot and frozen coffee drinks such as Lattes, cappuccinos, espresso etc.

To complete your meal, we also offer:

Specialty Coffee Drinks and after dinner drinks such as: Cognac, B&B, Grand Marnier etc.

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.