



# 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

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## 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**

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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/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**

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## SIDES

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

**White Cheddar Mashed Potatoes | Lyonnaise Potatoes | Grilled Asparagus**

**Sautéed Broccoli | Seasonal Roasted Vegetables**

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## DESSERT

*Pre-Select One (1) Served individually*

**Caribbean Bread Pudding Flan**

**Chocolate Cake**

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*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

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## 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*

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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 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**

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## SIDES

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

**White Cheddar Mashed Potatoes | Lyonnaise Potatoes | Grilled Asparagus**  
**Sautéed Broccoli | 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*

\* 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*

*\$55.00/person*

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## 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*

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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**

*Cajun Shrimp Penne Pasta- Mornay Sauce, Parmesan Cheese*

**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*

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## DESSERT

*Pre-Select One (1)*

**Caribbean Bread Pudding Flan**

**Chocolate Cake**

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

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\*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*

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## 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*

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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\***

*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**

*Cajun Shrimp Penne Pasta- Mornay Sauce, Parmesan Cheese*

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## 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*

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## 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* \$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

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

## SUSHI

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- 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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