



## 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

*\$30.00 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

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## ENTRÉE

*Pre-Select Four (4) Guests selection of*

### Shooters Waterfront Cheeseburger\*

Certified Angus Beef, Cheddar Cheese, Signature Sauce,  
Lettuce, Tomato, Onion, Pickle & 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

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## 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**

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## 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

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## 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**

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## SIDES

*Pre-Select Two (2) Served Sharing Style*

**White Cheddar Mashed Potatoes • Lyonnaise Potatoes**

**Grilled Asparagus • Israeli Couscous • Sautéed Broccoli**

**Heirloom Carrots • Seasonal Roasted Vegetables**

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## DESSERT

*Pre-Select One (1) Served individually*

**Caribbean Bread Pudding Flan**

**Chocolate Cake**

*Includes Soft Drinks, Iced/Hot Tea, Coffee*

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

# FAMILY STYLE #2

\$75/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**

## 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*

**Herb Citrus Pan Seared Mahi**

**Grilled Rib Eye Steak\***

**Herb-Honey Lavender  
Roasted Chicken**

**Grilled Soy-Ginger  
Glazed Salmon**

**Seared Brown Butter  
Scallops & Shrimp**

## SIDES

*Pre-Select Two (2) Served Sharing Style*

**White Cheddar Mashed Potatoes • Lyonnaise Potatoes**

**Grilled Asparagus • Israeli Couscous • Sautéed Broccoli**

**Heirloom Carrots • Seasonal Roasted Vegetables**

## DESSERT

*Pre-Select One (1) Served individually*

**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

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

# 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

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## 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

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## 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

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## 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

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



# FEADSHIP

*Plated Dinner Menu | \$75/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**

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## 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

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## 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

**Herb Citrus Pan Seared Mahi**

Israeli Couscous, Kale, Blistered Tomatoes, Roasted Red Pepper Coulis

**Herb-Honey Lavender Roasted Chicken**

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

**Grilled Soy-Ginger Glazed Salmon**

Asian Vegetable Stir Fry

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## 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 \* Rib Eye & Filet are served Chef's Medium (pink in the Center), unless an alternate temperature is selected for All Guests.

# 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**

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## DESSERT

*Pre-Select One (1) Served Individually*

**Ice Cream**

**Chocolate Cake Pudding**

Chocolate Sauce, Fresh Raspberry, Chantilly Crème

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## 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 \$17
- Norme De Mar** Chilled Lobster Tail, Shrimp Cocktail, Alaskan King Crab Legs, Fresh Oysters \$110/\$190
- Guava-Chili Chicken Wings** Carrot Sticks \$16
- Guacamole** Taro Root Chips \$13
- 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 \$16
- Coconut Shrimp** Mango- Chili Sauce \$19
- Shooters Calamari** Chipotle Garlic Lime Aioli \$17
- Fruit & Cheese Platter** Artisanal Cheeses, Honey, Assorted Fruit & Berries \$28
- Add Charcuterie:** Capicola, Calabrese, Salami, Prosciutto, Crackers +10

## FLATBREADS

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- 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

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- 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