



EVENT MENU A

FIRST COURSE

Guest's choice of one:

SPICED BLUE CRAB BISQUE

sherry | thyme | cream

HEARTS OF ROMAINE

Caesar dressing | grana padano | Cuban bread crouton

SECOND COURSE

Guest's choice of one:

PAN ROASTED CHICKEN

fingerling potatoes | baby radishes | Brussels sprouts | leeks | au jus

SEARED SEA SCALLOPS

roasted cauliflower | fregula salad | cardamom carrot puree

SEARED SCOTTISH SALMON

chermoula | scallion oil | charred tomato | farro risotto

THIRD COURSE

Guest's choice of one:

CLASSIC FLORIDA KEY LIME PIE

Florida key lime custard | graham cracker crust

Please inform your server of any Allergies or Dietary needs at the time of order.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Please note our Ceviche and Tuna Poke contains raw seafood product that has not been heat treated.

6000 Gulf Boulevard | St. Pete Beach, Florida 33706 | RumFishGrill.com | 844.786.3474



EVENT MENU B

FIRST COURSE

Guest's choice of one:

SPICED BLUE CRAB BISQUE

sherry | thyme | cream

HEARTS OF ROMAINE

Caesar dressing | grana padano | Cuban bread crouton

SECOND COURSE

Guest's choice of one:

PAN ROASTED CHICKEN

fingerling potatoes | baby radishes | Brussels sprouts | leeks | au jus

SEARED SEA SCALLOPS

roasted cauliflower | fregula salad | cardamom carrot puree

JERKED SWORDFISH

pineapple ancho relish | rum butter | jewel potatoes

5oz CHOICE ANGUS FILET MIGNON

Yukon whipped potatoes | asparagus

THIRD COURSE

Guest's choice of one:

CLASSIC FLORIDA KEY LIME PIE

Florida key lime custard | graham cracker crust

MOLTEN LAVA CHOCOLATE CAKE

decadent dark chocolate cake | salted caramel ice cream

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EVENT MENU C

FIRST COURSE

Guest's choice of one:

SPICED CRAB BISQUE

sherry | thyme | creme

HEARTS OF ROMAINE

Caesar dressing | grana padano | Cuban bread crouton

HEIRLOOM TOMATO SALAD

arugula | red onion | crispy pancetta | bleu cheese | olive oil | balsamic

SECOND COURSE

Guest's choice of one:

TUNA POKE

wakame salad | miso dressing | cucumber

GRILLED BEEF SKEWERS

tahini sauce | arugula salad | pickled vegetables

ZA'ATAR DUSTED CALAMARI

pepperoncini aioli | red pepper coulis | lemon

SMOKED FISH DIP

capers | lemon | jalapeno | assorted chips & crostini

THIRD COURSE

Guest's choice of one:

PAN ROASTED CHICKEN

fingerling potatoes | baby radishes | Brussels sprouts | leeks | au jus

IRON SKILLET GROUPER

beluga lentils | lump crab | green onion emulsion

MAINE LOBSTER MAC N' CHEESE

cold water lobster | smoked bacon | Gruyere cheese

8OZ CHOICE ANGUS FILET MIGNON

Yukon whipped potatoes | asparagus

FOURTH COURSE

Guest's choice of one:

CLASSIC FLORIDA KEY LIME PIE

Florida key lime custard | graham cracker crust

MOLTEN LAVA CHOCOLATE CAKE

decadent dark chocolate cake | salted caramel ice cream

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