



Rum Runners Sandestin
The Village of Baytowne Wharf
130 Fisherman's Cove
(850) 351 – 1817

DINNER MENU

Appetizers

Rum Infused Flaming Coconut Shrimp: A Rumrunners specialty. Colossal gulf shrimp fried in a sweet coconut batter, served with a flaming orange spiced rum dipping sauce. 10

Crab Cakes: Creole seasoned pan seared over a lemon herb beurre blanc...11

Naked Wings: No breading just deep-fried and served with our homemade island buffalo sauce...9

Calamari: lightly battered & flash fried then tossed with a sweet chili salsa & sesame seeds...9

Smoked Chicken Quesadilla: Mesquite chicken smothered with smoked gouda & Monterey jack cheese with chipotle crème fraîche and a tropical salsa...9

Stuffed Oysters: Fresh gulf oysters on the half shell packed with our jumbo lump crab cakes served with a cayenne butter sauce...12

Jerk Brochette: Crispy French baguettes covered with Caribbean jerk chicken and monteray jack cheese topped with a salsa fresca...9

Caribbean Shrimp Cocktail: Tender hand peeled gulf shrimp served chilled with a rum infused cocktail sauce and spicy remoulade...10

Ahi-ahi: An appetizer version of our famous entrée. Sushi grade tuna, sesame crusted then seared rare over wakame with sweet soy and hot sauce gastrique...10

Soups & Salads

Lobster Bisque: Served traditional style smooth and creamy then infused with sherry...7

Spring Salad: Organic spring mix of greens tossed with dried cranberries, honey roasted pecans, Stilton cheese, and finished with raspberry vinaigrette...8

Caprese Salad: Marinated yellow tomatoes layered with fresh mozzarella on a bed of spring greens topped with capers, parsley pesto, and balsamic vinaigrette...9

Caesar Salad: Crisp hand torn romaine tossed with a creamy Caesar, rosemary croutons and parmesan...8
add chicken...3

Sandwiches

Fresh Catch Sandwich: Local day boat catch served grilled or fried on a bakery fresh roll. Layered with Key Lime infused mayo...10

Hurricane Burger: eight oz. of prime ground beef grilled to your liking. Accompanied with lettuce, tomato and mayo...9 / ADD cheese or bacon for .50 cents extra.



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Entrees

18 OZ. BONE IN RIBEYE: A PERFECTLY MARBLED PRIME CUT GRILLED WITH A REDWINE ROSEMARY SAUCE...25

FILET MIGNON: AN EIGHT OUNCE CUT OF AGED BEEF GRILLED AND TOPPED WITH A STILTON BLUE CHEESE SAUCE...24

LEMON PEPPER CHICKEN: LIGHT BATTERED DOUBLE BREAST S AUTÉED AND SMOTHERED WITH A ROASTED GARLIC BUERRE BLANC, CAPERS AND TOPPED WITH GREEK PEPPERONCINI...18

JERK CHICKEN: TRADITIONAL JAIMACAN STYLE HALF CHICKEN, SLOW MARINATED ROASTED TO PERFECTION THEN SMOOTHERED WITH AN ORANGE GLAZE...16

LOBSTER RAVIOLI: SUCCULENT LOBSTER STUFFED RAVIOLI TOSSED WITH ASPARAGAS AND SWEET RED PEPPERS IN A LOBSTER CREAM SAUCE...18

SEARED SCALLOPS: LARGE CARMELIZED SCALLOPS WITH A SHERRY-POMMEREY, MUSTARD, BUTTER SAUCE...18

BLACKENED SHRIMP ALFREDO: JUMBO SHRIMP OVER CAPPALLINI TOSSED WITH MUCHROOMS, SWEET REDPEPPERS AND TOMATOES...18

TRIGGERFISH NEW ORLEANS: CAJUN SEARED AND TOPPED WITH JUMBO LUMP CRAB MEAT AND A SPICY TASSO CREAM SAUCE...18

GRILLED MAHI: FRESH MARINATED MAHI-MAHI GRILLED THEN BASTED WITH GARLIC BUTTER AND TOPPED WITH A STRAWBERRY, MANGO, COULIS..18

PECAN GROUPE: A GROUPE FILET SM OTHERED WITH PECANS AND COCONUT,SAUTÉED AND SERVED WITH A RED PEPPER PAPAYA COULIS...18

AHI-AHI: SUSHI GRADE TUNA, BRUSHED WITH AN AROMATIC ASIAN MARINADE AND DUSTED WITH A MIX OF BLACK AND WHITE SESAME SEEDS, PAN SEARED RARE, SERVED ON A BED OF WAKAME AND CARRIBEAN...20

CATCH OF THE DAY: THE FRESHEST FISH THAT COMES OFF THE BOATS. CHECK WITH YOUR SERVER FOR OUR CATCH OF THE DAY...MARKET PRICED

DESSERTS

KEY LIME PIE or TROPICAL CHEESE CAKE ... 5

KIDS MENU ON REQUEST

For more info please check out: www.rumrunnersusa.com



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LUNCH MENU

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Crab Cakes: Creole seasoned pan seared over a lemon herb beurre blanc...11

Naked Wings: No breading just deep-fried and served with our homemade island buffalo sauce...9

Calamari:lightly battered & flash fried then tossed with a sweet chili salsa & sesame seeds...9

Smoked Chicken Quesadilla: Mesquite chicken smothered with smoked gouda & Monterey jack cheese with chipolte crème fraiche and a tropical salsa...9

Stuffed Oysters: Fresh gulf oysters on the half shell packed with our jumbo lump crab cakes served with a cayenne butter sauce...12

Jerk Brochette: Crispy French baguettes covered with Caribbean jerk chicken and monteray jack cheese topped with a salsa fresca...9

Caribbean Shrimp Cocktail: Tender hand peeled gulf shrimp served chilled with a rum infused cocktail sauce and spicy remoulade...10

Ahi-ahi: An appetizer version of our famous entrée. Sushi grade tuna, sesame crusted then seared rare over wakame with sweet soy and hot sauce gastrique...10

Grilled Paninis & Herb Wraps

Fresh Catch Sandwich: Local day boat catch served grilled or fried on a bakery fresh roll. Layered with Key Lime infused mayo...10

Hurricane Burger: eight oz. of prime ground beef grilled to your liking. Accompanied with lettuce, tomato and mayo...9

ADD cheese or bacon for .50 cents extra.

Hawaiian Chicken Sandwich: Tender grilled chicken breast brushed with a teriyaki sauce and served on a roll. Topped with a pineapple slice and provolone cheese...9

Roasted Veggie Wrap: Fire roasted seasonal veggies served with goat cheese spread on a sun dried tomato wrap. 9

Grilled Tuna Sandwich: A grilled filet of tuna brushed with virgin olive oil and cooked to your liking. Served on a kaiser roll with wasabi mayonnaise...10



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Chicken Club Wrap: Our grilled chicken breast, sliced and served with applewood smoked bacon, lettuce, tomato and a 3 cheese blend. Served on a sun-dried tomato wrap...9

Italian Panini: Pepperoni, salami and ham with vinaigrette marinated tomatoes, leaf lettuce and provolone cheese...9

Cuban Panini: Smoked ham and pulled pork with grilled onions, swiss cheese and Mojo sauce...9

BLT Panini: Applewood smoke bacon, fresh tomatoes, leaf lettuce and key lime mayo...8

Caesar Salad: Crisp hand torn romaine tossed with a creamy Caesar, rosemary croutons and parmesan...8
add chicken...3

Spring Salad: Organic spring mix of greens tossed with dried cranberries, honey roasted pecans, Stilton cheese, and finished with raspberry vinaigrette...8