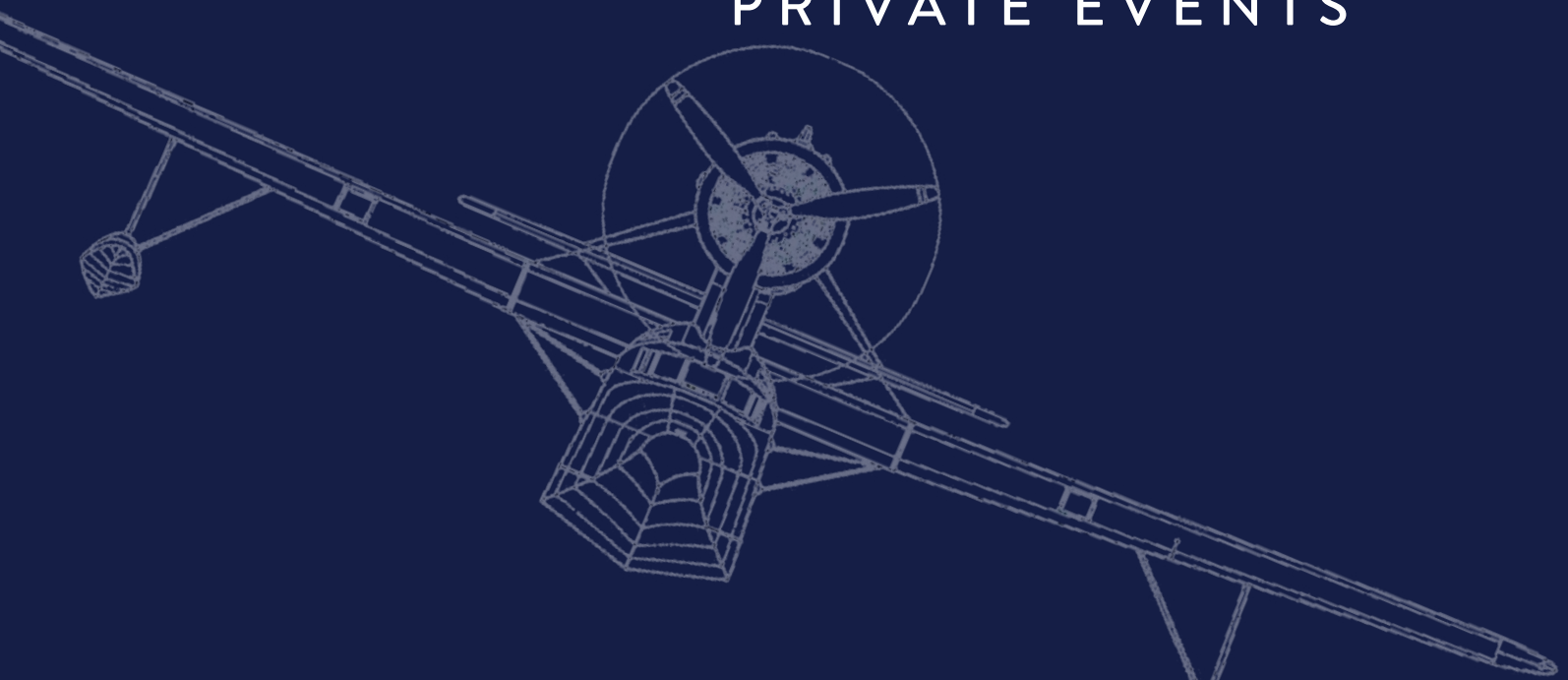
BAYSHORE CLUB

BAR & GRILL

PRIVATE EVENTS



HISTORY

THE STORY OF PAN AMERICAN'S

SEAPLANE TERMINAL AT DINNER KEY

When it opened in 1933, Pan American World Airway's Clipper Terminal on Dinner Key was hai led as the world's most progressive marine air terminal. As the Clipper planes set forth for Cuba and Caracas and points throughout the Caribbean and South America, Miami began to earn the appellation, Gateway of the Americas.

Pan Am's first terminal at Dinner Key was a houseboat, and the seaplanes were stored in a hangar, erected in 1931. Two years later, the airline erected its modern marine terminal , a two-story art deco structure flanked by one-story wings. The design provoked national interest, and there were articles in both architectural and aviation journals singing its praises.

BRUNCH MENUS



BRUNCH $55 PP++

APPETIZERS
Appetizers (choice of 2)

Yuca Cheese Fritters
aji amarillo cream, manchego, chives

Island Conch Fritters
Turks n' Caicos spiced fritters, lemon aioli & cilantro

Shrimp Cocktail
dozen shrimps, roasted tomato cocktail sauce, lemon

Seasonal Salad
mix greens, cucumber, tomatoes, citrus, onions, herb dressing

ENTRÉES
Entrée of Choice (choice of 3)

Low Country Shrimp and Grits
cajun marinated shrimp, smoked bacon, tomatoes, onions, peas, lemon cream sauce

Breakfast Sandwich
crispy bacon, fried egg, thick sliced tomato, house pickles, home made ketchup
choice of crispy breakfast potatoes or grapefruit w/ rum sugar

BSC Avocado Toast
poached egg, pickle onion, cucumber, tomatoes, cotija cheese

Crispy Mahi Tacos
cornflake crusted + soft flour tortillas + pickled red cabbage + avocado salsa + cilantro

Chicken and Waffle
crispy chicken, belgium waffle, sunny side up egg

Seasonal Salad
mix greens, cucumber, tomatoes, citrus, onions, herb dressing

BRUNCH $65 PP++

APPETIZERS
Appetizers (choice of 2)

Ahí Tuna Mini Tacos
ginger-sesame + avocado mousse + cavia

Local Catch Ceviche*
fresh catch, leche de tigre, avocado

Smoked Fish Dip
cherry wood smoked + pickled jalapenos + baby carrots + celery + shrimp chips

Calamari Bravas
garlic-lemon aioli, spicy brava sauce, chives, grilled lemon

Island Conch Fritters
Turks n' Caicos spiced fritters, lemon aioli & cilantro

Seasonal Salad
mix greens, cucumber, tomatoes, citrus, onions, herb dressing

ENTRÉES
Entrée of Choice (choice of 3)

Chorizo & Cheddar Cheese Omelet
broccolini, spicy Spanish chorizo, cheddar cheese
choice of crispy breakfast potatoes or grapefruit w/ rum sugar

Traditional Benedict
Canadian bacon, poached organic egg, lemon hollandaise,
choice of crispy breakfast potatoes or grapefruit w/ rum sugar

Low Country Shrimp and Grits
cajun marinated shrimp, smoked bacon, tomatoes, onions, peas, lemon cream sauce

Chicken and Waffle
crispy chicken, belgium waffle, sunny side up egg

Fish and Chips
beer battered, lemon aioli

Steak and Eggs
skirt steak, sunny side up eggs, crispy bacon, potato hashbrown, chimichurri

Vegetarian, Vegan and Gluten Free Items available upon request



BRUNCH MENUS

BRUNCH $75 PP++

APPETIZERS

Appetizers (choice of 2)

Ahí Tuna Mini Tacos
ginger-sesame + avocado mousse + cavia

Local Catch Ceviche*
fresh catch, leche de tigre, avocado

Smoked Fish Dip
cherry wood smoked + pickled jalapenos + baby carrots + celery + shrimp chips

Calamari Bravas
garlic-lemon aioli, spicy brava sauce, chives, grilled lemon

Island Conch Fritters
Turks n' Caicos spiced fritters, lemon aioli & cilantro

Seasonal Salad
mix greens, cucumber, tomatoes, citrus, onions, herb dressing

ENTRÉES

Entrée of Choice (choice of 3)

Chorizo & Cheddar Cheese Omelet
broccolini, spicy Spanish chorizo, cheddar cheese
choice of crispy breakfast potatoes or grapefruit w/ rum sugar

BSC Avocado Toast
poached egg, pickle onion, cucumber, tomatoes, cotija cheese

Traditional Benedict
Canadian bacon, poached organic egg, lemon hollandaise,
choice of crispy breakfast potatoes or grapefruit w/ rum sugar

Low Country Shrimp and Grits
cajun marinated shrimp, smoked bacon, tomatoes, onions, peas, lemon cream sauce

Chicken and Waffle
crispy chicken, belgium waffle, sunny side up egg

Fish and Chips
beer battered, lemon aioli

Steak and Eggs
skirt steak, sunny side up eggs, crispy bacon, potato hashbrown, chimichurri

Bagel and Lox
toasted bagel, smoked salmon, capers, tomatoes, cream cheese

Fruit Plate
seasonal fruits

Vegetarian, Vegan and Gluten Free Items available upon request



LUNCH MENUS

Mon-Fri | 11:30am - 4pm

LUNCH $55 PP++

APPETIZERS

Served Family-Style. Client to Choose 2

Crispy Calamari Bravas
garlic-lemon aioli + spicy-brava sauce + grilled lemon

Yuca Cheese Fritters
aji amarillo cream, manchego, chives

Chicken Wings (8pc)
choice of: buffalo + bbq + lemon pepper + sweet-chili + blue cheese or ranch

Smoked Fish Dip
cherry wood smoked + pickled jalapenos + baby carrots + celery + shrimp chips

ENTRÉES

Served Family Style. Client to Choose 3

Sunset Salad
baby gems, charred corn, watermelon, chickpeas,
tomatoes, onion, parmesan, fresh herbs vinaigrette

Caesar Salad
creamy caesar + parmesan cheese + crumbled croutons + grilled lemon

Mahi Steak Sliders
mahi + piquillo pepper- pine nut escabeche
+ baby arugula + lemon mayo + brioche bun

Crispy Mahi Tacos
cornflake crusted + soft flour tortillas + pickled red cabbage + avocado salsa + cilantro

BLT Chicken Sliders
crispy bacon, fresh lettuce and tomato with grilled chicken served with fries

Bayshore Sliders
Angus beef, cheddar cheese, Bayshore sauce

LUNCH $65 PP++

APPETIZERS

Served Family-Style. Client to Choose 3

Crispy Calamari Bravas
garlic-lemon aioli + spicy-brava sauce + grilled lemon

Yuca Cheese Fritters
aji amarillo cream, manchego, chives

Smoked Fish Dip
cherry wood smoked + pickled jalapenos + baby carrots + celery + shrimp chips

Fish Cocktail
cocktail sauce + grilled lemon

Ahí Tuna Mini Tacos
ginger-sesame + avocado mousse + caviar

ENTRÉES

Served Family Style. Client to Choose 4

Sunset Salad
baby gems, charred corn, watermelon, chickpeas,
tomatoes, onion, parmesan, fresh herbs vinaigrette

Caesar Salad
creamy caesar + parmesan cheese + crumbled croutons + grilled lemon

Greek Salad
romaine hearts + feta cheese + cucumber + vine-ripe tomato +
peppadew pepper + red onion + kalamata olives + red wine vinaigrette

BLT Chicken Sliders
crispy bacon, fresh lettuce and tomato with grilled chicken served with fries

Bayshore Sliders
angus beef, cheddar cheese, bayshore sauce

Half Bird Peruvian Style
roasted half chicken, panca pepper, cauliflower,
potatoes, ocopa sauce

DESSERTS

Served Family Style.

Chef's Choice

Vegetarian, Vegan and Gluten Free Items available upon request

DINNER MENUS



DINNER $55 PP++

APPETIZERS
Served Family-Style. Client to Choose 2

Crispy Calamari Bravas
garlic-lemon aioli + spicy-brava sauce + grilled lemon

Yuca Cheese Fritters
aji amarillo cream, manchego, chives

Chicken Wings (8pc)
choice of: buffalo + bbq + lemon pepper + sweet-chili + blue cheese or ranch

Smoked Fish Dip
cherry wood smoked + pickled jalapenos + baby carrots + celery + shrimp chips

Fish Cocktail
cocktail sauce + grilled lemon

SALAD
Served Family-Style. Client to Choose 1

Sunset Salad
baby gems, charred corn, watermelon, chickpeas, tomatoes, onion, parmesan, fresh herbs vinaigrette

Caesar Salad
creamy caesar + parmesan cheese + crumbled croutons + grilled lemon

Greek Salad
romaine hearts + feta cheese + cucumber + vine-ripe tomato + peppadew pepper + red onion + kalamata olives + red wine vinaigrette

ENTRÉES
Served Family Style. Client to Choose 2

NY Strip 14oz
brown butter hollandaise

Half Bird Peruvian Style
roasted half chicken, panca pepper, cauliflower, potatoes, ocopa sauce

Simple Pan Seared Salmon
house mashed potatoes, roasted asparagus

SIDES
Served Family Style. Client to Choose 2

Roasted Garlic Mash

Bayshore Street Corn
garlic confit, charred corn, drunken bourbon raisins + roasted piquillo pepper + herbs

Roasted Asparagus
wrapped with serrano ham + idiazabal cheese + evoo

DINNER MENUS



DINNER $75 PP++

APPETIZERS
Served Family-Style. Client to Choose 2

Crispy Calamari Bravas
garlic-lemon aioli + spicy-brava sauce + grilled lemon

Yuca Cheese Fritters
aji amarillo cream, manchego, chives

Chicken Wings (8pc)
choice of: buffalo + bbq + lemon pepper + sweet-chili + blue cheese or ranch

Ahí Tuna Mini Tacos
ginger-sesame + avocado mousse + caviar

Fish Cocktail
cocktail sauce + grilled lemon

Sticky Baby Back Ribs
half rack + sweet-chili glaze + masago arare + scallions

SALAD
Served Family-Style. Client to Choose 1

Sunset Salad
baby gems, charred corn, watermelon, chickpeas, tomatoes, onion, parmesan, fresh herbs vinaigrette

Caesar Salad
creamy caesar + parmesan cheese + crumbled croutons + grilled lemon

Greek Salad
romaine hearts + feta cheese + cucumber + vine-ripe tomato + peppadew pepper + red onion + kalamata olives + red wine vinaigrette

ENTRÉES
Served Family Style. Client to Choose 2

NY Strip 14oz
brown butter hollandaise

Ahi Tuna Steak 8oz
yuzu-kosho mayo

Half Bird Peruvian Style
roasted half chicken, panca pepper, cauliflower, potatoes, ocopa sauce

Simple Pan Seared Salmon
house mashed potatoes, roasted asparagus

SIDES
Served Family Style. Client to Choose 2

Roasted Garlic Mash

Sweet Plantains
smoked agave + queso fresco + coriander sprouts

Caribbean Slaw

Roasted Asparagus

Roasted Potatoes Herb

Roasted Carrot

Broccolini

DESSERTS
Served Family Style

Chef's Choice

DINNER MENUS



DINNER $95 PP++

APPETIZERS
Served Family-Style. Client to Choose 3

Crispy Calamari Bravas
garlic-lemon aioli + spicy-brava sauce + grilled lemon

Yuca Cheese Fritters
aji amarillo cream, manchego, chives

Hamachi Tiradito
white soy-yuzu + serrano pepper + coriander sprouts

Ahí Tuna Mini Tacos
ginger-sesame + avocado mousse + caviar

Jumbo Shrimp Cocktail
cocktail sauce + grilled lemon

Sticky Baby Back Ribs
half rack + sweet-chili glaze + masago arare + scallions

Salmon Tiradito*
cucumber, passion fruit, yuzu, rocoto ponzu,crispy shallot

SALAD
Served Family-Style. Client to Choose 1

Sunset Salad
baby gems, charred corn, watermelon, chickpeas, tomatoes, onion, parmesan, fresh herbs vinaigrette

Caesar Salad
creamy caesar + parmesan cheese + crumbled croutons + grilled lemon

Greek Salad
romaine hearts + feta cheese + cucumber + vine-ripe tomato + peppadew pepper + red onion + kalamata olives + red wine vinaigrette

ENTRÉES
Served Family Style. Client to Choose 2

NY Strip 14oz
brown butter hollandaise

Ahi Tuna Steak 8oz
yuzu-kosho mayo

Half Bird Peruvian Style
roasted half chicken, panca pepper, cauliflower, potatoes, ocopa sauce

Simple Pan Seared Salmon
house mashed potatoes, roasted asparagus

Churrasco 10oz
chimichurri sauce

SIDES
Served Family Style. Client to Choose 3

Roasted Garlic Mash

Sweet Plantains
smoked agave + queso fresco + coriander sprouts

Bayshore Street Corn
garlic confit, charred corn, drunken bourbon raisins + roasted piquillo pepper + herbs

Caribbean Slaw

Roasted Asparagus
wrapped with serrano ham + idiazabal cheese + evoo

Wild Mushrooms
umami butter + scallions + ginger

DESSERTS
Served Family Style

Chef's Choice



BAYSHORE CLUB
TRAY PASSED EXPERIENCE

CHOOSE 3 - $25 PER PERSON
CHOOSE 5 - $35 PER PERSON | CHOOSE 7 - $45 PER PERSON

Caprese Bruschetta
tomato + mozzarella + micro basil + balsamic glaze

Fish Dip on a Cracker
smoked wahoo + mahi mahi

Conch Fritters
caribbean spices + lemon aioli

Shrimp Cocktail
spicy cocktail sauce

Veggie Spring Roll
cabbage, carrot, onion, greens

Wild Mushroom Tart
truffle + parmesan cheese

Mini Ahi Tuna Tacos
yuzu avocado mousse + ginger-soy

Feta-Watermelon Skewer
mint + vincotto

Mini Lobster Roll Sliders
lemon zest + chives

Beef Sliders
american cheese + ketchup + pickle

Meatballs with Homemade Tomato Sauce
beef & pork meatballs, house marinara sauce, mozzarella cheese

Lamb Chop Lollipops
mint-mayo

Shrimp Tostones
cilantro-lime marinade

Crab Cake Poppers
lump crab + chipotle mayo cheddar cheese + special sauce + pickle

Yuca Cheese Fritters
fontina stuffed + guava jam

Vegetable Samosa
peas + potato + curry + yogurt mint sauce

Mini Al Pastor Taco
achiote marinated pulled pork + pineapple

Churrasco Skewer
chimichurri

Salmon Tartare
cucumber disc + yuzu

Seaplane Ceviche Shooters
octopus, scallops, shrimp, clams, mussels, crispy calamari, smoked rocoto pepper, quinoa pop

Buffalo Chicken Sliders
ranch + cheddar cheese + pickle

Yuca Bites
buffalo, garlic mayo o chipotle

Chicken Satai
grilled chicken skewer with peanut sauce

Fish Bites Skewer
local fish skewers, lemon aioli , cilantro

Spanakopita
flaky filo dough triangles filled with a mixture of creamy cheese, spinach, onion, garlic and spices

Bayshore Sliders
angus beef, cheddar cheese, bayshore sauce



BAYSHORE CLUB
FOOD STATIONS EXPERIENCE

GUEST TO CHOOSE ONE FOOD STATION WITH A SELECT CHOICE OF

CHOICE OF 2 PER PERSON $30 | CHOICE OF 3 PER PERSON $40
CHOICE OF 4 PER PERSON $50 | CHOICE OF 5 PER PERSON $60
ADD ON - CARVING STATION $20 ++

ASIAN

Asian Salad
Regular or Veggie Spring Rolls
Vegetable Rice
Stir Fried Broccoli
Chicken Teriyaki
Pepper Steak
Jumbo Grilled Shrimp
Carving - Miso Glazes Salmon

90 MILE

Cuban Salad
Tostones and mojo
Arroz Morro
Ropa Vieja
Lechon Asado
Fricase de Pollo
Carving - Mojo Prok Leg

TEX MEX

Tex Mex Salad
Mexican Street Corn
Cilantro Rico
Al Pastor
Pollo Al Carbon
Beef Fijata & Veggie Fijata
Toppings added

BAYSHORE CLASSIC

Seasonal Greens Salad
Grilled Asparagus
Mash Potato
BBQ Meatloaf
Apricot Glazed Pork Loin
Carving Station - Roasted Striploin

BAYSHORE BBQ CLASSIC

Potato egg Salad
Colesalw
Bakes Bean
BBQ Pulled Pork
BBA Chicken
Ribs Sweet Chili
Carving - Smoked Brickets







BAYSHORE CLUB
DESSERTS EXPERIENCE

CHOICE OF 2 PER PERSON $20
CHOICE OF 3 PER PERSON $25 | CHOICE OF 4 PERSON $30

Nutella Brownies
Key Lime
Pumkin Pie
Strawberry Cheesecake
Red Velvet
Dulce De Leche Cheesecake
Classic Tres Leches
Chocolate Tres Leches
Whipped Lemon & Berries Tart
Guava Cheesecake
Florida Key Lime Tart
Tiramisu
Mini Canolli's
Carrot Cake
Assorted Cookies
Chocolate Divine Cake
Lava Cake
Assorted Cupcakes
Assorted Donut
Assorted Mini Chessecake/ Chocolate/
Raspberry/ White Chocolate/ Strawberry



BAYSHORE CLUB
RAW BAR EXPERIENCE

2 HOUR EXPERIENCE
2 PIECES PER PERSON FOR 4 ITEMS | $50 PER PERSON

Chef Attendant for live Oyster Shucking
$150 per hour

Oyster
Stone Crab
Shrimp Cocktail
Fresh Ceviche








Greetings from
MIAMI




SHORE CLUB
& GRILL





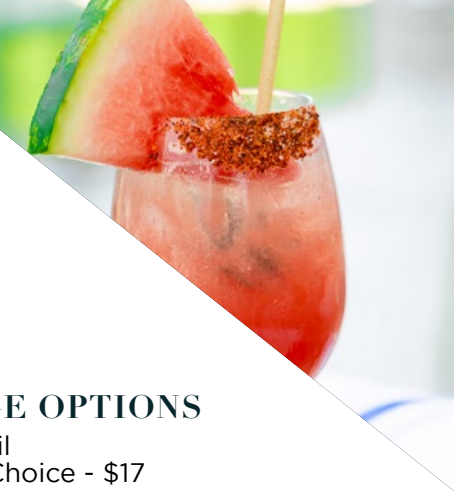






DRINK PACKAGES

ALL ADDITIONAL HOURS WILL BE A CASH BAR AT MENU PRICE
BAR PACKAGES SAMPLES BRANDS STATED BELOW, SUBJECT TO AVAILABILITY



BEER & WINE

Non-Alcoholic beverages included. Domestic & import beer.
Wine: Merlot, Chardonnay, Pinot Grigio, Pinot Noir

ONE HOUR - $35 PER PERSON
TWO HOUR - $55 PER PERSON
THREE HOUR - $70 PER PERSON

CALL BAR

Sample Brands Below. Subject to Availability
Absolute Vodka, Bombay Dry Gin, Don Q Rum, Benchmark Bourbon, Dewar's White Label Benvolio Pinot Grigio, Rocco Pinot Noir, Prosecco, Cambria Chardonnay
Beer: La Rubia, Sam Adams IPA, Duvel; Can Angry Orchard.
Non-Alcoholic Beverages
ONE HOUR - $45 PER PERSON
TWO HOUR - $70 PER PERSON
THREE HOUR - $80 PER PERSON

PREMIUM BAR

Sample Brands Below. Subject to Availability
Kettle One Vodka, Hendricks Gin, Bacardi Superior, Bacardi, Jim Beam, Johnny Black, Sauvignon Blanc, Pinor Noir, Cabernet, Chardonnay & Prosecco
Beer: La Rubia, Sam Adams IPA, Duvel; Can Angry Orchard.
Non-Alcoholic Beverages
ONE HOUR - $50 PER PERSON
TWO HOUR - $80 PER PERSON
THREE HOUR - $100 PER PERSON

ULTRA PREMIUM BAR

Welcome Cocktail included
Sample Brands Below. Subject to Availability.
Grey Goose, Bombay Sapphire, Bacardi 8, Patron Silver & Anejo, Makers Mark, Johnny Black, Sauvignon Blanc, Pinor Noir, Cabernet, Chardonnay & Prosecco
Beer: La Rubia, Sam Adams IPA, Duvel; Can Angry Orchard.
Non-Alcoholic Beverages
ONE HOUR - $55 PER PERSON
TWO HOUR - $90 PER PERSON
THREE HOUR - $120 PER PERSON

ADDITIONAL BEVERAGE OPTIONS

Welcome Cocktail
One Signature Cocktail of Choice - $17

Drink Ticket
Beer or Wine - $12
Beer, Wine or Call Brands - $14
Beer, Wine or Premium Brands - $16
Beer, Wine or Ultra-Premium Brands - $18

Marina Mule
tito's vodka | ginger beer | lime

The Landing
grey whale gin | ginger liquer | cucumber juice | lemon

Marina Reef
casa noble tequila | ancho reyer chili liquor | mano puree | lime | cayenne pepper | angostura bitters

Come Fly with Me
aperol | prosecco | passion fruit puree | lime

Summer of 1930
Havana club rum | Bacardi pineapple | rum | orgeat | pineapple | tiki + angostura bitters

The Slip
grey goose vodka | st.germain | lychee puree | fresh dill | lime

Bubbles - $15 per person

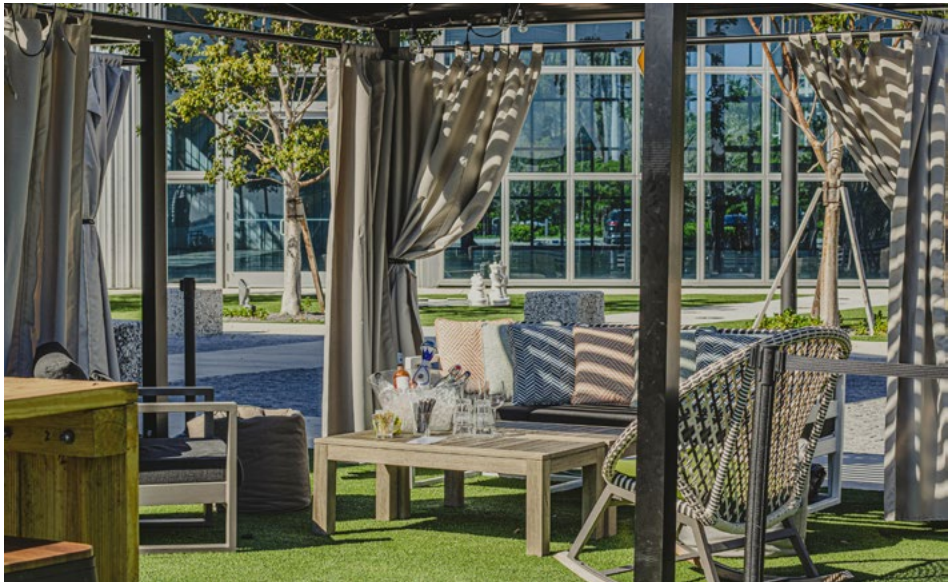
Sangria Red/White - $15 per drink

NON-ALCOHOLIC BEVERAGE PACKAGE

ONE HOUR - $10 PER PERSON
TWO HOUR - $20 PER PERSON
THREE HOUR - $30 PER PERSON



DINNING ROOM
20 - 70 RECEPTION STYLE



CABANAS
50 - 175 COCKTAIL STYLE



SEMI PRIVATE AREA
10 - 25 RECEPTION STYLE OR COCKTAIL STYLE



LOUNGE AREA
20 - 75 COCKTAIL STYLE











AFTER WEDDING CELEBRATION

100 STATION STYLE

BAYSHORE CLUB

BAR & GRILL

STEFANIE GRILLE - DIRECTOR OF SALES & EVENTS
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