



Group Dinner Menu

For 51-150 Guests

Pricing per Adult Listed Below

Included in the above price, your guests will enjoy:

- All non-alcoholic drinks (up to 2 hours)
- House Salad with Our Signature Honey Dijon Citrus Vinaigrette & Slow Rise Dinner Rolls
- Fresh Vegetables (except option #4) & Chef's Starch Of The Day (except option #4)
- Homemade Key Lime Pie
- You May Select One Main Course Option for your guests:
 - #1 - Ribeye - USDA Choice Bone-In - \$47.95**
 - #2 - 6oz Choice Filet Mignon with a Wild Mushroom Demi-Glace - \$49.95 per person**
Add a 4oz. Maine Lobster Tail - \$Market Price
 - #3 - "Fishing Tournament Special" - BBQ Chicken & Pulled Pork served with Baked Beans, Corn on the Cob & Cole Slaw - \$35.95**
 - #4 - Fresh Catch of the Day - Lightly Sautéed (In Season/\$Market Price)**
 - #5 - Fresh Seasonal Local Gulf Stone Crab Claws (In Season/\$Market Price)**

Price Breakdown for Above Options

(Popular Options)	Option # 1 Price / Person	Option #2 Price / Person	Option #3 Price / Person	Option #4/5 Price / Person
Food:	\$49.95	\$49.95	\$35.95	\$Market
Service Charge	\$9.99	\$9.99	\$7.19	\$N/A
Pre Tax Total	\$59.94	\$59.94	\$43.14	\$N/A
6.5% Sales Tax	\$3.90	\$3.90	\$2.80	\$N/A
Grand Total (With Tax & Service Charge)	\$63.84	\$63.84	\$45.94	\$N/A

Package Upgrades:

- Fresh Local Stone Crab Claws (In Season/Market Price)
- Peel & Eat Shrimp \$5.95++ Per Person
- Island Fish Dip \$5.95++ Per Person
- Chef's Homemade Shrimp Bisque \$5.95++ Per Cup
- Caramel Turtle Fudge Ice Cream Pie \$2.00++ Per Person Extra Charge

Food Allergy Notice - Please be advised that food prepared here may contain these ingredients:
Milk, Egg, Soy, Wheat, Fish, Shellfish, Tree Nuts, Peanuts

Public Notice - Please be advised that consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness