



Runaway Island

BEACH BAR & GRILL

SEAFOOD · SPIRITS · SUNSETS

APPETIZERS

Baja Rolls

Blackened Chicken with Corn & Black Beans.
Fried and Served with Sweet Thai Dipping Sauce. 12

Caribbean Wings

Boneless Wings Tossed in Our Own Caribbean Spiced Rum Glaze,
Served with Celery & Ranch. 12

Chips and Salsa

House Made Salsa Served with Warm Tortilla Chips. 6

New Orleans BBQ Shrimp

Jumbo Gulf Shrimp Simmered in White Wine and Worcestershire Butter
Sauce with Cajun Seasoning. Served with Toasted French Bread. 13

St. Andrews Shrimp

Crab Stuffed Bacon Wrapped Jumbo Gulf Shrimp,
Served with Sweet and Spicy Sauce. 13

Shrimp and Crab Parmesan Dip

Gulf Shrimp and Crab in a Rich Creamy Parmesan Sauce
Served with Tortilla Chips. 14

Surfside Tuna Dip

Smoked Ahi Tuna Dip, Served with Tortilla Chips. 13

Peel and Eat Shrimp

A Half Pound of Shell on Gulf Shrimp
Served with a Side of Cocktail Sauce. 13

FISH TACOS

Served with your choice of side:
Fries, Yukon Gold Mash, Red Beans & Rice or the Vegetable of the Day.
After 4 pm Gouda Grits are also available.
Side Salad can be added for 3

Runaway Tacos

Blackened Fish on Crunchy Slaw Topped with Remoulade,
Mixed Cheese & Pico de Gallo. 13

Baja Tacos

Fried Fish Topped with Chipotle Cream,
Shredded Mixed Cheese & Fresh Pico on Green Cabbage Slaw. 13

Shrimp Tacos

Fried Shrimp, Shredded Cabbage and Lime Cilantro Aioli
Topped with Pico de Gallo. 13

Blackened Mahi Tacos

Blackened Mahi with Shredded Cabbage, Cilantro Ranch,
and Pico de Gallo. 14

SOUP & SALAD

Runaway Salad

Our House Salad Featuring Romaine and Seasonal Greens, Topped with
Crumbled Goat Cheese, Bacon, Sliced Almonds & Fresh Berries
Served with Sweet Onion Dressing. 13

Add Blackened Chicken or Smoked Salmon. 4

Caesar

Chopped Romaine Lettuce, Croutons & Parmesan
with Creamy Caesar Dressing. 12

Add Blackened Chicken or Smoked Salmon. 4

Boudreaux's Chowder

Shrimp, Grouper, Crawfish, Andouille & Red Potatoes,
Simmered in Beer and Seafood Broth. Bowl 8 Cup 5

Be aware of raw or under cooked foods. Foods from animals such as meat, poultry, fish, shellfish and eggs when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of food borne illnesses.

18% gratuity is added to tables of 8 or more, large parties one check please.

ENTREES

Served with your choice of side:
Fries, Yukon Gold Mash, Red Beans & Rice or the Vegetable of the Day.
After 4 pm Gouda Grits are also available.
Side Salad can be added for 3

St. Joe Shrimp

Jumbo Gulf Shrimp Served Fried, Grilled or Blackened. 23

Runaway Grouper

Blackened Grouper with Lump Crab
Topped with Lemon Butter Sauce. 34

St. Charles Redfish

Blackened Redfish Topped with Gulf Shrimp and a
White Wine and Worcestershire Bayou Sauce. 26

Parmesan Crusted Flounder

Parmesan Crusted Flounder, Baked Golden Brown, and Topped
with Jumbo Gulf Shrimp and Lemon Butter. 26

Mahi Imperial

Mahi Filet Filled with a Shrimp, Crab and Scallop Imperial Stuffing,
Baked and Topped with Lemon Butter. 26

Islamorada Platter

Fresh Catch of the Day, Bay Scallops
and Shrimp, Fried Golden Brown. 25

Alaskan Snow Crab

A Pair of Clusters, Steamed and Served with Butter. 26

Hawaiian Ribeye

Marinated in Soy, Pineapple, Ginger, and Garlic
and Grilled to Your Liking. 28

Crab Cakes

A Pair of Maryland Style Crab Cakes
Served with Lemon Caper Mustard Sauce. 26

Mo-Bay Chicken

Two Blackened Chicken Breasts Topped with
Andouille Cream Sauce on a Bed of Cajun Rice. 22

IN THE BUN

Served with a side of Fries
Side Salad can be added for 3

"The Wilson"

Half-Pound Burger, Char-Grilled on Our Wood Fired Grill,
Served on a Brioche Bun with all the Fixins. 12

Mahi Sandwich

Blackened Mahi Served on a Philly Roll with Lettuce,
Tomato, and a Side of Remoulade. 14

Key West Chicken

Grilled Chicken Breast on Brioche Bun with Monterey Jack Cheese,
Crispy Bacon & Avocado Aioli. 13

IN THE BOWL

Side Salad can be added for 3

Cajam Bow Tie Pasta

Blackened Chicken, Andouille Sausage, Peppers and Onions in a
Rich Asiago Cream Sauce with Bow Tie Pasta. 22

Teriyaki Salmon Bowl

Grilled Atlantic Salmon on Top of White Rice with Stir Fry Vegetables
and Teriyaki Glaze. 20

SPECIALTY DRINKS

All Specialty Drinks are 16oz.

\$5 add on for 24 oz. Plastic Souvenir Mug - \$10 add on for 24 oz Stainless Steel Cup

Mango Tango

Club Caribe Mango and Coconut mixed with Pineapple Juice and Cranberry Juice. 13

WTH Punch

Sailor Jerry Spiced Rum, Club Caribe Coconut Rum, Flor de Cana Rum, and Chambord Mixed with Tropical Juices. 13

Cenote Margarita

Our Signature Margarita Made with Cenote Blanco Tequila Mixed with a House Made Sour Mix with a Grand Marnier Orange Liqueur Float. 15

Changing Lanes

Southern Comfort Bourbon mixed with Peach Schnapps, Melon Liqueur, Orange Juice, and Cranberry Juice. 13

Stoli Crush

Stoli Pineapple Crush Vodka, Orange Juice, Pineapple Juice, and Champagne. 10

Paloma

Cenote Reposado Tequila Mixed With our House Made Sour Mix and Fresh Grapefruit Juice. 15

Dixie Citrus Bloody Mary

Dixie Citrus Vodka mixed with Taste of Florida Bloodymary Mix and House Seasonings. Dressed with a Spicy Salt Rim, Lemon, Lime, Olives, and Celery Stick. The Perfect Meal in a Glass. 13

Loaded Lemonade

A Refreshing Citrus Cocktail made with Stolichnaya Brand Vodka and House Made Sour Mix. Perfect for any Beach Day. Available in Traditional, Blueberry, and Raspberry. 13

Felicia

It's So Good, It's Gone 'Bye' Before You Know It. Sailor Jerry Spiced Rum, Club Caribe Coconut Rum, Simple Syrup, 151 Rum, and Tropical Juices. 13

Pain Killer

The Classic Beach Cocktail. Meyers Dark Rum, Pineapple Juice, Crème of Coconut, and Orange Juice. With a dash of fresh ground nutmeg. 13

Frozen Daiquiris

Fat Tuesday Strawberry, Pina Colada, Mango, Margarita, Bushwhacker, Blue Razz, Pineapple Under the Sea, Miami Vice. 13

Non Alcoholic Daiquiris: Strawberry and Pina Colada 6

WINE

By the Glass

White

Corvo Moscato 6/24
Chateau Ste Michelle Riesling 8/32
Conundrum 9/36
Flat Rock Pinot Grigio 6/24
BV Coastal Estates Sauvignon Blanc 7/28
Flat Rock Chardonnay 6/24
Canyon Road Chardonnay 8/32
Elouan Rose 8/32
Canyon Road White Zinfandel 6/24

Red

19 Crimes Red Blend 8/32
Camelot Pinot Noir 6/24
Meiomi Pinot Noir 13/52
Camelot Merlot 6/24
Flat Rock Merlot 6/24
Artezin Zinfandel 11/44
Terrazas Malbec 9/36
Flat Rock Cabernet 6/24
Louis Martini Cabernet 12/48

Sparkling

Grandial Brut Champagne 8/32
Zonin Prosecco 8

By the Bottle

White

Pine Ridge Chenin Blanc+Viognier 40
Camelot Moscato 24
Trimbach Riesling 51
Trivento Torrontes 24
Martin Codax Albariño 47
Domain Ferret Pouilly Fuisse 70
Maso Canalli Pinot Grigio 39
King Estate Pinot Gris 56
Dry Creek Fume Blanc 38
Cakebread Sauvignon Blanc 60
Mohua Sauvignon Blanc 42
Whitehaven Sauvignon Blanc 40
Morgan Metallico Un-Oaked Chardonnay 48
Cakebread Chardonnay 75
Chateau Montelena Chardonnay 81
Far Niente Chardonnay 113
Hess Shirtail Chardonnay 40
Kendall Jackson Reserve Chardonnay 44
Napa Cellars Chardonnay 57
Sonoma Cutrer, Russian River Chardonnay 61
Stags Leap Chardonnay 69

Rose

Maison De Grand Esprit Rose 40

Red

Menage a Trois Red Blend 36
Elouan Pinot Noir 50
Etude Lyric Pinot Noir 53
La Crema Pinot Noir 48
Murphy Goode Pinot Noir 35
Camelot Merlot 24
Opaque Zinfandel 61
Piatelli Malbec 45
Broadside Cabernet 41
Canyon Road Cabernet 24
Cakebread Cabernet 125
Charles Krug Cabernet 69
Charles Smith Cabernet 80
Hess Alomi Cabernet 89
Orin Swift Palermo Cabernet 75
Patheon Cabernet 99
Silver Oak Cabernet, Alexander Valley 120
Stags Leap Artemis 120
Dominus Napanook Bordeaux Blend 150

Sparkling

Veuve Cliquot Brut (Yellow Label) 120
Domaine Ste Michelle Brut Rose 40
LaMarca Prosecco 35

BEER

Bottles

Budweiser 4.50
Bud Light 4.50
Bud Light Lime 4.50
Michelob Ultra 4.50
Coors Light 4.50
Miller Lite 4.50
Yuengling 4.50
Angry Orchard 6
Corona 6
Corona Light 6
Dos Equis Amber 6
Dos Equis Lager 6
Guinness 14.9oz Can 8
Heineken 6
Red Stripe 6
Sierra Nevada Pale Ale 6
Stella Artois 6

16oz Draft

Bud Light 5
Coors Light 5
Breckenridge Avalanche Amber 4
Michelob Ultra 5
PBR 4
Yuengling Amber 5
Blue Moon Belgian White, Wheat Ale 7.5
Cigar City Jai Alai, IPA 8.5
Grayton 30A Blonde 6
Idyll Hounds Divide Conch'r, IPA 8.5
Modelo Especial, Pilsner 8
Oyster City Hooter Brown 10
Oyster City Mangrove Mango Pale Ale 9
Sam Adams Seasonal 7.5
Sweetwater 420 Extra Pale Ale 10
Terrapin Liquid Bliss Porter 10

Host Your Wedding or Special Event at Runaway Island

Runaway Island has quickly grown to be the premier Wedding and Special Event Venue on Panama City Beach. Offering expansive dining and entertainment options from two floors where we can host events from 50-400. To learn more, visit our website:

RunawayIslandPCB.com/Beach-Weddings

