



— THE —  
**JUPITER**  
— GRILL —



PRIVATE DINING MENU





# HARBOURSIDE MENU

85 PER PERSON

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## FIRST COURSE

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### DOUBLE CUT SMOKED BACON

Gremolata, Balsamic, Toasted Breadcrumbs

### WHIPPED FETA

Roasted Calabaza Squash, Local Honey,  
Thyme, Toasted Marble Rye

### HOUSE SALAD

Baby Arugula, Red Onion, Cucumbers, Cherry Tomatoes,  
Goat Cheese, Toasted Walnuts, Balsamic Vinaigrette

### CAESAR SALAD

Baby Gems, Pecorino Romano, White Truffle

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## ENTREES

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### SIRLOIN STEAK

Jalapeno Yukon Potato Puree,  
Harissa Carrots, Red Wine Reduction

### PERUVIAN AIRLINE CHICKEN BREAST

Anise & Blood Orange Salad, Sweet Potato Puree

### PECAN-CRUSTED SALMON

Spaghetti Squash Hash,  
Sage Brown Butter Beurre Blanc

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## DESSERTS

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### CHOCOLATE LAYER CAKE

Dark Chocolate Ganache,  
Chocolate Shavings, Golden Palm Tuile

### PEANUT BUTTER PIE

Oreo Crust, House-Made Banana Ice Cream, Chocolate Drizzle







# DOCKSIDE MENU

135 PER PERSON

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## FIRST COURSE

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### BISQUE DE LA MAR

Yukon Gold Potato, Applewood Smoked Bacon, Celery, Carrot, Mussels, Clams, Shrimp, House-Made Soda Cracker

### “THE WEDGE”

Roasted Tomatoes, Pickled Red Onions, Pancetta, Gorgonzola Dressing, Fine Herbs

### CAESAR SALAD

Baby Gems, Pecorino Romano, White Truffle

### SHRIMP COCKTAIL

Cocktail Sauce, Horseradish, Lemon

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## ENTREES

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### ROASTED LOCAL SNAPPER

Cauliflower Duo, Tangerine Pesto

### PERUVIAN ROASTED CHICKEN

Anise and Blood Orange Salad, Sweet Potato Puree

### 8oz FILET MIGNON

Smoked Bacon Hash, Red Wine Reduction

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## DESSERTS

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### KEY LIME PIE

Toasted Coconut, Mango Coulis, Meringue

### CHOCOLATE LAYER CAKE

Dark Chocolate Ganache,  
Chocolate Shavings, Golden Palm Tuile

### CAPTAIN'S BREAD PUDDING

Captain Crunch, Smoked Bacon, Bourbon Toffee Sauce







# INTERCOASTAL MENU

160 PER PERSON

## FIRST COURSE

### ANGRY CASHEW LOBSTER

Coconut, Spicy Meyer Lemon Aioli, Pickled Garden Vegetables

### CRAB CAKE

Shaved Asparagus, Blistered Tomato, Truffle

### “THE WEDGE”

Roasted Tomatoes, Pickled Red Onions, Pancetta, Gorgonzola Dressing, Fine Herbs

### CAESAR SALAD

Baby Gems, Pecorino Romano, White Truffle

## ENTREES

### ROASTED LOCAL SNAPPER

Cauliflower Duo, Tangerine Pesto

### GRILLED SWORDFISH

Sunchokes, Smoked Tomato Relish, Crispy Leeks

### BRAISED SHORT RIB

King Mushroom, Root Vegetable, Fingerling Potatoes, Cipollini Onion, Natural Jus

### 10oz FILET MIGNON

Smoked Bacon Hash, Red Wine Reduction

## DESSERTS SERVED FAMILY STYLE

### CARROT BUNDT CAKE

Butter Cookie Crumbles, Candied Pecans, Cream Cheese Drizzle

### CHOCOLATE LAYER CAKE

Dark Chocolate Ganache, Chocolate Shavings, Golden Palm Tuile

### CAPTAIN'S BREAD PUDDING

Captain Crunch, Smoked Bacon, Bourbon Toffee Sauce





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## PASSED HORS D'OEUVRES

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PRICING IS BASED ON ORDERS FOR 25 GUESTS

ROCK SHRIMP  
SKEWERS 200

TUNA POKE ON  
WONTON CHIPS 200

WATERMELON  
SKEWERS 125

EVERYTHING  
CRUSTED HANGAR  
STEAK CROSTINI 175

PERUVIAN  
CHICKEN SATAY 150  
MINI CRAB CAKES 185

BACON  
SKEWERS 150

PIG IN A  
BLANKET 130

TRUFFLED  
DEVILED EGGS 125

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### STATIONARY APPETIZERS

WHIPPED FETA  
10 PEOPLE - 80

CHARCUTERIE PLATTER  
25 PEOPLE - 195

### RAW BAR

OYSTERS OF  
THE MOMENT  
10 PEOPLE - MP

SHRIMP COCKTAIL  
10 PEOPLE - MP

### CARVING STATION

(FEEDS 50 PEOPLE)

PRIME RIB 395  
PECAN-CRUSTED SALMON 295  
PERUVIAN STYLE  
ROAST TURKEY 225

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### SIDES

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(FEEDS 25 PEOPLE)

HARISSA  
GLAZED CARROTS

GRILLED  
ASPARAGUS

EVERYTHING-SPICED  
SEA SALT FRIES

CREAMED  
SPINACH

ROASTED GARLIC  
YUKON POTATO PUREE

MAC &  
CHEESE







# BEVERAGE PACKAGES

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## PLATINUM 40/PER PERSON FOR 3 HOURS

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### HOUSE WINE

Chardonnay, Pinot Grigio, Moscato, Pinot Noir, Cabernet Sauvignon

### BOTTLE BEER

Allagash White, Budweiser, Bud Light, Cigar City, Coors Light, Corona, Heineken, Heineken 0.0, Michelob Ultra, Schofferhofer Grapefruit Hefeweizen, Wynwood La Rubia, Yuengling Lager

### DRAFT BEER

Barrel of Monks, Dogfish, Florida Keys, Funky Buddha, Lagunitas, Mathews Brewing Co, New Belgium, Sailfish Brewing Co, Saltwater Brewing Co, Stella Artois

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## SILVER 50/PER PERSON FOR 3 HOURS

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### BOTTLE BEER

Allagash White, Budweiser, Bud Light, Cigar City, Coors Light, Corona, Heineken, Heineken 0.0, Michelob Ultra, Schofferhofer Grapefruit Hefeweizen, Wynwood La Rubia, Yuengling Lager

### DRAFT BEER

Barrel of Monks, Dogfish, Florida Keys, Funky Buddha, Lagunitas, Mathews Brewing Co, New Belgium, Sailfish Brewing Co, Saltwater Brewing Co, Stella Artois

### LIQUOR

Pinnacle Vodka, Gordon's Gin, Cruzan Rum, Sauza Tequila, Jim Beam Bourbon, Canadian Club Whisky

### WINE

Sommelier Selection of Sparkling, Pinot Grigio, Chardonnay, Pinot Noir, Cabernet Sauvignon and Rose

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## GOLD 60/PER PERSON FOR 3 HOURS

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### BOTTLE BEER

Allagash White, Budweiser, Bud Light, Cigar City, Coors Light, Corona, Heineken, Heineken 0.0, Michelob Ultra, Schofferhofer Grapefruit Hefeweizen, Wynwood La Rubia, Yuengling Lager

### DRAFT BEER

Barrel of Monks, Dogfish, Florida Keys, Funky Buddha, Lagunitas, Mathews Brewing Co, New Belgium, Sailfish Brewing Co, Saltwater Brewing Co, Stella Artois

### LIQUOR

Tito's Vodka, Bombay Sapphire Gin, Bacardi Rum, Espolon Tequila-Blanco, Anejo and Reposado, Knob Creek Bourbon, Jameson Irish Whiskey, Dewar's Scotch

### WINE

Clos Pegase, "Mitsuko's Vineyard" Chardonnay, Gradis'ciutta Pinot Grigio, Trennes Rose, Patricia Greene, "Estate" Pinot Noir, Austin Cabernet Sauvignon & Bodegas Caro, "Aruma" Malbec

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## CHAMPAGNE TOAST 8/PER GUEST

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