



Shooters

WATERFRONT

GROUP DINING MENUS



BRUNCH BUFFET

*Served Saturdays & Sundays
Based on Two Hours Maximum
\$50.00* per 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**

\$25.00 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

\$35.00 per 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

ENTRÉE

Pre-Select Four (4) Guests selection of

Shooters Waterfront Cheeseburger*

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

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

\$55.00/person

APPETIZERS

Pre-Select Two (2) Served Sharing/Family Style (Self-Served)

Coconut Shrimp
Mango- Chili Sauce

Shooters Calamari
Chipotle Garlic Lime Aioli

Guacamole
Taro Root Chips (GF)

**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 Two (2) Served Sharing/Family Style (Self-Served)

Grilled Soy-Ginger Glazed Salmon

Cajun Shrimp Penne Pasta- Mornay Sauce

Parmesan Cheese

Roasted Rosemary Lemon Chicken

Chipotle Meco BBQ Skirt Steak +\$10 per person

SIDES

Pre-Select Two (2) Served Sharing/Family Style (Self-Served)

White Cheddar Mashed Potatoes | Lyonnaise Potatoes | Grilled Asparagus

Sautéed Broccoli | Seasonal Roasted Vegetables

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

\$75.00/person

APPETIZERS

Pre-Select Two (2) Served Sharing/Family Style (Self-Served)

Coconut Shrimp
Mango- Chili Sauce

Shooters Calamari
Chipotle Garlic Lime Aioli

Guacamole
Taro Root Chips (GF)

Chef's Flatbread Selection

Guava-Chili Chicken Wings
Carrot Sticks

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/Family Style (Self-Served)

Grilled Rib Eye Steak*
Filet Mignon*

Seared Brown Butter Scallops & Shrimp

Roasted Rosemary Lemon Chicken
Cashew Crusted Mahi
Grilled Soy-Ginger Glazed Salmon

SIDES

Pre-Select Two (2) Served Sharing/Family Style (Self-Served)

White Cheddar Mashed Potatoes | Lyonnaise Potatoes | Grilled Asparagus
Sautéed Broccoli | Seasonal Roasted Vegetables

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.

SUNSEEKER

Plated Dinner Menu

\$55.00/person

APPETIZERS

Pre-Select Two (2) Served Sharing/Family 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

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

ENTRÉE

Guests selection of

Grilled Soy-Ginger Glazed Salmon

Asian Vegetable Stir Fry

Cajun Shrimp Fettuccini

Fettuccini Pasta, Mornay Sauce, Onions, Parmesan Cheese

Roasted Rosemary Lemon Chicken

Brined & Marinated For 36 Hours, Savory Carrots & Potatoes

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

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

\$75.00/person

APPETIZERS

Pre-Select Three (3) Served Sharing/Family Style

Smoked Fish Dip
Carrot & Celery Sticks
Lavash, Tandoori

Shooters Calamari
Chipotle Garlic Lime Aioli

Guacamole
Taro Root Chips (GF)

Chef's Flatbread Selection

Coconut Shrimp
Carrot Sticks

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

ENTRÉE

Pre-Select (4) Guests selection of

Grilled Rib Eye Steak*

Onion Strings, Maître d' Butter

Filet Mignon*

Center Cut Filet, Lyonnaise Potatoes, Asparagus, Port Demi-Glace

Seared Brown Butter Scallops & Shrimp

Roasted Red Pepper, Corn & Goat Cheese Risotto, Butternut Squash Coulis

Cashew Crusted Mahi

Red Thai Coconut Curry Sauce

Roasted Rosemary Lemon Chicken

Brined & Marinated For 36 Hours, Savory Carrots & Potatoes

Grilled Soy-Ginger Glazed Salmon

Asian Vegetable Stir Fry

DESSERT

Pre-Select One (1)

Caribbean Bread Pudding Flan

Chocolate Cake

Includes Soft Drinks, Iced/Hot Tea, Coffee

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KIDS MENU

Children 12 Years of Age and Under

\$20.00 per 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

DESSERT

Pre-Select One (1) Served Individually

Ice Cream

Chocolate Cake Pudding

Chocolate Sauce, Fresh Raspberry, Chantilly Crème

BEVERAGES

Milk

Juice

Soft Drinks

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A LA CARTE

- Shrimp Cocktail *Jumbo Shrimp, Key Lime Cocktail Sauce* \$18
- Fresh Oysters *Mignonette, Cocktail Sauce, Horseradish* \$18/\$36
- Smoked Fish Dip *Carrot & Celery Sticks, Lavash, Tandoori* \$12
- Ahi Tuna Poke *Avocado, Sushi Rice, Cucumber, Watermelon Radish, Carrots, Crispy Glass Noodles* \$17
- Crab Louie *Jumbo Lump Crab, Tomato Relish, Avocado Mandarin Orange, Bibb Lettuce* \$25
- Norme De Mar *Chilled Lobster Tail, Shrimp Cocktail, Alaskan King Crab Legs, Fresh Oysters* \$110/\$190
- Guava-Chili Chicken Wings *Carrot Sticks* \$15
- Guacamole *Taro Root Chips* \$12
- 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* \$18
- Shooters Calamari *Chipotle Garlic Lime Aioli* \$16

FLATBREADS

- 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
- PBSS *Pepperoni, Bacon, Steak, Sausage, Mornay Sauce, Mozzarella, Feta* \$18

SUSHI

- Bamboo Bite *Tempura Shrimp, Cream Cheese, Avocado, Jalapeno, Hibachi & Eel Sauce* \$14
- California Kani *Cucumber, Avocado, Masago, Spicy Mayo* \$14
- Spicy Tuna *Tuna, Avocado, Romaine, Cucumber, Spicy Mayo* \$15
- Veggie *Roasted Red & Gold Beets, Avocado, Carrots, Asparagus, Sesame Seared Tofu, Gazpacho, Togarashi* \$13
- 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
- Fruit & Cheese Platter *Artisanal Cheeses, Honey, Assorted Fruit & Berries, Capicola* \$26
- Add Charcuterie: *Calabrese, Salami, Prosciutto, Crackers* \$36

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