

**PRIVATE
DINING
MENU**



FishBones Lake Mary
7005 County Road 46A, Lake Mary, FL 32746

407.581.3236

www.FishbonesRestaurants.com/PrivateDining





THE KEY LARGO MENU

\$80 PER PERSON

APPETIZER

Served Family Style

Shrimp Cocktail

Cocktail Sauce, Johnnie's Famous Mustard Sauce

SALAD

Served with Garlic-Cheese Butter Bread

Signature House Salad

Iceberg Lettuce, Tomatoes, Parmesan Cheese, Spanish Olive Vinaigrette

ENTRÉE SELECTIONS

*Choice Below Served with Sautéed Mushrooms and
Roasted Garlic Mashed Potatoes, Served Family Style*

Center Cut Filet Mignon

Faroe Island King Salmon

Cedar Plank, Parmesan Red Onion Aioli

Double Cut Pork Chops

Citrus & Oak Grilled, Fresh Spices, Lemon

Double Chicken Breast

Flame Broiled, Sweet Butter, Lemon

F U Filet Mignon

**Freaking Unbelievable* Plant-Based by Chunk™*

DESSERT

Key Lime Pie

Real Key Lime Juice, Macadamia Nut Crust, Fresh Whipped Cream

\$95 PER PERSON

APPETIZERS

Served Family Style

Iced Shellfish

Shrimp Cocktail, Gulf Oysters on the Half Shell

Wood Grilled Artichokes

Arugula, Balsamic Reduction, Parmesan Aioli

SALAD

Served with Garlic-Cheese Butter Bread

Signature House Salad

Iceberg Lettuce, Tomatoes, Parmesan Cheese, Spanish Olive Vinaigrette

ENTRÉE SELECTIONS

Choice Below Served with Bacon & Cheddar Mashed and Sautéed Broccoli & Roasted Garlic, Served Family Style

Center Cut Filet Mignon

Truffle Butter

Faroe Island King Salmon

Cedar Plank, Parmesan Red Onion Aioli

Colorado Lamb Chops

1 3/4" Chops Citrus & Oak Grilled, Parsley-Mint Chimichurri

Double Chicken Breast

F U Filet Mignon

**Freaking Unbelievable* Plant-Based by Chunk™*

DESSERT

Plant City Strawberry Cake

Three Layer Sweet Cake, Strawberry Cream, Plant City Strawberries, Fresh Whipped Cream





**THE
COLOSSAL
MENU**

\$115 PER PERSON

APPETIZERS

Served Family Style

Seasonal Shellfish Tower

At the Height of Season

Fried Lobster Tail

Orange Blossom Honey Mustard

SALAD

Served with Garlic-Cheese Butter Bread

Classic Caesar Salad

ENTRÉE SELECTIONS

Choice Below Served with AuGratin Potatoes & Cedar Plank Cauliflower, Served Family Style

Bone-In Filet Mignon

Truffle Butter

Prime New York Strip

Bearnaise

Fresh Catch

Garlic Panko Encrusted, Buerre Blanc

Double Cut Pork Chops

Double Chicken Breast

F U Filet Mignon

**Freaking Unbelievable* Plant-Based by Chunk™*

DESSERT

Grand Marnier Chocolate Cake

Grand Marnier Infused Rich Chocolate Cake, Chocolate Icing, Chocolate Morsels, Fresh Whipped Cream



**ENHANCE
YOUR
EVENT**

Additional Fee Will Apply For Enhancements

APPETIZERS

Shrimp Cocktail
Blue Chips
Dang Bang Shrimp
Fried Lobster Tail
Flash Fried Calamari
Char-Grilled Oysters
Oysters on the Half Shell
Wood Grilled Artichokes
Escargot
Florida Gator
Colossal Blue Crab Martini

SIDES

AuGratin Potatoes
Bacon & Cheddar Mashed
Roasted Garlic Mashed Potatoes
Lobster Mac & Cheese
Sautéed Broccoli & Roasted Garlic
Creamed Corn
Sautéed Mushrooms
Jumbo Fresh Asparagus
Cedar Plank Cauliflower

BEER & WINE PACKAGE

\$30 per person

**Red & White Wine
(Sommelier Selection)**

Imported & Domestic Beer



All Bar Packages are 2 1/2 Hours

**\$125 Bartender Fee Will Apply
For Groups of 40 or More**

PREMIUM PACKAGE

\$39 per person

Rum *Bacardi Light*

Gin *Gordon's London Dry*

Vodka *Absolut, Tito's*

Tequila *Jose Cuervo Tradicional,
Patron Silver*

Cordials *Dekuyper Selections*

Whisky *Dewar's, Jack Daniel's, J&B Scotch,
TOTT Redemption*

Beers *Imported & Domestic*

Wine *Chardonnay, Pinot Grigio,
Merlot, Cabernet Sauvignon,
White Zinfandel*

ULTIMATE PACKAGE

\$46 per person

Rum *Bacardi Light, Captain Morgan*

Gin *Bombay Sapphire, Hendricks*

Vodka *Grey Goose, Tito's*

Tequila *1800 Silver, Avion Reposado*

Whisky *Buffalo Trace,
Crown Royal, J&B Scotch*

Cordials *Dekuyper Selections,
Amaretto Disaronno, Bailey's,*

Frangelico, Kahlua, Grand Marnier

Beers *Imported & Domestic*

Wine* *Chardonnay, Pinot Grigio,
Pinot Noir, Merlot, Cabernet Sauvignon,
White Zinfandel*



**BEVERAGE
PACKAGE**



FishBones

Escape to Lake Mary's local favorite seafood restaurant for your next private dining event. FishBones offers exquisite pairings featuring Florida native menu items, prime seafood flown in fresh daily and wood-fired steaks grilled over our custom-built pit. Your dining experience begins with a fabulous raw bar as you walk into the restaurant which showcases the freshest and most uniquely present sushi in Central Florida.



Your designated special events manager will ensure a perfect dining experience for any event. From customized menus and proprietary wine pairings to AV equipment and room set ups, we will take care of your every need. Gather around our gorgeous island-inspired private dining rooms for the ultimate Key West fare.

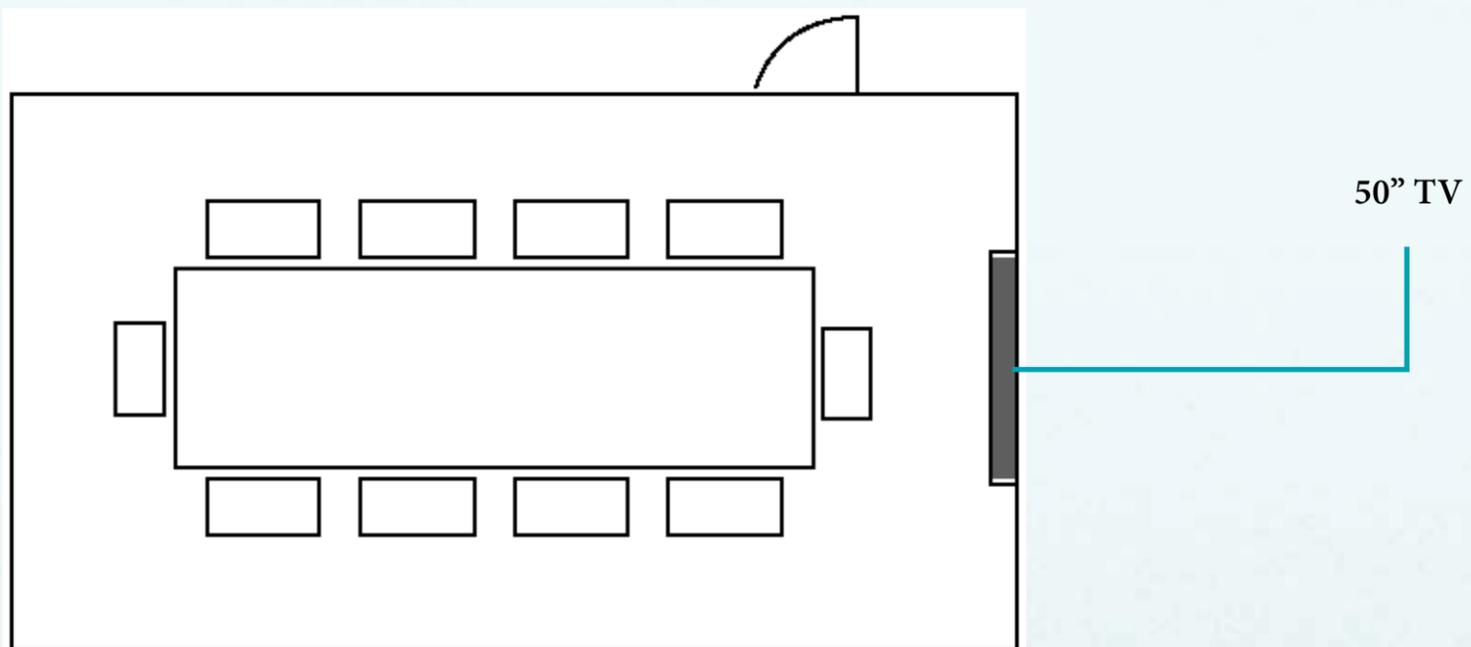
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THE BIMINI ROOM

Private Dining Room
Seated Capacity: 10



One table
Seats up to 10 guests

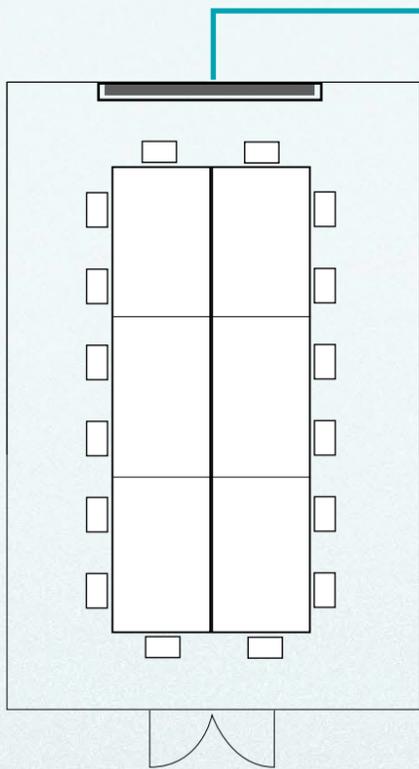
One table with AV
Seats up to 10 guests



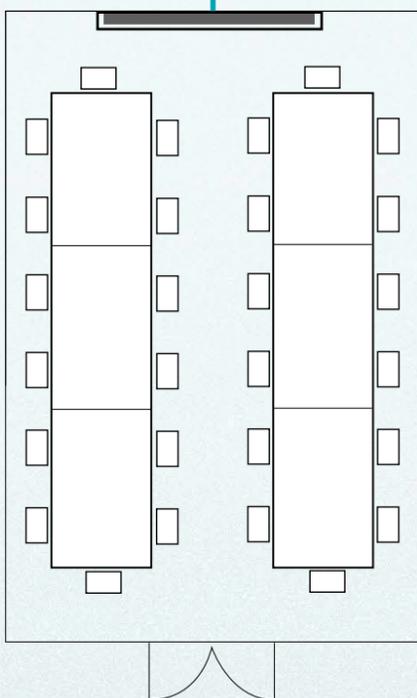
THE CHATEAU ROOM

Private Dining Room
Seated Capacity: 36

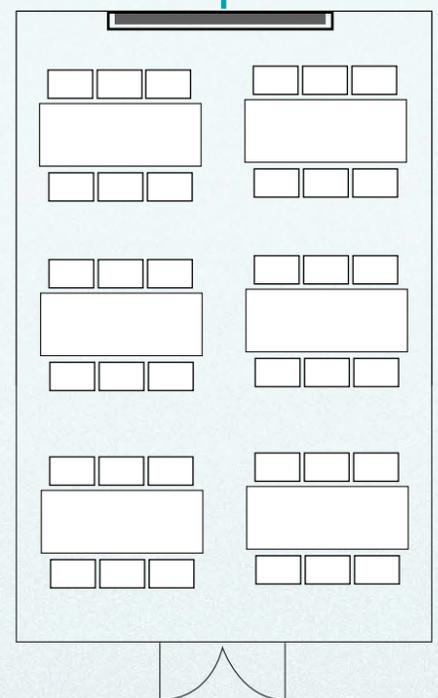
50" TV



One table with AV
Seats up to 16 guests



Two table with AV
Seats up to 28 guests

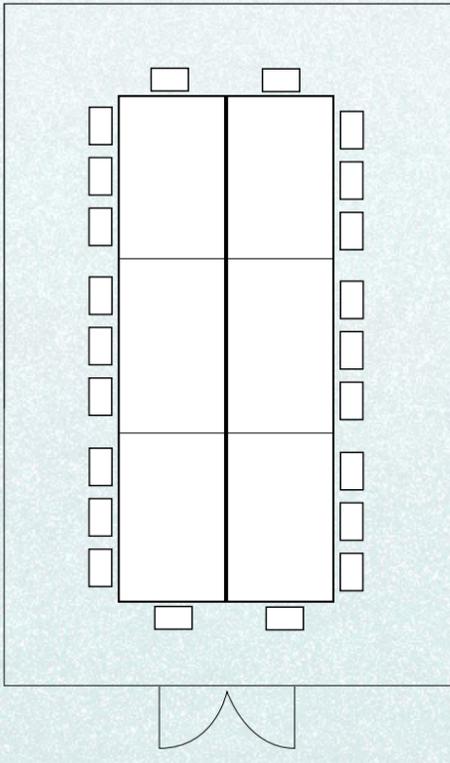


Six tables with AV
Seats up to 36 guests

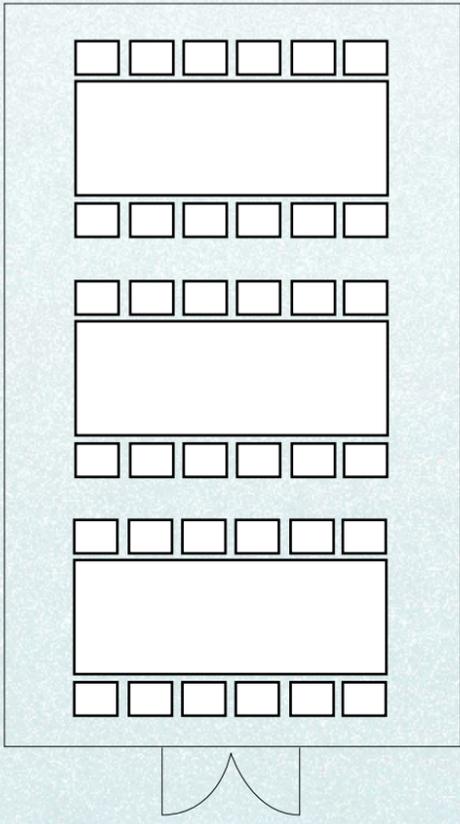


THE BULL DOLPHIN OR SILVER KING ROOM

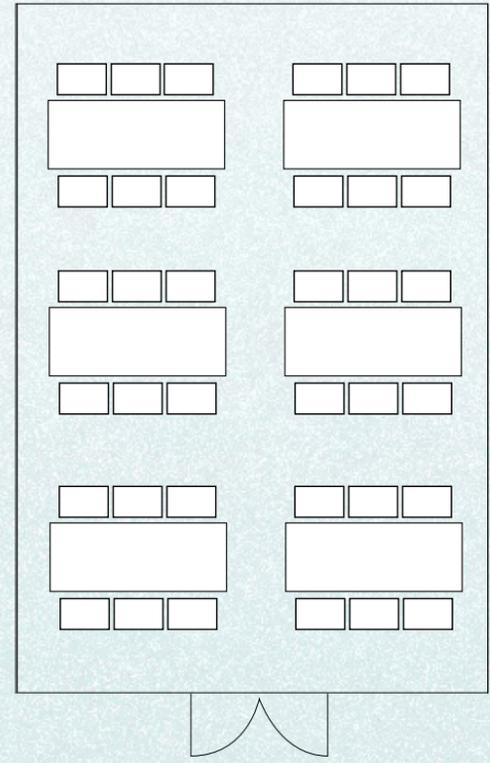
Private Dining Room
Seated Capacity: 36



One table with AV
Seats up to 22 guests



Three table with AV
Seats up to 36 guests

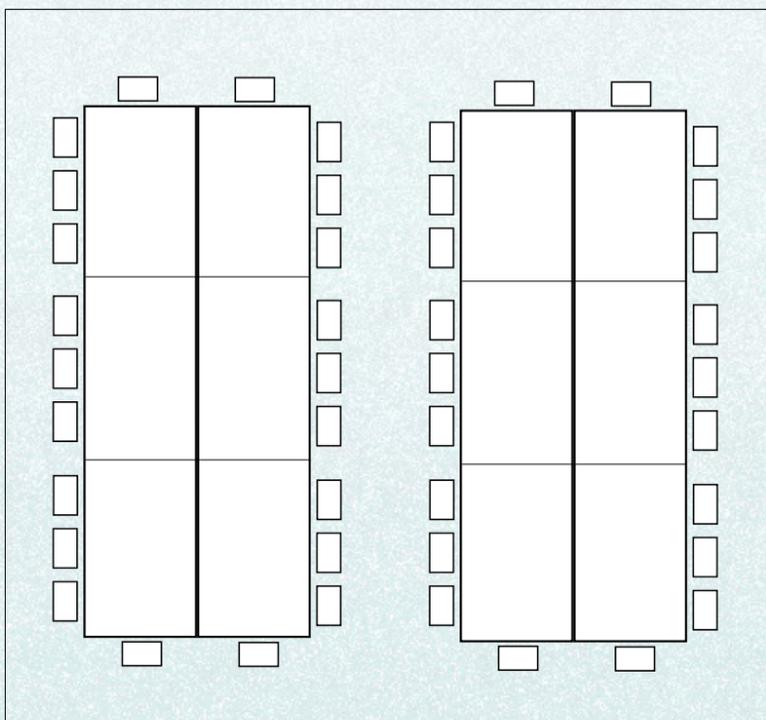


Six tables with AV
Seats up to 36 guests

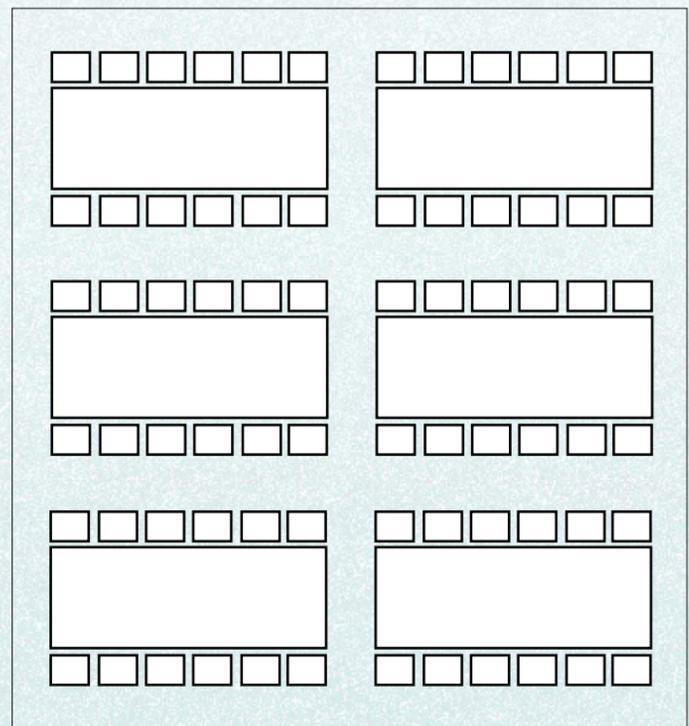


THE BULL DOLPHIN & SILVER KING ROOMS

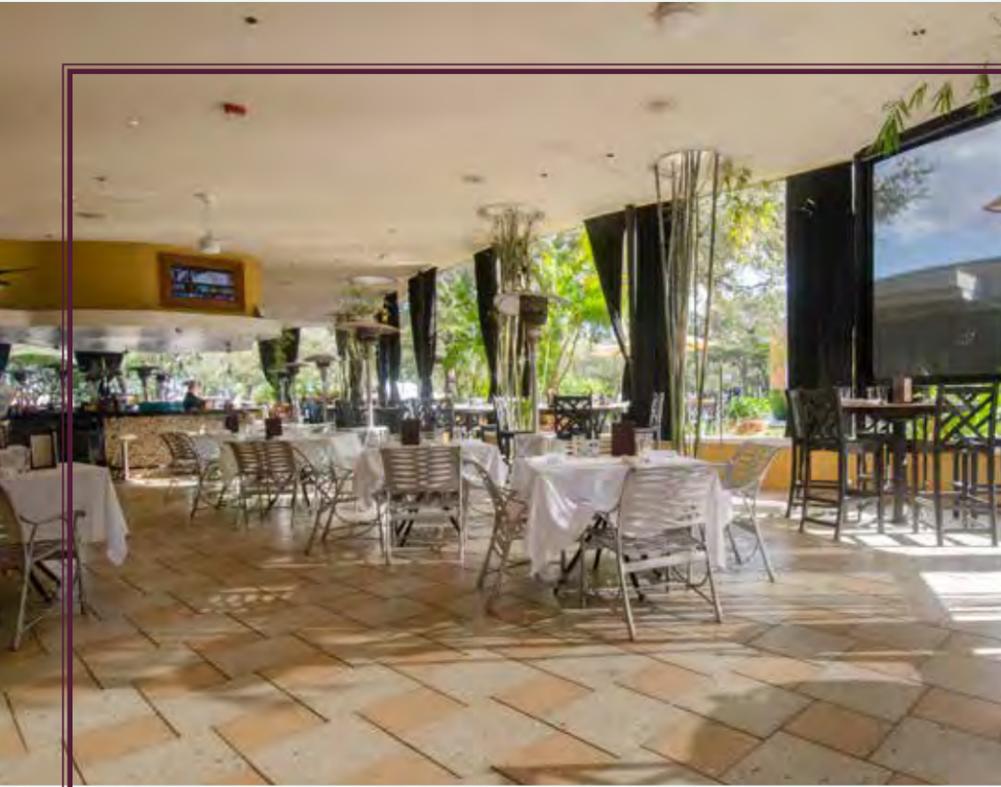
Combined Private Dining Rooms
Seated Capacity: 72



Two tables with AV
Seats up to 44 guests



Six tables with AV
Seats up to 72 guests



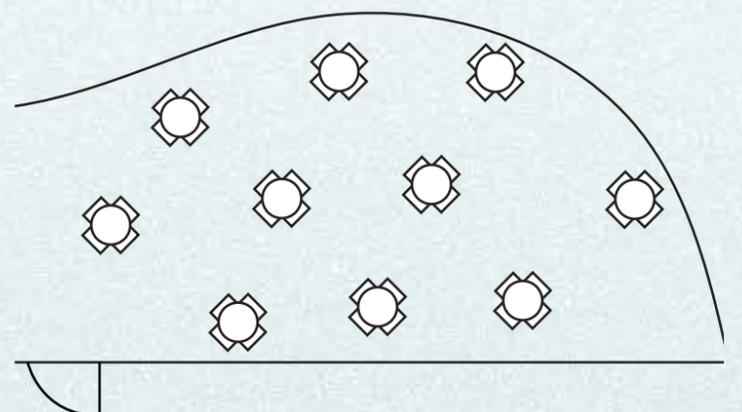
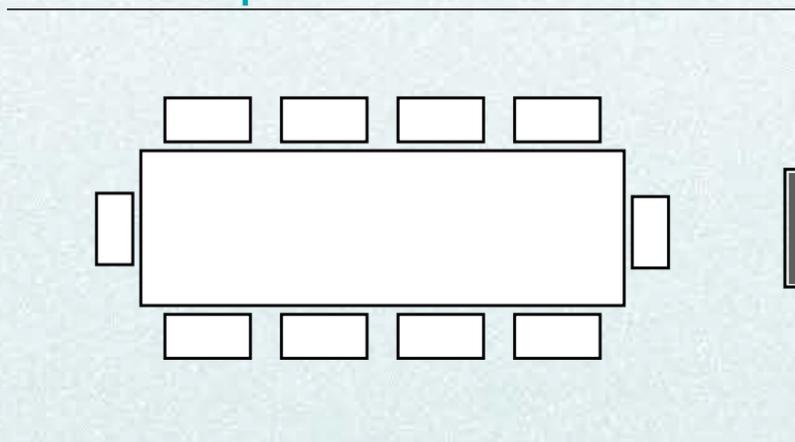
THE NOOK AREA

**Private Dining Area
Seated Capacity: 10**

THE NOOK AREA & THE PORT SIDE

**Private Dining Area
Seated Capacity: 50**

**Nook Area
One table
Seats up to 10 guests**



**Nook Area + Port Side
Eleven Tables
Seats up to 50 guests**