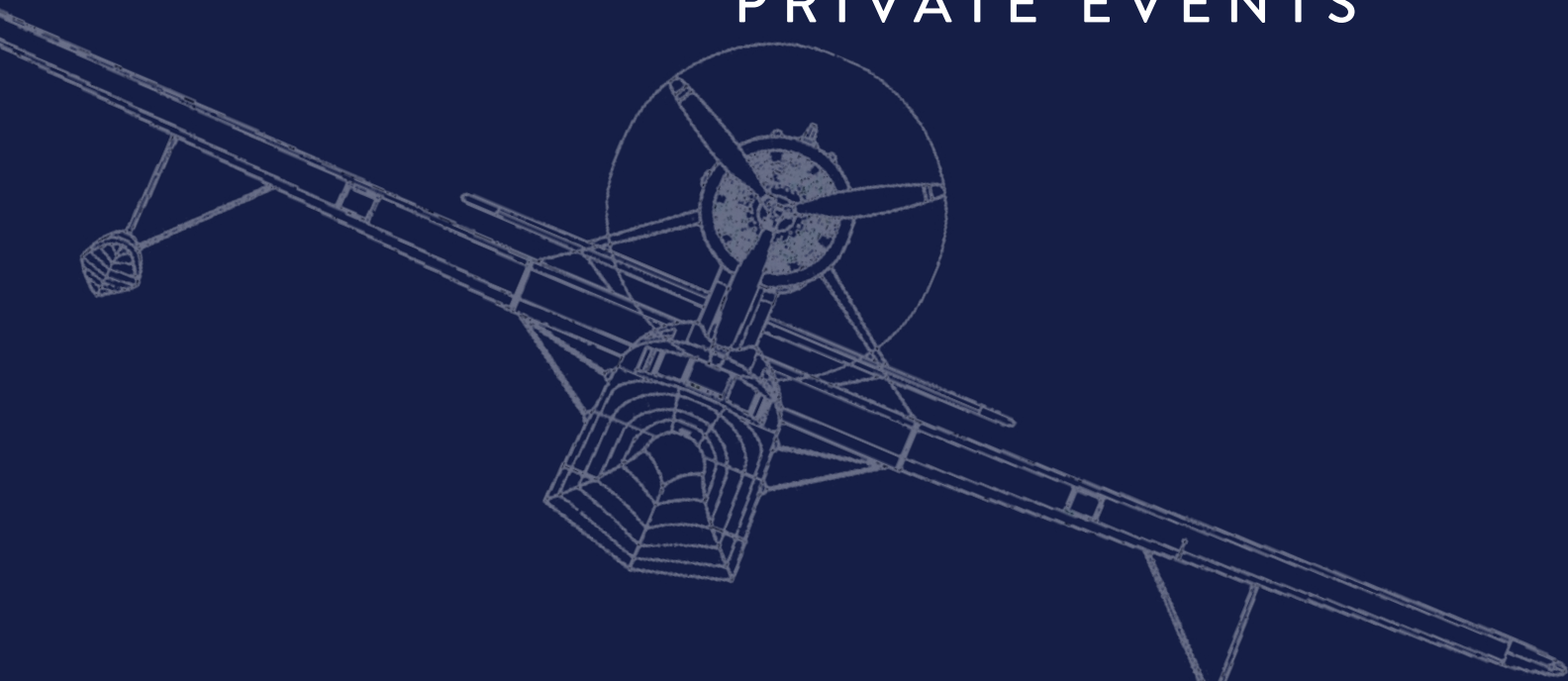


BAYSHORE CLUB

B A R & G R I L L

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 hailed 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

Ahi 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

Ahi 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
Coleslaw
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 Canoli's

Carrot Cake

Assorted Cookies

Chocolate Divine Cake

Lava Cake

Assorted Cupcakes

Assorted Donut

**Assorted Mini Chesecake/ 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**







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 per person

Marina Mule

tito's vodka | ginger beer | lime

The Landing

grey whale gin | ginger liqueur | 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

(++) 8.5% Taxes & 22% Service Charge to be added to your final bill.

Additional Dietary Restriction can be provided with advance notice.





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

B A R & G R I L L

STEFANIE GRILLE - DIRECTOR OF SALES & EVENTS
P: 786.876.6930 E: STEFANIE@GROVEBAYGROUP.COM

