



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

#2 - 6oz Choice Filet Mignon with a Wild Mushroom Demi-Glace

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

#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

| | Option # 1 Price / Person | Option #2 Price / Person | Option #3 Price / Person | Option #4/5 Price / Person |
|------------------------|---------------------------------|---------------------------------|---------------------------------|---------------------------------|
| Food: | <i>Call for current pricing</i> | <i>Call for current pricing</i> | <i>Call for current pricing</i> | <i>Call for current pricing</i> |
| Service Charge: | 20% | 20% | 20% | 20% |
| Sales Tax: | 6.5% | 6.5% | 6.5% | 6.5% |

Package Upgrades:

Fresh Local Stone Crab Claws (In Season/Market Price)

Peel & Eat Shrimp

Island Fish Dip

Chef's Homemade Shrimp Bisque

Homemade Chocolate Chip Cookie Dough Jumbo Ice Cream Sandwich

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