



# Catering Menus

Please contact Casey Suggs, Catering Sales Manager  
850-215-2231 | [Casey@bythesearesorts.com](mailto:Casey@bythesearesorts.com)

1201 Beck Ave | Panama City, FL 32401  
[www.theshrimpboatrestaurant.com](http://www.theshrimpboatrestaurant.com)

## Plated Lunch Menu Options

*\*Can serve as Boxed Lunch*

### Salads

House Salad \$9.00++

Caesar Salad \$11.00++

Greek Salad \$13.00++

*Add Chicken \$6.00 Or Add Shrimp \$8.00*

### Sandwiches:

*Served with French Fries or Sweet Potato Fries*

#### **Turkey Bacon Club \$12.00++**

Fresh sliced Turkey Breast, Bacon, Lettuce, Tomato and Provolone

#### **Jerk Chicken Sandwich \$13.00++**

Sliced tender chicken breast tossed in our Jerk Sauce with Provolone Cheese on top of Lettuce and Tomato

#### **Philly Cheese Steak \$14.00++**

A Hoagie Bun Stuffed with tender Steak, Onions, Peppers, and Melted Provolone Cheese

#### **Mahi Mahi Sandwich \$15.00++**

8 oz. Mahi Mahi Fillet grilled or Blackened with Lettuce, Tomato and Red Onion

### Baskets

*Served with French Fries or Sweet Potato Fries*

#### **Fried Chicken Tenders \$12.00++**

Fresh sliced Turkey Breast, Bacon, Lettuce, Tomato and Provolone

#### **Fried Fish \$14.00++**

Fresh Fish dipped in our Lager Beer Batter then fried to crispy perfection

#### **Fried Shrimp \$16.00++**

Fresh Shrimp fried and served with Sriracha Citrus Remoulade

*Served with Water, Sweet Tea & Unsweet Tea*



# Plated Lunch Menu Options

*\$20.00++ per person*

## Entree:

*Select 2*

### **Islamorada Chicken**

Grilled Chicken Breast drizzled with a Honey Lime Soy Sauce over Rice Pilaf with Seasonal Grilled Vegetables.

### **Chipotle Mandarin Glazed Pork Tenderloin**

Tender Pork Loin Medallions with Chipotle Mandarin Glaze over Rice Pilaf with Seasonal Grilled Vegetables.

### **Shrimp Scampi**

Fresh Shrimp pan seared in White Wine, Garlic Butter and Fresh Herbs with Cherry Tomatoes and Linguine Pasta.

### **Creamy Chicken Marsala**

Grilled Chicken Breast topped with Creamy Marsala Sauce, served with Garlic & Herb Mashed Potatoes and Seasonal Grilled Vegetables.

### **Crab Cakes**

Two Fresh Crab Cakes seared and served with Roasted Red Potatoes and Seasonal Grilled Vegetables.

## Dessert

*Select 1*

**Brownies**

**Raspberry Cookies**

**Key Lime Squares**

*Served with Rolls & Butter, Water, Sweet Tea & Unsweet Tea*



# Buffet Lunch Menu Options

*\$25.00++ per person*

*Minimum 30 people.*

## Salads

*Select 1*

Pasta Salad

Potato Salad

Roasted Corn & Black Bean Salsa

## Entree:

*Select 2*

**Southern Fried Chicken**

Buttermilk Fried Chicken Pieces

**Pineapple Chicken**

Grilled Chicken Breast with Pineapple Relish & Sweet Chili Sauce

**Chipotle Mandarin Glazed Pork Tenderloin**

Tender Pork Loin Medallions with Chipotle Mandarin Glaze

**Key Lime Baked Tilapia**

Baked Tilapia Fillet topped with Key Lime Butter Sauce

**St. Andrews Pepper Steak**

Seasoned and Sliced Beef Steak with Peppers & Onions

## Sides

*Select 1*

Garlic & Herb Mashed Potatoes

3-Cheese Grits

Honey Baked Beans

Coconut Rice

Broccoli & Cheese Casserole

Seasonal Vegetable Medley

*Rolls & Butter*

*Water, Sweet Tea & Unsweet Tea*

## Dessert

*Select 1*

Brownies

Raspberry Cookies

Key Lime Squares



# Reception Menu Options

## Hors D'Oeuvres

### Cold Display

(50) Tomato Caprese Skewers with Balsamic Glaze @ \$150.00++

(50) Chicken Salad Crostini @ \$150.00++

Corn & Black Bean Salsa @ \$150.00++

*Served with Tortilla Chips. Serves 50.*

Smoked Tuna Dip @ \$150.00++

*Served with Tortilla Chips. Serves 50.*

(50) Marinated Shrimp Salad in Tartlet @ \$200.00++

Gourmet Cheese Board Display @ \$200.00++

*Served with Assorted Crackers. Serves 75.*

(50) Ahi Tuna Tacos @ \$250.00++

*Fresh Ahi Tuna with Asian Aioli in a freshly cooked Wonton Shell*

(50) Assorted Sushi Display @ \$250.00++

### Hot Display

(50) Spanakopita @ \$150.00++

*Spinach & Feta Cheese in Phyllo*

(50) Vegetable Spring Rolls @ \$150.00++

*Served with Sweet Chili Sauce*

(50) Teriyaki Pineapple Meatballs @ \$150.00++

(50) Buffalo Chicken Skewers @ \$200.00++

*Served with Blue Cheese Dipping Sauce*

(50) Coconut Fried Shrimp @ \$200.00++

*Served with Sweet Chili Sauce*

(50) Petite Crab Cakes @ \$200.00++

*House Made. Served with Sriracha Aioli*

(50) Pork Stuffed Mushroom Caps @ \$200.00++

(50) Steak Tips on Crostini with Blue Cheese Crumbles @ \$250.00++

(50) Lobster Nachos @ \$250.00++

*House Made Potato Chips with Lobster Cheese Sauce and garnished with Fried Arugula*



## **Plated Dinner Menu Options**

*All Options Listed Below Are Priced At \$35.00++ per plate*

### Salads

*Select 1*

House Salad

Caesar Salad

Greek Salad

### Entrée

*Select 1*

#### **Lemon Caper Chicken**

Grilled Chicken Breast topped with our Lemon Butter Sauce & Capers

#### **Parmesan Crusted Chicken**

Parmesan Crusted Chicken with Sundried Tomato & Asiago Cream Sauce

#### **Key Lime Mahi Mahi**

Grilled Mahi Mahi Fillet topped with Key Lime Butter Sauce

#### **Blackened Amber Jack**

Blackened and Grilled Amber Jack Fillet

#### **Skirt Steak**

Tender Skirt Steak with Beet Relish & Chimichurri Sauce

#### **Roasted Beef Strip Loin**

Sliced Roast Strip Loin of Beef with Creamed Horseradish Sauce

### Sides

*Select 1 Starch & 1 Vegetable*

#### Starch

Garlic & Herb Mashed Potatoes

Roasted Red Potatoes

Coconut Rice

#### Vegetable

Grilled Asparagus

Chef's Seasonal Vegetables

Normandy Vegetables

### Dessert

*Select 1*

Carrot Cake

Decadent Chocolate Cake

Key Lime Pie

Cheese Cake with Raspberry Coulis

## **Plated Dinner Menu Options**

*All Options Listed Below Are Priced At \$45.00++ per plate*

### Salads

*Select 1*

House Salad

Caesar Salad

Greek Salad with Fetta & Sundried Tomato Dressing

Strawberry Spinach Arugula Salad with Raspberry Walnut Dressing

### Entree:

*Select 1*

#### **Italian Stuffed Chicken**

Chicken Breast stuffed with Spinach, Mozzarella & Tomato

#### **Grouper Imperial**

Pan-seared Grouper Filet topped with Lump Crab Meat and a  
Lemon Beurre Blanc Sauce

#### **King Salmon**

Woodfire Grilled King Salmon Fillet with House Made Dill Sauce

#### **Filet Mignon**

Center-cut Filet topped with a Port Wine Demi Glaze

#### **Prime Rib**

Herb Crusted Prime Rib with Aus Jus and Horseradish

### Sides

*Select 1 Starch & 1 Vegetable*

#### Starch

Garlic & Herb Mashed Potatoes

Roasted Red Potatoes

Kimchi Mashed Potatoes

Coconut Rice

#### Vegetable

Normandy Vegetables

Chef's Seasonal Vegetables

Garlic & Lemon Pepper Sautéed Green Beans

Grilled Asparagus

### Dessert

*Select 1*

Carrot Cake

Decadent Chocolate Cake

Key Lime Pie

Cheese Cake with Raspberry Coulis

# Buffet Dinner Menu Options

*2 Entrée Selections & 2 Sides Selections: \$35.00++ per person*

*3 Entrée Selections & 3 Sides Selections: \$45.00++ per person*

**Minimum 30 people.**

## Salads

**Select 1**

**House Salad**

**Caesar Salad**

**Greek Salad**

## Entree:

**Select 2 OR 3**

**Creamy Chicken Marsala**

Grilled Breast topped with Creamy Marsala Sauce

**Pineapple Citrus Chicken**

Grilled Chicken Breast with Pineapple Relish & Sweet Chili Sauce

**Chipotle Mandarin Glazed Pork Tenderloin**

Tender Pork Loin Medallions with Chipotle Mandarin Glaze

**Crab Cakes**

Petite House Made Crab Cakes with Sriracha Citrus Remoulade

**Key Lime Baked Mahi Mahi**

Baked Mahi Mahi Fillet topped with Key Lime Butter Sauce

**St. Andrews Pepper Steak**

Seasoned and Sliced Beef Steak with Peppers & Onions

## Sides

**Select 2 OR 3**

**Garlic & Herb Mashed Potatoes**

**Grilled Asparagus**

**Edamame Risotto**

**Normandy Vegetables**

**Roasted Red Potatoes**

**Sautéed Green Beans**

**Coconut Rice**

**Broccoli & Cheese**

## Dessert

**Select 2**

**Brownies**

**Carrot Cake**

**Raspberry Cookies**

**Cheese Cake**

**Key Lime Squares**

**Red Velvet Cake**



## **Carving Stations**

*Served with Dinner Rolls & Appropriate Sauce or Garnish*  
**Uniformed Chef/Attendant Required for all**  
**Carving Stations & Action Stations**  
**at \$100.00++.**

### **Honey Bourbon Glazed Whole Ham**

*Serves 75*  
**\$275.00++**

### **Herb Roasted Turkey Breast**

*Serves 30*  
**\$200.00++**

### **Herb Crusted Tenderloin**

*Serves 20*  
**\$400.00++**

### **Herb Crusted Prime Rib**

*Serves 25*  
**\$375.00++**

## **Action Stations**

### **Pasta Station**

*Orecchiette & Penne Pastas, Marinara, Creamy Pesto Sauce & Alfredo Sauce  
Roasted Mushrooms, Sautéed Onions & Peppers, Parmesan, Chili Flakes &  
Garlic Bread*

**\$10.00++ per person**

*Add Chicken \$2.00 | Add Shrimp \$3.00*

### **Slider Station**

*BBQ Pulled Pork, Mojo Pulled Chicken & Shredded Beef  
Rolls, Fried Onions, Bacon, Cheddar Cheese, Cole Slaw, & Assorted BBQ  
Sauces.*

**\$15.00++ per person**

### **Fish Taco Station**

*Grilled Gulf Fish, Fried Popcorn Shrimp, Soft Flour Tortillas, Hard Corn  
Tortillas, Cheese, Shredded Lettuce, Diced Tomatoes, Sour Cream,  
Guacamole, Salsa & Sriracha Aioli*

**\$15.00++ per person**

## Cash Bar Prices

*Inclusive of Tax*

Super Premium Cocktails \$9.00

Bombay Sapphire Gin, Grey Goose Vodka, Crown Royal Whiskey, Chivas Regal Scotch

Call Cocktails \$7.00

Beefeater Gin, Absolute Vodka, Jack Daniel's Whiskey, Jim Beam Bourbon,  
Dewar's Scotch, Bacardi Rum

Well Cocktails \$6.00

House Whiskey, Rum, Vodka

House Wine \$7.00

House Wine (*Bottle*) \$25.00

Craft & Imported Beer \$5.00

Domestic Beer \$4.00

Soda & Bottled Water \$3.00

## Host Bar Prices

*Drinks to be Billed Based on Consumption*

Super Premium Cocktails \$8.50++

Call Cocktails \$6.50++

Well Cocktails \$4.50++

House Wine \$6.50++

House Wine (*Bottle*) \$20.00++

Craft & Imported Beer \$4.50++

Domestic Beer \$3.50++

Soda & Bottled Water \$2.50++

## Drink Tickets

*Price Per Ticket*

*All Drink Tickets will be priced the same, and Billed on Consumption.*

Full Bar \$6.50++

Beer, Wine & Soda \$5.00++

## Keg Beer

Domestic Keg \$325.00++

Import Keg \$400.00++

## Custom Bar

Margarita Bar | Martini Bar | Moonshine Bar

## **General Information**

**Please note that we will customize our Menus to your taste. So, if you have something in mind, please let our Catering Staff know, and we would be delighted to accommodate you!**

**All catered events are subject to a 22% Service Charge, and 8% Tax Fee.**

No food and beverage may be brought in, aside from cakes or guest favors.

Applicable Fees may apply for: Bartenders, Station Attendants or Butler Service Attendants.

Deposits are due with the signed contract. Only signed contracts and deposits guarantee space.

Cancellation: Groups with cancel will forfeit their deposit if they are to cancel within three months of the event date. If a group chooses to cancel, they may move their event date, with no penalty or additional fees.

Final F&B Guarantees are due one week prior to event date.

\*Events on Saturday or Sunday will need to provide guarantees by the Monday prior to their event. This guarantee includes total number of guests and menu. After final guarantees are provided, guest count may go up, but not down. If no guarantee is given by appointed time, and client is unreachable, then the estimated amount will stand as the guarantee.

Final estimated balance is due one week prior to event date. Final Estimate will include an estimate of items to be billed on consumption. \*Events on Saturday or Sunday will need to provide balance due by the Monday prior to their event.

Restaurant to Provide: Tables, Chairs, Table Linen, Napkins, appropriate Utensils and Serving Dishes.