



GROUP DINING MENUS



BRUNCH BUFFET

*Served Saturdays & Sundays
Based on Two Hours Maximum
\$55.00/person*

Create Your Own **CREPES OR WAFFLES**

Toppings May Include:

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

Beverages Included:

Coffee
Hot/Iced Tea
Soft Drinks

\$25.00 per person: Two Hours of Bottomless Mimosas & Bloody Mary's

** All prices are subject to 7% sales tax & 22% service charge * Prices and Selection are subject to change*

LUNCH MENU

Served Monday-Friday | \$35/person

APPETIZER

Pre-Select Two (2) Served Sharing Style

Smoked Fish Dip

Carrot & Celery Sticks,
Lavash, Tandoori

Shooters Calamari

Chipotle Garlic Lime Aioli

Guacamole

Taro Root Chips (GF)

Chef's Flatbread Selection

Guava-Chili Chicken Wings

Carrot Sticks

ENTRÉE

Pre-Select Four (4) Guests selection of

Shooters Waterfront Cheeseburger*

Certified Angus Beef, Cheddar Cheese, Signature Sauce,
Lettuce, Tomato, Onion & Brioche Bun, French Fries

Cajun Chicken Fettuccini

Fettuccini Pasta, Mornay Sauce, Onions, Parmesan Cheese

Cubano

Mojo Pulled Pork, Black Forest Ham, Swiss Cheese, Pickles,
Mayo/Mustard, Served with French Fries

Grilled Shrimp Caesar Salad

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

Cajun Shrimp Fettuccini

Fettuccini Pasta, Mornay Sauce, Onions, Parmesan Cheese

Fish & Chips +10/person

Buttermilk Cornmeal Breaded Local Caught Fish.
Served with French Fries & Sambal Mango Chili Slaw

Grilled Soy-Ginger Glazed Salmon +10/person

Asian Vegetable Stir Fry

DESSERT

Pre-Select One (1)

Caribbean Bread Pudding Flan

Chocolate Cake

Includes Soft Drinks, Iced/Hot Tea, Coffee

* All prices are subject to 7% sales tax & 22% service charge * Prices and Selection are subject to change * Vegan Option Available * Cheeseburger- No Substitutions, Burgers are Served Chef's Medium (pink in the Center), unless an alternate temperature is selected for All Guests. Lettuce, Tomato, Onion is served on the Side

FAMILY STYLE #1

\$55/person

APPETIZERS

Pre-Select Two (2) Served Sharing Style

Guacamole
Taro Root Chips (GF)

Coconut Shrimp
Mango- Chili Sauce

Shooters Calamari
Chipotle Garlic Lime Aioli

**Guava-Chili
Chicken Wings**
Carrot Sticks

**Chef's Flatbread
Selection**

Spicy Tuna Roll
Tuna, avocado, lettuce,
cucumber, spicy mayo

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 Two (2) Served Sharing Style

**Grilled Soy-Ginger
Glazed Salmon**

**Herb-Honey Lavender
Roasted Chicken**

Cajun Shrimp Penne Pasta

Cajun Chicken Penne Pasta

Chipotle Meco BBQ Skirt Steak +\$10 per person

Lollipop Lamb Chops +\$10

Maine Lobster Tail +\$15

SIDES

Pre-Select Two (2) Served Sharing Style

White Cheddar Mashed Potatoes • Lyonnaise Potatoes

Grilled Asparagus • Sautéed Broccoli • Seasonal Roasted Vegetables

Mac & Cheese: Mornay sauce • Risotto: Roasted Red Pepper, Corn & Goat Cheese

DESSERT

Pre-Select One (1) Served individually

Caribbean Bread Pudding Flan

Chocolate Cake

Includes Soft Drinks, Iced/Hot Tea, Coffee

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FAMILY STYLE #2

\$80/person

APPETIZERS

Pre-Select Three (3) Served Sharing Style

Guacamole
Taro Root Chips (GF)

Coconut Shrimp
Mango- Chili Sauce

Shooters Calamari
Chipotle Garlic Lime Aioli

**Guava-Chili
Chicken Wings**
Carrot Sticks

**Chef's Flatbread
Selection**

Spicy Tuna Roll
Tuna, avocado, lettuce,
cucumber, spicy mayo

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 Three (3) Served Sharing Style

Cashew-Crusted Mahi

Grilled Rib Eye Steak*

**Herb-Honey Lavender
Roasted Chicken**

**Grilled Soy-Ginger
Glazed Salmon**

**Seared Brown Butter
Scallops & Shrimp**

Chipotle Meco BBQ Skirt Steak +\$10 per person

Lollipop Lamb Chops +\$10

Maine Lobster Tail +\$15

SIDES

Pre-Select Three (3) Served Sharing Style

White Cheddar Mashed Potatoes • Lyonnaise Potatoes

Grilled Asparagus • Sautéed Broccoli • Seasonal Roasted Vegetables

Mac & Cheese: Mornay sauce • Risotto: Roasted Red Pepper, Corn & Goat Cheese

DESSERT

Pre-Select One (1) Served individually

Caribbean Bread Pudding Flan

Chocolate Cake

Includes Soft Drinks, Iced/Hot Tea, Coffee

SUNSEEKER

Plated Dinner Menu | \$55/person

APPETIZERS

Pre-Select Two (2) Served Sharing Style

Shooters Calamari
Chipotle Garlic Lime Aioli

Guacamole
Taro Root Chips (GF)

Chef's Flatbread
Selection

Guava-Chili Chicken
Wings
Carrot Sticks

Smoked Fish Dip
Carrot & Celery Sticks,
Lavash, Tandoori

SALAD

Pre-Select One (1)

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

Guests selection of

Grilled Soy-Ginger Glazed Salmon

Asian Vegetable Stir Fry

Cajun Shrimp Fettuccini

Fettuccini Pasta, Mornay Sauce, Onions, Parmesan Cheese

Herb-Honey Lavender Roasted Chicken

Roasted Half Chicken, Brined & Marinated, Fingerling Potatoes, Heirloom Carrots

Cajun Chicken Fettuccini

Fettuccini Pasta, Mornay Sauce, Onions, Parmesan Cheese

Chipotle Meco BBQ Skirt Steak +\$10 per person

Seasonal Roasted Vegetables, White Cheddar Mashed Potatoes

DESSERT

Pre-Select One (1)

Caribbean Bread Pudding Flan

Chocolate Cake

Includes Soft Drinks, Iced/Hot Tea, Coffee

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*Skirt Steak is served Chef's Medium (pink in the Center) unless an alternate temperature is selected for All Guests.

FEADSHIP

Plated Dinner Menu | \$80/person

APPETIZERS

Pre-Select Three (3) Served Sharing/Family Style

Coconut Shrimp
Mango- Chili Sauce

Shooters Calamari
Chipotle Garlic Lime Aioli

Guacamole
Taro Root Chips (GF)

Smoked Fish Dip
Carrot & Celery Sticks,
Lavash, Tandoori

**Chef's Flatbread
Selection**

SALAD

Pre-Select One (1)

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) Guests selection of

Grilled Rib Eye Steak*

14oz. Ribeye, Lyonnaise Potatoes, Asparagus, Port Demi Glacé

Seared Brown Butter Scallops & Shrimp

Roasted Red Pepper, Corn & Goat Cheese Risotto, Lemon Arugula Coulis

Cashew Crusted Mahi

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

Herb-Honey Lavender Roasted Chicken

Roasted Half Chicken, Brined & Marinated, Fingerling Potatoes, Heirloom Carrots

Grilled Soy-Ginger Glazed Salmon

Asian Vegetable Stir Fry

Baked Seafood Pasta

Rock shrimp, bay scallops, PEI mussels, jumbo lump crab, Torchio pasta

DESSERT

Pre-Select One (1)

Caribbean Bread Pudding Flan

Chocolate Cake

Includes Soft Drinks, Iced/Hot Tea, Coffee

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KIDS MENU

*Children 12 Years of Age and Under
\$20/child*

ENTRÉE

Pre-Select Three (3) for Guests Selection of One. Served Individually

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

Chocolate Sauce, Fresh Raspberry, Chantilly Crème

BEVERAGES

Milk

Juice

Soft Drinks

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A LA CARTE

Shrimp Cocktail Jumbo Shrimp, Key Lime Cocktail Sauce \$19

Fresh Oysters Mignonette, Cocktail Sauce, Horseradish \$19/\$38

Ahi Tuna Poke Avocado, Sushi Rice, Cucumber, Watermelon Radish, Carrots, Crispy Glass Noodles \$18

Norme De Mar Chilled Lobster Tail, Shrimp Cocktail, Alaskan King Crab Legs, Fresh Oysters \$110/\$190

Guava-Chili Chicken Wings Carrot Sticks \$18

Fish Dip: Carrot & celery sticks, lavash, tandoori \$15

Guacamole Taro Root Chips \$15

Mini Jumbo Lump Crab Cakes Carrot-Ginger Purée, Mango Relish \$8/Each

Grilled Lamb Lollipop Chops Mint Chimichurri, Goat Cheese Crumbles MKT

Prince Edward Island Mussels White Wine, Butter, Garlic, Shallots, Crostini \$18

Coconut Shrimp Mango- Chili Sauce \$19

Shooters Calamari Chipotle Garlic Lime Aioli \$18

Fruit & Cheese Platter Artisanal Cheeses, Honey, Assorted Fruit & Berries \$28

Add Charcuterie: Capicola, Calabrese, Salami, Prosciutto, Crackers +10

FLATBREADS

Margherita Baby Heirloom Tomatoes, Caramelized Onions Mozzarella, Marinara, Basil \$14

Caprese Mozzarella, Roasted Tomatoes, Avocado, Arugula, Aged Balsamic \$15

Pesto Chicken Balsamic Glazed Onions, Mozzarella, Roasted Red Peppers, Pesto Cream \$16

Charcuterie Prosciutto, Spicy Capicola, Genoa Salami, Manchego-Mozzarella Roasted Garlic Oil, Basil, Honey \$18

SUSHI

Bamboo Bite Tempura Shrimp, Cream Cheese, Avocado, Jalapeno, Hibachi & Eel Sauce \$15

Spicy Tuna Tuna, Avocado, Romaine, Cucumber, Spicy Mayo \$16

Veggie Roasted Red & Gold Beets, Avocado, Carrots, Asparagus, Sesame Seared Tofu, Gazpacho, Togarashi \$14

Hollywood Shrimp Tempura, Avocado, Cucumber, Topped w/ Baked Lump Crab \$20

Godzilla Tempura Shrimp, Ahi Tuna, Chili Oil, Avocado, Cream Cheese, Wakame Salad, Tempura Flakes \$18