



GROUP DINING MENUS

*All prices are subject to 7% sales tax & 22% service charges by:
Admin Service Charge 5.0% • Banquet Service Charge 17.0%*

Bar Packages

Do Not Include Doubles, Neat, Rocks, Shots & Martinis
Mixers Are Included except for Red Bull
Selection is Subject to Change

Premium Bar: Single Pour Liquor Spirits

Grey Goose/Tito's, Hendricks/Tanqueray, Crown Royal, Jameson, Buffalo
Trace, JWB, Bacardi/Captain Morgan,
Don Julio Blanco, Domestic + Imported Beer, Wine, Prosecco

(2) Hours \$50/person

(3) Hours \$60/person

(4) hours \$70/person

Call Bar: Single Pour Liquor Spirits

Absolut / Svedka, Beefeater /Bombay, Jack Daniels, Dewar's, Cruzan, Jim
Beam, Altos
Domestic + Imported Bottled Beer, House Wine

(2) Hours \$40/person

(3) Hours \$50/person

(4) hours \$60/person

Domestic & Imported Beer, House Wine

(2) Hours \$35/person

(3) Hours \$40/person

(4) hours \$45/person



BRUNCH BUFFET

Served Saturdays & Sundays
Based on Two Hours Maximum
\$60.00

Create Your Own CREPES & WAFFLES

Toppings May Include:

Chocolate Chips • White Chocolate Chips • Berries • Nutella Marshmallows • Toasted Coconut • Chocolate Syrup • Caramel Peanut Butter • Whipped Cream • Maple Syrup

OMELET

Your Choice of: Regular Eggs or Egg Whites

May Include:

**Ham • Bacon • Chorizo • Chicken • Crab • Tomato •
Onions Peppers • Spinach • Mushrooms • Pico de Gallo
Cheddar Cheese • American Cheese • Feta Cheese
Mozzarella Cheese
Carving Station
Assorted Sushi
Assorted Salads
Fruit Salad**

**Scrambled Eggs • Breakfast Potatoes • Vegetables •
Bacon Sausage Links • Smoked Salmon • Mac n' Cheese
Chicken Tenders • Mini Desserts • Muffins
Croissants • Bagels • Butter • Cream Cheese**

**Coffee
Hot/Iced Tea
Soft Drinks**

\$35.00 pp Two Hours of Bottomless Mimosas & Bloody Mary's

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LUNCH MENU

Monday - Friday

\$40

APPETIZERS

Pre-Select Two (2) Served Sharing Style

Shooters Calamari
Dynamite Aioli

Flatbreads
Chicken Pesto, Margherita

Veggie Summer Roll (V)

Guava-Chili Chicken Wings
Carrot Sticks

ENTRÉE

Pre-Select Four (4) for Guests selection of

Shooters Waterfront Cheeseburger

Angus Beef, Vermont aged cheddar, lettuce, tomatoes, onions, signature sauce, brioche bun, french fries

Garden Burger

Lentils, quinoa, flax seeds, oats, black beans, carrots, portabella mushroom, zucchini, onions, garlic, black bean vinaigrette, hummus, french fries

Cajun Chicken Pasta

Fettuccine, grilled chicken, parmesan, tomato garlic sauce

Grilled Shrimp Caesar Salad

Romaine, Grilled Shrimp, Pecorino Croutons, Shaved Parmesan, Caesar Dressing

Crispy Mahi Tacos

Three flour tortilla, cilantro crema, tangy slaw, pineapple relish, spicy mayo, french fries

New England Lobster Roll (+\$15)

Chilled Maine lobster salad, buttered potato roll, french fries

Soy Miso Glazed Salmon (+\$10)

Scallion rice cake, baby bok choy, sesame ginger vinaigrette

DESSERT

Pre-Select One (1) Served individually

Caribbean Bread Pudding Flan

Brown butter tuille

Chocolate Cake

Mixed berry compote, whipped cream, chocolate ganache

Includes Soft Drinks, Iced/Hot Tea, Coffee

FAMILY STYLE #1

\$60

APPETIZERS

Pre-Select Two (2) Served Sharing Style

Shooters Calamari
Dynamite Aioli

Cornbread
Hot Honey Butter

Flatbreads
Chicken Pesto, Margherita, Charcuterie

Veggie Summer Roll (V)

Guava-Chili Chicken Wings
Carrot Sticks

SALAD

Pre-Select One (1) Served Individually

Shooters Salad

Mixed Field Greens, Goat Cheese, Toasted Almonds, Golden Raisins, White Balsamic Vinaigrette

Caesar Salad

Romaine, Pecorino Croutons, Shaved Parmesan, Caesar Dressing

ENTRÉE

Pre-Select Two (2) Served Sharing Style

Chimichurri Skirt Steak +\$10

**Lemon Thyme
Roasted Chicken**

**Soy Miso
Glazed Salmon**

Cajun Chicken Penne Pasta

**Korean Beef
Short Rib & Grits**

Cajun Shrimp Penne Pasta

ACCOMPANIMENTS

Pre-Select Two (2) Served Sharing Style

Garlic Mashed Potatoes • Roasted Potatoes • Asparagus • French Fries
Caramelized Baby Carrots • Creamed Corn • Truffle Mac and Cheese

DESSERT

Pre-Select One (1) Served individually

Caribbean Bread Pudding Flan
Brown butter tuille

Chocolate Cake
Mixed berry compote, whipped cream, chocolate ganache

Includes Soft Drinks, Iced/Hot Tea, Coffee

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FAMILY STYLE #2

\$85

APPETIZERS

Pre-Select Three (3) Served Sharing Style

Frito Misto

Crispy Calamari, Shrimp, Scallops

Cornbread

Hot Honey Butter

Flatbreads

Chicken Pesto, Margherita, Charcuterie

Shrimp Cocktail

Korean Beef Short Rib

Anson Mills Grits

Guava-Chili Chicken Wings

Carrot Sticks

SALAD

Pre-Select One (1) Served Individually

Shooters Salad

Mixed Field Greens, Goat Cheese, Toasted Almonds, Golden Raisins, White Balsamic Vinaigrette

Caesar Salad

Romaine, Pecorino Croutons, Shaved Parmesan, Caesar Dressing

ENTRÉE

Pre-Select Three (3) Served Sharing Style

Cashew Crusted Mahi

Lemon Thyme Roasted Chicken

Ribeye Steak

Cajun Shrimp Pasta

Hatfield Bone - In Pork Chops

Soy Miso Glazed Salmon

Cajun Chicken Pasta

ACCOMPANIMENTS

Pre-Select Two (2) Served Sharing Style

Garlic Mashed Potatoes • Roasted Potatoes • Asparagus • French Fries

Caramelized Baby Carrots • Creamed Corn • Truffle Mac and Cheese

DESSERT

Pre-Select One (1) Served individually

Caribbean Bread Pudding Flan

Brown butter tuille

Chocolate Cake

Mixed berry compote, whipped cream, chocolate ganache

Includes Soft Drinks, Iced/Hot Tea, Coffee

SUNSEEKER

\$60

APPETIZERS

Pre-Select Two (2) Served Sharing Style

Shooters Calamari
Dynamite Aioli

Cornbread
Hot Honey Butter

Coconut Shrimp
Mango pico de gallo

Flatbreads
Chicken Pesto, Margherita, Charcuterie

Guava-Chili Chicken Wings
Carrot Sticks

SALAD

Pre-Select One (1) Served Individually

Shooters Salad (GF)

Mixed Field Greens, Goat Cheese, Toasted Almonds, Golden Raisins, white Balsamic Vinaigrette

Caesar Salad

Romaine, Pecorino Croutons, Shaved Parmesan, Caesar Dressing

ENTRÉE

Pre-Select (4) for Guests selection of

Cajun Shrimp Fettuccine Pasta

Blackened shrimp, mornay sauce, parmesan cheese

Soy Miso Glazed Salmon

Sushi rice cake, baby bok choy, sesame ginger vinaigrette

Lemon Thyme Roasted Chicken

Semi Boneless ½ chicken, Bourbon glaze, raisin,
Rainbow fingerling potatoes, caramelized baby carrots, Demi - Glaze

Hatfield Bone-In Pork Chops

Truffle creamed corn, roasted rainbow fingerling potato, bacon onion jam,
maple mustard glaze

Eggplant Involtini V GF

Zucchini, beech mushroom, dairy free ricotta, fennel pomodoro

DESSERT

Pre-Select One (1) Served Individually

Caribbean Bread Pudding Flan

Brown butter tuille

Chocolate Cake

Mixed berry compote, whipped cream, chocolate ganache

Includes Soft Drinks, Iced/Hot Tea, Coffee

FEADSHIP \$85

APPETIZERS

Pre-Select Three (3) Served Sharing Style

Frito Misto

Crispy Calamari, Shrimp, Scallops

Spicy Tuna Roll & Salmon Roll

Flatbreads

Chicken Pesto, Margherita, Charcuterie

Shrimp Cocktail

cocktail sauce, mango pico de gallo,
frisee salad

Guava-Chili Chicken Wings Carrot Sticks

Korean Beef Short Rib

Anson Mills Grits

SALAD

Pre-Select One (1) Served Individually

Shooters Salad (GF)

Mixed Field Greens, Goat Cheese, Toasted Almonds, Golden Raisins,
White Balsamic Vinaigrette

Caesar Salad

Romaine, Pecorino Croutons, Shaved Parmesan, Caesar Dressing

ENTRÉE

Pre-Select (4) for Guests selection of

Pan Seared Grouper

Parsnip puree, asparagus, trout roe lemon butter sauce

Cashew Crusted Mahi GF

Sticky white rice, red Thai coconut curry sauce, Toasted coconut flakes

Scallops and Prawns

Truffle creamed corn, roasted cauliflower, potato hash, seared scallop, shrimp,
frisee radish salad, lemon butter sauce

Lemon Thyme Roasted Chicken

Semi Boneless ½ chicken, Bourbon Glaze,
Rainbow Potatoes, Caramelized Baby Carrots

16oz Ribeye (+\$10)

Garlic Mashed Potatoes, Asparagus,
Herb Garlic Crust Demi - Glace

8oz Filet Mignon (+ \$10) GF

Mashed potatoes, Grilled Asparagus, Demi - Glace

DESSERT

Pre-Select One (1) Served Individually

Caribbean Bread Pudding Flan

Brown Butter Tuille

Chocolate Cake

Whipped Cream, Chocolate Ganache

Includes Soft Drinks, Iced/Hot Tea, Coffee

KIDS MENU

Children 12 Years of Age and Under \$20

ENTRÉE

Pre-Select Three (3) for Guests Selection of

Fried Chicken Tenders

French Fries

Cheeseburger Sliders

French Fries

Mac n' Cheese

French Fries

Coconut Shrimp

French Fries

Grilled Cheese Sandwich

French Fries

Cheese Flatbread

Pepperoni Flatbread

DESSERT

Pre-Select One (1) Served Individually

Ice Cream

Chocolate Cake Pudding

BEVERAGES

Milk

Juice

Soft Drinks