

# BIN112

*on trade street*

www.bin112.com

112 Trade Street, Greer, South Carolina

864.848.2112

Visit our sister restaurant also located  
in Historic Downtown Greer

**The Strip Club 104 a steak house**

www.tsc104.com

104 East Poinsett Street, Greer, South Carolina

864.877.9104



## Mussels on the Beach

*All of our mussels are farm raised Chilean blue  
tip and served with a warm gluten free roll and  
homemade chips.*

**Classic on the Beach** 10 | 18

Roasted tomatoes, GARLIC, lemon  
zest & finished with cream &  
Sauvignon Blanc.

**South Pacific** 12 | 20

Cilantro, basil, fresh lime,  
white wine & garlic.

**At the Greek** 11 | 19

Lobster stock, garlic, basil, roasted  
tomatoes, apple wood smoked bacon,  
Kalamata olives and Pinot Gris.

**Thai** 10 | 18

Curry coconut broth, fresh  
lime, garlic, basil & cream.

**Consuming raw or undercooked meats, poultry,  
seafood, shellfish or eggs may increase your risk of  
foodborne illness. Item or category noted with** ♦

BIN112 on trade street is a "Smoke Free Restaurant".  
Please turn off cell phones for courtesy of other guests.

Split Entrees will be charged a 4.95 fee, **sharing is  
FREE**. There will be an 18% gratuity on parties of 8 or  
more.

BIN112 is available for private parties call 864.848.B112  
for more information.

Ask about "The Cellar", our very own, one of a kind  
private dining room & wine cellar.

Visit our sister restaurant also located in Historic  
Downtown Greer, The Strip Club 104 "a steak house"

**Down East Twisted Crab Cake** 14 | 25

Jumbo lump crab meat, blended with fresh avocado, tantalizing spices &  
sautéed golden brown. Served with a tangy rémoulade, grilled asparagus &  
Carolina Gold dirty rice.

**Not [soh-FREE-toh]** 14 | 25 ♦

Grilled filet of Wild Salmon & bacon wrapped shrimp in a Spanish  
garlic~shrimp sauce with Carolina Gold dirty rice & Sofrito collard greens  
([soh-FREE-toh] is a combination of onions, peppers, garlic & fresh  
herbs all sautéed in rendered bacon & finished with a sherry glaze.)

Absolutely wonderful!

**Candy of the Sea** (*melts in your mouth, not in your hands*) 14 | 25 ♦

Jumbo Sea Scallops, marinated in roasted garlic with a hint of coconut &  
cream. Pan seared or grilled & served over sautéed greens, a side of  
Carolina Gold dirty rice & drizzled with a sweet basil~chili oil.

**BIN Stack** 25 ♦

A grilled house aged Black Angus filet mignon medallion stacked high with a  
tantalizing BIN112 crab cake, a fried green tomato & Carolina Gold dirty  
rice. Surrounded by sautéed greens & a to-die-for lobster, bacon, garlic &  
roasted red pepper sauce.

## On the Board Walk, Down by the Sea ♦

**Chicken of the Sea (How is that?)** 13 | 24

Sashimi grade tuna over a cucumber~ginger salad with wasabi & sesame.  
Served with Carolina Gold dirty rice.

**Black n' Blue** 13 | 24

Sashimi grade tuna, blackened & drizzled with a balsamic glaze, Carolina  
Gold dirty rice & sautéed greens.

## Funny Farm ♦

**Porky's Return** 12 | 23

Grilled Pork tenderloin smothered in a burgundy barbeque sauce.  
Served with braised baby spinach & Carolina Gold dirty rice.

**Lip Smackin' Good** 14 | 25

Grilled house aged Black Angus filet mignon medallions, topped with 5  
cheese pimento cheese & surrounded by a lobster, bacon & sherry gravy  
over Sofrito collard greens & Carolina Gold dirty rice.

**Steak n' Eggs** 14 | 25

Grilled house aged Black Angus filet mignon medallions topped with a fried  
egg over Carolina Gold dirty rice, Sofrito collard greens & finished with a  
balsamic & bourbon infusion. Who says breakfast is only for the AM?

**No Way, 2 Way Duck** 24

Maple Leaf Duck breast, seasoned perfectly then triple seared medium-rare  
& crispy. All finished with roasted potatoes, baby Parisian carrots & South  
Carolina Peach~Pear Chutney.

**Free as a Bird!!!** 10 | 18

Roasted chicken breast served with a leeks & cream sauce, baby roasted  
balsamic potatoes & dressed greens.

## Earth, Wind & Fire ♦

**Wild Greens, Forever** 5 | 9

Fresh wild greens tossed with almonds, dried cranberries, plum tomatoes  
& julienne gourds with your choice of basil & aged sherry vinaigrette,  
farmland garlic, rustic blue cheese, raspberry vinaigrette or Sriracha ranch.

*With goat cheese* 8 | 12 - *With grilled chicken* 9 | 13

*With grilled salmon* 11 | 15

BIN112 on trade street Classics