



RESTAURANT
— Est.  1950 —
Shrimp Boat

HOLIDAY Menus

Please contact Casey Suggs, Catering Sales Manager
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1201 Beck Ave | Panama City, FL 32401
www.theshrimpboatrestaurant.com

Plated Lunch Menu Options

Limited Menu Selections

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



Buffet Lunch Menu Options

\$25.00++ per person

Minimum of 50 People

Salads

Select 1

Pasta Salad

Potato Salad

Roasted Corn & Black Bean Salsa

Entree:

Select 2

Southern Fried Chicken

Buttermilk Fried Chicken Pieces

Pineapple Citrus Chicken

Grilled Chicken Breast with Pineapple Relish & Citrus Cream Sauce

Sliced Honey Ham

Honey Baked Sliced Ham

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

Chef's Seasonal Stuffing

Broccoli & Cheese Casserole

Seasonal Vegetable Medley

Choice of Rolls & Butter OR Hushpuppies

Water, Sweet Tea & Unsweet Tea

Dessert

Select 1

Brownies

Raspberry Cookies

Key Lime Squares

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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

Hot Display

(50) Spanakopita @ \$150.00++

Spinach & Feta Cheese in Phyllo

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

Served with Sweet Chili Sauce

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

Served with Blue Cheese Dipping Sauce

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

Served with Sweet Chili Dipping Sauce

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

House Made. Served with Sriracha Citrus Sauce

(50) Scallops Wrapped in Bacon @ \$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 \$25.00++ per plate

Salads

Select 1

House Salad

Caesar Salad

Entree:

Select 1

Honey Ham

Sliced Honey Ham, Garlic & Herb Mashed Potatoes
and Seasonal Vegetables

Creamy Chicken Marsala

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

Skirt Steak

Tender Skirt Steak with Beet Relish & Chimichurri Sauce,
Garlic & Herb Mashed Potatoes and Seasonal Vegetables

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

Dessert

Select 1

Brownie

Raspberry Cookies

Key Lime Square

Plated Dinner Menu Options

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

Salads

Select 1

House Salad
Caesar Salad
Greek Salad

Entree:

Select 1

Lemon Capper Chicken

Grilled Chicken Breast topped with our Lemon Butter Sauce & Cappers,
Roasted Red Potatoes and Seasonal Vegetables

Key Lime Blackened Mahi Mahi

Seasoned and Grilled Mahi Mahi Fillet topped with Key Lime Butter Sauce,
Roasted Red Potatoes and Seasonal Vegetables

Roasted Strip Loin

Sliced Roast Strip Loin of Beef with Creamed Horseradish Sauce,
Roasted Red Potatoes and Seasonal Vegetables

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

Dessert

Select 1

Cheese Cake with Raspberry Coulis
Carrot Cake
Red Velvet Cake



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 of 50 People

Salads

Select 1

House Salad

Caesar Salad

Greek Salad

Entree:

Creamy Chicken Marsala

Grilled Breast topped with Creamy Marsala Sauce

Pineapple Citrus Chicken

Grilled Chicken Breast with Pineapple Relish & Citrus Cream Sauce

Sliced Honey Ham

Honey Baked Sliced Ham

Crab Cakes

Petite House Made Crab Cakes with Sriracha Citrus Remoulade

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

Garlic & Herb Mashed Potatoes

Roasted Red Potatoes

Edamame Risotto

Chef's Seasonal Stuffing

Broccoli & Cheese Casserole

Seasonal Vegetable Medley

Dessert

Select 2

Brownies

Carrot Cake

Raspberry Cookies

Cheese Cake Bars

Key Lime Squares

Red Velvet Cake



Carving Stations

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

Honey Bourbon Glazed Whole Ham

Serves 75

\$250.00++

Herb Roasted Turkey Breast

Serves 50

\$200.00++

Herb Crusted Tenderloin

Serves 50

\$400.00++

Herb Crusted Prime Rib

Serves 75

\$500.00++

Action Stations

Pasta Station

Orecchiette & Penne Pasta

Marinara, Creamy Pesto Sauce and 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

*Fresh Rolls, Fried Onions, Bacon, Cheddar Cheese, Cole Slaw, and
Assorted BBQ Sauces.*

\$15.00++ per person

Cash Bar Prices

Cocktails \$9.00

Wine \$7.00

Craft & Imported Beer \$5.00

Domestic Beer \$4.00

Soda & Bottled Water \$3.00

Open Bar Prices

Per Person

1st Hour: \$15.00++

2nd Hour: \$10.00++

3rd Hour: \$7.00++

4th Hour: \$7.00++

Custom Bar

Margarita Bar

Martini Bar

Bourbon 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 6.5% tax fee.

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

Applicable Fees may apply: Bartenders, Station Attendants or Butler Service Attendants are \$100.00++ each.

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.

*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.