



PRIVATE EVENT





FISH BAR IN MIAMI BEACH

Located in the heart of the Sunset Harbor neighborhood, StiltsvilleFish Bar encapsulates a relaxed and casual neighborhood restaurant. Drawing locals in for quality seafood & Key West inspired drinks, the restaurant is centered around the glistening view of the harbor and stunning sunsets.

Whether you dine at a table in our dining room, snatch a seat at the bar, or relax and watch the sunset from a hammock chair, Stiltsvillefish bar is the perfect place for great seafood and a sundowner.

—Jeff & Janine







LUNCH

COMPLIMENTARY BEVERAGES SOFT DRINKS OR ICED TEA OR AMERICAN COFFEE

FISHERMAN'S HOOK LUNCH

\$45 PER PERSON++ | AVAILABLE MONDAY -FRIDAY

APPS

SERVED FAMILY STYLE (CHOOSE 1)

HAMMOCK SALAD

BABY BIBB LETTUCE, FL CITRUS, AVOCADO, LITTLE HEIRLOOM TOMATOES
& CITRUS VINAIGRETTE

SMOKED FISH DIP

SMOKED LOCAL FISH, PICKLES, BUTTER TOASTED SALTINES & OLD BAY CHIPS

BUFFALO FISH WINGS

BASKET OF FISH WINGS, CHILI LIME HOT SAUCE & CELERY HEARTS

TUNA CEVICHE

WATERMELON AGUACHILE, AVOCADO, CILANTRO, SHAVED RED ONION, VALENCIA ORANGE

ENTRÉE

(CLIENT TO CHOOSE 3, GUEST TO CHOICE OF 1)

FISH SANDWICH

CATCH OF THE DAY, HORSERADISH REMOULADE, CABBAGE SLAW & HOUSE PICKLES

SHRIMP N GRITS

STONE GROUND GRITS, CREOLE SAUSAGE, MELTED TOMATOES, SWEET PEAS & DEMI-GLACE

CHEESEBURGER

CHEDDAR, LETTUCE, TOMATO, BLACK GARLIC AIOLI & HOUSE MADE PICKLES

STILTSVILLE FRIED CHICKEN

BAY LEAF & CITRUS CRUSTED FRIED CHICKEN, WATERMELON SALAD & HOUSE HOT SAUCE

TUNA POKE

LOCAL YELLOWFIN TUNA, AJI AMARILLO, COCONUT RICE, AVOCADO, TOASTED COCONUT,
WATERMELON RADISH & CILANTRO

CAPTAIN'S FEAST LUNCH

\$55 PER PERSON++ | AVAILABLE MONDAY -FRIDAY

APPS

SERVED FAMILY STYLE (CHOOSE 1)

HAMMOCK SALAD

BABY BIBB LETTUCE, FL CITRUS, AVOCADO, LITTLE HEIRLOOM TOMATOES
& CITRUS VINAIGRETTE

SMOKED FISH DIP

SMOKED LOCAL FISH, PICKLES, BUTTER TOASTED SALTINES & OLD BAY CHIPS

BUFFALO FISH WINGS

BASKET OF FISH WINGS, CHILI LIME HOT SAUCE & CELERY HEARTS

TUNA POKE

LOCAL YELLOWFIN TUNA, AJI AMARILLO, COCONUT RICE, AVOCADO, TOASTED COCONUT,
WATERMELON RADISH & CILANTRO

ENTRÉE

(CLIENT TO CHOOSE 3, GUEST TO CHOICE OF 1)

FISH SANDWICH

CATCH OF THE DAY, HORSERADISH REMOULADE, CABBAGE SLAW & HOUSE PICKLES

SHRIMP N GRITS

STONE GROUND GRITS, CREOLE SAUSAGE, MELTED TOMATOES, SWEET PEAS & DEMI-GLACE

CHEESEBURGER

CHEDDAR, LETTUCE, TOMATO, BLACK GARLIC AIOLI & HOUSE MADE PICKLES

STILTSVILLE FRIED CHICKEN

BAY LEAF & CITRUS CRUSTED FRIED CHICKEN, WATERMELON SALAD & HOUSE HOT SAUCE

SEARED LOCAL CATCH

HEIRLOOM TOMATO SCAMPI, VALENCIA ORANGE, CAPERS, ROASTED LEEKS & FRESH BASIL
GLUTEN-FREE

SIDES

(CHOOSE THREE)

ASPARAGUS | YUCA FRIES
HOUSE MADE "DIRTY" CHIPS |
COCONUT JASMINE RICE

DINNER

COMPLIMENTARY BEVERAGES SOFT DRINKS OR ICED TEA OR AMERICAN COFFEE

FISHERMAN'S NET DINNER

\$55 PER PERSON++ | AVAILABLE NIGHTLY

APPS

SERVED FAMILY STYLE (CHOOSE 2)

HAMMOCK SALAD

BABY BIBB LETTUCE, FL CITRUS, AVOCADO, LITTLE HEIRLOOM
TOMATOES & CITRUS VINAIGRETTE

SMOKED FISH DIP

SMOKED LOCAL FISH, PICKLES, BUTTER TOASTED SALTINES & OLD BAY CHIPS

BUFFALO FISH WINGS

FISH WINGS, CHILI LIME HOT SAUCE & CELERY HEARTS

SWEET CORN SPOON BREAD

SPICY TABASCO MAYO & HERBS

ENTRÉE

(CHOOSE 3, GUEST TO CHOICE OF 1)

SHRIMP N GRITS

STONE GROUND GRITS, CREOLE SAUSAGE, MELTED TOMATOES,
SWEET PEAS & BEER DEMI-GLACE

STILTSVILLE FRIED CHICKEN

CITRUS & BAY LEAF CRUSTED, STILTSVILLE HOT SAUCE AND CHILLED WATERMELON SALAD

LOCAL SEARED TUNA

LIME & CHILI CRUSTED TUNA, SNAP PEAS, COCONUT RICE,
AGUACHILEBROTH & WATERMELON

SAUTEED CATCH OF DAY

TOMATO SCAMPI SAUCE, VALENCIA ORANGE, FRESH BASIL

NY STRIP STEAK

CAUSA POTATOES, GRILLED ASPARAGUS, GREEN PEPPERCORN TAMARIND AU JUS

FROM LAND TO SEA DINNER

\$65 PER PERSON++ | AVAILABLE NIGHTLY

APPS

SERVED FAMILY STYLE (CHOOSE 2)

HAMMOCK SALAD

BABY BIBB LETTUCE, FL CITRUS, AVOCADO, LITTLE HEIRLOOM
TOMATOES & CITRUS VINAIGRETTE

WEDGE SALAD

BABY ICEBERG, GRILLED CORN, AVOCADO, SMOKY BACON, CHERRY TOMATOES

SMOKED FISH DIP

BOILED GOOBERS, PICKLED GREEN TOMATOES & MOLASSES VINEGAR

DEVILED EGGS & CAVIAR

CAVIAR TOPPED DEVILED EGGS & LEMON ZEST

SWEET CORN SPOON BREAD

BUTTERMILK CREAM & SCALLIONS

CRISPY COCONUT SHRIMP

KATAIFIWRAPPED LOCAL SHRIMP, TOASTED MIAMI COCONUT & KEY LIME

ENTRÉE

(CHOOSE 3, GUEST TO CHOICE OF 1)

SHRIMP N GRITS

STONE GROUND GRITS, CREOLE SAUSAGE, MELTED TOMATOES,
SWEET PEAS & BEER DEMI-GLACE

STILTSVILLE FRIED CHICKEN

CITRUS & BAY LEAF CRUSTED, STILTSVILLE HOT SAUCE AND CHILLED WATERMELON SALAD

LOCAL SEARED TUNA

LIME & CHILI CRUSTED TUNA, SNAP PEAS, COCONUT RICE,
AGUACHILEBROTH & WATERMELON

SAUTEED CATCH OF DAY

TOMATO SCAMPI SAUCE, VALENCIA ORANGE, FRESH BASIL

NY STRIP STEAK

CAUSA POTATOES, GRILLED ASPARAGUS, GREEN PEPPERCORN TAMARIND AU JUS

GRILLED OCTOPUS

SPANISH CHORIZO, BLACKENED MADUROS, SMOKY PLANTAIN PUREE, SALSA VERDE

CAPTAIN'S FEAST DINNER

\$75 PER PERSON++ | AVAILABLE NIGHTLY

APPS

SERVED FAMILY STYLE (CHOOSE 2)

SMOKED FISH DIP

BOILED GOOBERS, PICKLED GREEN TOMATOES & MOLASSES VINEGAR

DEVILED EGGS & CAVIAR

CAVIAR TOPPED DEVILED EGGS & LEMON ZEST

SWEET CORN SPOON BREAD

SPICY TABASCO MAYO & HERBS

CRISPY COCONUT SHRIMP

KATAIFIWRAPPED LOCAL SHRIMP, TOASTED MIAMI COCONUT & KEY LIME

ROYAL RED SHRIMP COCKTAIL

STILTSVILLE COCKTAIL SAUCE

TUNA CEVICHE

TUNA, WATERMELON AGUACHILE, VALENCIAORANGE, RED ONION, AVOCADO, CILANTRO

SALAD

(CHOOSE 1)

HAMMOCK SALAD

BABY LETTUCE, FL CITRUS, AVOCADO, LITTLE HEIRLOOM TOMATOES & CITRUS VINAIGRETTE

WEDGE SALAD

BABY ICEBERG, GRILLED CORN, AVOCADO, SMOKY BACON, CHERRY TOMATOES

ENTRÉE

(CHOOSE 3, GUEST TO CHOICE OF 1)

SHRIMP N GRITS

STONE GROUND GRITS, CREOLE SAUSAGE, MELTED TOMATOES, SWEET PEAS & DEMI-GLACE

STILTSVILLE FRIED CHICKEN

CITRUS & BAY LEAF CRUSTED, STILTSVILLE HOT SAUCE AND CHILLED WATERMELON SALAD

LOCAL SEARED TUNA

LIME & CHILI CRUSTED TUNA, SNAP PEAS, COCONUT RICE, AGUACHILE & WATERMELON

SAUTEED CATCH OF DAY

TOMATO SCAMPI SAUCE, VALENCIA ORANGE, FRESH BASIL

NY STRIP STEAK

CAUSA POTATOES, GRILLED ASPARAGUS, GREEN PEPPERCORN TAMARIND AU JUS

GRILLED OCTOPUS

SPANISH CHORIZO, BLACKENED MADUROS, SMOKY PLANTAIN PUREE, SALSA VERDE

SIDES

(CHOOSE 2)

ASPARAGUS | YUCA FRIES | HOUSE MADE "DIRTY"

CHIPS | COCONUT JASMINE RICE

DESSERT

CHEF'S CHOICE

BRUNCH

COMPLIMENTARY BEVERAGES SOFT DRINKS OR ICED TEA OR AMERICAN COFFEE

EARLY RISER BRUNCH

\$40 PER PERSON++ | AVAILABLE STAURDAY -SUNDAY

APPS

SERVED FAMILY STYLE (CHOOSE 1)

DEVILED EGGS & CAVIAR
CAVIAR TOPPED DEVILED EGGS, CAPERS & LEMON ZEST

SMOKED FISH DIP
BOILED GOOBERS, PICKLED GREEN TOMATOES

CONCH FRITTERS
HOUSE MADE CONCH FRITTERS, HORSERADISH REMY, CILANTRO

ENTRÉE

(CHOOSE 3, GUEST TO CHOICE OF 1)

STRAWBERRIES N' CREAM FRENCH TOAST
BRIOCHE TOAST, STRAWBERRIES, CHANTILLY CREAM, SPICED PECANS, & BOURBON MAPLE SYRUP

FISH SANDWICH
CATCH OF THE DAY, HORSERADISH REMOULADE, CABBAGE SLAW & HOUSE PICKLES

EGGS BENEDICT
LOCAL FARM EGGS, ENGLISH MUFFINS, OLD BAY HOLLANDAISE & ARUGULA SALAD WITH HOUSE BACON

BACON EGG & CHEESE BURGER
PORK BELLY BACON, CHEDDAR, LETTUCE, TOMATO & HOUSE MADE PICKLES

OUT TOO LATE BRUNCH

\$50 PER PERSON++ | AVAILABLE SATURDAY -SUNDAY

APPS

SERVED FAMILY STYLE (CHOOSE 1)

DEVILED EGGS & CAVIAR
CAVIAR TOPPED DEVILED EGGS & LEMON ZEST

SMOKED FISH DIP
BOILED GOOBERS, PICKLED GREEN TOMATOES & MOLASSES VINEGAR

CONCH FRITTERS
HOUSE MADE CONCH FRITTERS, HORSERADISH REMY, CILANTRO

CRISPY COCONUT SHRIMP
KATAFIWRAPPED ROYAL RED SHRIMP, ROASTED COCONUT & KEY LIME

SWEET CORN SPOON BREAD
BUTTERMILK CREAM & SCALLIONS

ENTRÉE

(CHOOSE 3, GUEST TO CHOICE OF 1)

STRAWBERRIES N' CREAM FRENCH TOAST
BRIOCHE TOAST, STRAWBERRIES, CHANTILLY CREAM, SPICED PECANS, & BOURBON MAPLE SYRUP

FISH SANDWICH
CATCH OF THE DAY, HORSERADISH REMOULADE, CABBAGE SLAW & HOUSE PICKLES

EGGS BENEDICT
LOCAL FARM EGGS, ENGLISH MUFFINS, OLD BAY HOLLANDAISE & ARUGULA SALAD WITH HOUSE BACON

BACON EGG & CHEESE BURGER
PORK BELLY BACON, CHEDDAR, LETTUCE, TOMATO & HOUSE MADE PICKLES

SHRIMP N' GRITS
STONE GROUND GRITS, CREOLE SAUSAGE, MELTED TOMATOES, SWEET PEAS & BEER DEMI-GLACE

HORS D'OEUVRES

CHOOSE 3 - \$35

CHOOSE 5 - \$45

CHOOSE 7 - \$55

SMOKED FISH DIP

SPOON BREAD BITES

CAVIAR DEVILED EGGS

CRAB SLIDERS (Additional \$2 per person)

SHRIMP AND GRITS BITES

CHILLED WATERMELON AND PICKLES (vg)

COCONUT SHRIMP

CRISPY BAKED TABASCO OYSTERS

CONCH FRITTERS

MINI BLACKENED FISH TACOS

FISH WINGS

TUNA CEVICHE SHOOTERS (additional \$2 per person)

DRINK PACKAGES

BEER & WINE

DOMESTIC IMPORT BEER

MERLOT, CHARDONNAY, PINOT GRIGIO, PINOT NOIR

NON ALCOHOLIC BEVERAGES

ONE HOUR -\$35 PER PERSON

TWO HOUR -\$55 PER PERSON

THREE HOUR -\$70 PER PERSON

CALL BAR

ONE HOUR -\$40 PER PERSON

TWO HOUR -\$60 PER PERSON

THREE HOUR -\$75 PER PERSON

PREMIUM BAR

ONE HOUR -\$45 PER PERSON

TWO HOUR -\$75 PER PERSON

THREE HOUR -\$90 PER PERSON

ULTRA PREMIUM BAR

ONE HOUR -\$50 PER PERSON

TWO HOUR -\$80 PER PERSON

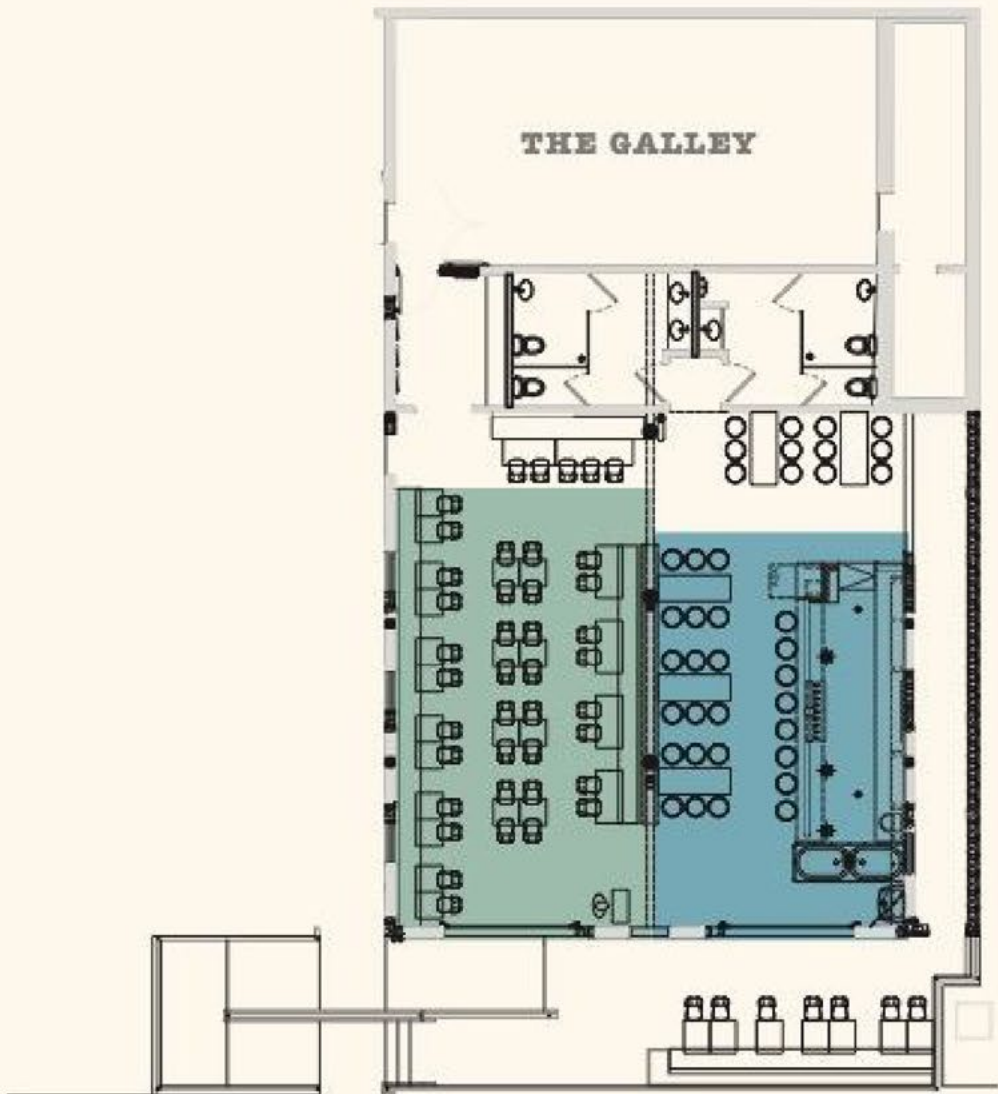
THREE HOUR -\$110 PER PERSON

*WELCOME COCKTAIL INCLUDED

BEVERAGE ADD-ONS

WELCOME COCKTAIL -\$17 PER PERSON

BUBBLES -\$15 PER PERSON



	SEATED	COCKTAIL
THE DINING ROOM	35	-
BAR AREA	25	50



STILTSVILLE
FISH BAR

PRIVATE EVENT

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