



RESTAURANT • OCEAN BAR

maximum of 24 guests

Dinner Menu #1

Appetizer

(served family style)

Hummus & Naan
Cucumber & carrot pico de gallo

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Salt & Pepper Calamari
Marinara

Entrées

(your choice)

Grilled All Natural Lemon Rosemary Chicken Breast
Pan Jus
Florida Green Beans, mushrooms and Roasted Potatoes

~

10oz New York Strip
mashed potatoes and seasonal vegetables

~

Blackened Mahi Mahi Mango Salsa
Coconut Rice grilled broccolini

Dessert

(your choice)

~

Key Lime Pie
Florida key lime, raspberry, whipped cream

~

Dulce de Leche Cheesecake
Caramel Drizzle

\$54 per person

A 25% service charge (30% for Beach, Pool and Cabana functions) and 6% sales tax
will be added to all food and beverage charges.

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RESTAURANT • OCEAN BAR

maximum of 24 guests

Dinner Menu #2

Appetizer

(served family style)

Hummus & Naan
cucumber & carrot pico de gallo

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Popcorn Shrimp & Avocado Cocktail

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Old Bay Crab Salsa
tortilla strips

Entrées

(your choice)

Grilled All Natural Lemon Rosemary Chicken Breast
Pan Jus
Florida Green Beans, mushrooms and Roasted Potatoes

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Grilled 14oz Strip, merlot demi
Mashed Potatoes and Florida Farm vegetables

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Pan Seared Black Grouper
Citus butter
Fingerling potato and fennel hash
Grilled asparagus w/thyme

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Dessert

(your choice)

Chocolate Brownie Mousse
raspberry, red fruit coulis

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Dulce de Leche Cheesecake
Caramel Drizzle

\$65 per person

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Dinner Menu #3

Appetizer

(served family style)

Buffalo Mozzarella & Heirloom Tomatoes
Aged Balsamic Vinegar & EVOO
Micro Basil

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Chilled funky Buda Steamed Shrimp
Siracha cocktail sauce, lemon

~

Old Bay Crab Salsa
Tortilla strips

Entrées

(your choice)

16oz Rib Eye
Herb butter

Mashed Sweet Potatoes and Florida Farm Vegetables

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Grilled Black Grouper, Diver Sea Scallops, Jumbo Shrimp
Roasted Corn Grits,
Green Beans Wrapped N apple wood smoked bacon
Cilantro Mango Butter Sauce,

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6oz Filet Mignon & Lobster Tail
Herb Roast Fingerling Potatoes, Glazed Baby Carrots and Steamed Asparagus
Merlot reduction & Drawn butter

Dessert

(your choice)

Chocolate Brownie Mousse
raspberry, red fruit coulis

~

Key Lime Pie
Florida key lime, raspberry, whipped cream

~

\$95 per person

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