Say hello to the Conch Republic Seafood Company®! We are the go-to tropical for hosting a casual Key West rehearsal dinner, a lavish wedding party, a “Welcome to the Island” birthday dinner or any laid-back corporate event! The Conch Republic Seafood Company® has everything you are looking for and more!

Nestled in the Key West Seaport and infamous Key West Marina, the Conch Republic Seafood Company® is a beautiful, open-air restaurant boasting spectacular waterfront dining views. We proudly offer daily entertainment of the best local bands who play an entertaining mix of island style Caribbean music, oldies, classics and current family friendly jams. Combining the view, atmosphere and delicious food we bring you one of the finest restaurants you will find in Key West and the Florida Keys!

Our creative team of chefs offer you an interesting Caribbean influenced menu with many plated and buffet options. We proudly only serve the freshest seafood complete with our very own lobster and fishing boats docked directly in front of the restaurant- bringing you locally caught delicacies such as Mahi, Grouper, Snapper, Tuna and other seasonal fish, daily!

The Conch Republic Seafood Company® offers an impressive raw bar with freshly shucked oysters, clams, stone crab, chilled Key West Pink Shrimp and our incredible succulent Royal Red Shrimp. We only use certified Black Angus beef, tender pork chops, mouthwatering chicken entrees, divine pasta dishes and an exciting variety of surf and turf combinations.

Come enjoy the largest bar between Miami and Cuba and face the hard decision of selecting delicious drinks from one of the widest selections of rums you’ll find on the island! Our extensive specialty drink menu lets you choose everything from flavored daiquiris to the always refreshing Key Lime Mojito! We proudly offer premium well spirits, call drinks, a large selection of seasonal wine, domestic, imported and craft beer from all around the world. Happy Planning!

**Lunch and Brunch menus are only available until 3:30pm**
We offer several areas to accommodate your group - depending on size and availability.

The **BRICK COURTYARD** is a private area that overlooks the marina. This area seats up to 160 people and up to 200 people with limited seating.

The next area is the raised **PATIO TERRACE** which has seating for 40-62 people at high top tables adjacent to the bar.
Groups of 10-40 may choose the **INSIDE DINING ROOM** for a plated dinner option.

The **END OF BAR** area offers a section of the bar overlooking the marina for groups of 20-40 and is perfect for a casual cocktail style mixer with appetizers.

Have a larger group? No problem! Larger groups of up to 210 can also be accommodated in the outside area using both the patio and the connected courtyard.

If you prefer something more exclusive the **ENTIRE RESTAURANT** is also available for private parties on a full buyout basis for up to 900 people!
Once you have decided on your area you will need to choose your food package and beverage option.

Lunch and Brunch menus are only available until 3:30pm

Some menus may not be available depending upon the date, time, number of guests and area chosen. Please call (305) 294-4403 x 121 to confirm availability.

Plated Lunch Menus

Plated lunch options can be accommodated in the inside and outside areas; however, these are limited to a maximum of 40 people. If you have more than 40 guests you will need to take a look at our Buffet Options. Choose the option that suits your group best and when your guests arrive, they will order their own meals from your chosen menu. There is no need to pre order as all items are freshly prepared to order.

**Plated Lunch Option #1**

**Lunch Entrée Choices:**
- Conch Republic Burger, ½ lb. Of Seasoned Beef, Grilled to order, available with your Choice of American, Swiss or Cheddar Cheeses.
- Grilled Chicken Sandwich. A Boneless Chicken Breast basted with Caribbean JuJu Slather
- Soup and Salad Combo – A Bowl of Soup and a House Salad with Balsamic Vinaigrette on the side

**Dessert:**
- Key Lime Pie

**Price per Person:** $ 23.00

**Plated Lunch Option #2**

**Appetizer Choice:**
- A cup of World-Famous Bahamian Style Red Chowder with freshly ground Conch, Herbs & Potatoes.
- Side House Salad of Mixed Baby Greens with Homemade Balsamic Vinaigrette Dressing on the side.

**Lunch Entrée Choices:**
- Conch Republic Burger, ½ lb. Of Seasoned Beef, Grilled to order, available with your Choice of American, Swiss or Cheddar Cheeses.
- Grilled Chicken Sandwich. A Boneless Chicken Breast basted with Caribbean JuJu Slather

**Dessert:**
- Key Lime Pie

**Price per Person:** $ 29.75

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Plated Lunch Option #3

Appetizer Choice:
• A cup of World-Famous Bahamian Style Red Chowder with freshly ground Conch, Herbs & Potatoes.
• Side House Salad of Mixed Baby Greens with Homemade Balsamic Vinaigrette Dressing on the side.
• Island Style Conch Fritters stuffed with Freshly Ground Conch and served with Key Lime Mustard Sauce

Lunch Entrée Choices to offer your guests:
• Fresh Catch of the Day Fish Sandwich - available Pan Seared, Fried or Blackened.
• Conch Republic Burger, ½ lb. Of Seasoned Beef, Grilled to order, available with your Choice of American, Swiss or Cheddar Cheese.
• Grilled Chicken Caesar Salad. Crisp Romaine tossed in Traditional Dressing with Grilled Chicken.
• Grilled Chicken Sandwich. A Boneless Chicken Breast basted with Caribbean JuJu Slather

Dessert Choice:
• Key Lime Pie
• Coconut Tres Leche Cake

Price per Person: $ 35.00
(You may change to family style appetizer platters with all choices for just an additional $4)

Plated Lunch Option #4

Family Style Appetizer platters with:
• Caribbean Style Blue Crab Cakes with Roasted Garlic Aioli.
• Island Style Conch Fritters stuffed with Freshly Ground Conch served with Key Lime Mustard Sauce
• Callaloo & Artichoke Dip - Warm Three Cheese Dip with Artichoke Hearts and Savory Island Greens

Lunch Entrée Choices to offer your guests:
• Blackened Snapper BLT Sandwich - Fresh Snapper Blackened to perfection and topped with Smoked Bacon, Lettuce, Tomato and Provolone Cheese.
• Conch Republic Burger, ½ lb. Of Seasoned Beef, Grilled to order, available with your Choice of American, Swiss or Cheddar Cheese.
• Grilled Chicken Caesar Salad - Crisp Romaine tossed in a Traditional Dressing with Grilled Chicken.
• Fresh Fish & Chips Basket.
• Grilled Chicken Breast Sandwich with Grilled Portobello Mushroom and Swiss Cheese

Dessert Choice:
• Key Lime Pie
• Pineapple Upside Down Rum Cake

Price per Person: $ 38.00
Plated Lunch Option #5

Family Style Appetizer platters with:
- Island Style Conch Fritters stuffed with Freshly Ground Conch served with Key Lime Mustard Sauce
- Stuffed Mushroom with Blue Crab, Herbed Boursin Cheese and finished with Saffron Cream.
- Smoked Local Fish blended with spices, chilled and served with crackers.

Choose 4 of these Lunch Entrée Choices to offer your guests:
- Tempura battered Cracked Queen Conch and Fries.
- Conch Republic Burger, ½ lb. of Seasoned Beef, Grilled to order, available with your Choice of American, Swiss or Cheddar Cheese.
- Coconut Crusted Shrimp with Caribbean Aioli and Fries
- Grilled Chicken Caesar Salad. Crisp Romaine tossed in a Traditional Dressing with Grilled Chicken.
- Fried Shrimp Basket with Crispy Fries
- Grilled Chicken Breast Sandwich with Grilled Portobello Mushroom and Swiss Cheese
- Spinach Salad with Blackened Tuna Bites – Mixed Crispy Greens with Mango, Tomato, Cucumber, Plantain Chips, Homemade Citrus Vinaigrette on the side and topped with fresh Blackened Tuna.

Dessert Choice:
- Key Lime Pie
- Pineapple Upside Down Rum Cake
- Coconut Tres Leche Cake

Price per Person: $45.00
LUNCH & BRUNCH BUFFET MENUS

Buffet dinners may be combined with any additional Appetizer Platters on the following pages. Buffet dinners are only available on the outside areas. Lunch buffet menus provide your guests with options to make a choice of sandwiches, salads, or entrée combinations with all the exciting side dishes!

LUNCH BUFFET 1

Appetizers:
- Conch Republic House Salad or Caesar Salad
- Island Style Conch Fritters stuffed with Freshly Ground Conch served with Key Lime Mustard Sauce

Entrees/Sandwich Options:
- Caribbean JuJu Slathered Grilled Chicken Breasts
- Grilled or Fried Fresh Catch of the Day
- Fresh Locally Made Cuban Bread
- **Choose three** side dishes:
  - Seasoned Yellow Rice, Black Beans, Plantains, Fries, Caribbean Smashed Potatoes, Chef's Vegetables or Coleslaw

Dessert:
- Key Lime Pie

Price per Person: $ 29.75

LUNCH BUFFET 2

Appetizers
- Conch Republic House Salad or Caesar Salad
- Island Style Conch Fritters stuffed with Freshly Ground Conch served with Key Lime Mustard Sauce
- Caribbean Style Blue Crab Cakes with Roasted Garlic Aioli.

Entrees/Sandwich Options:
- Caribbean Jerked Grilled Chicken Breasts
- Grilled or Fried Fresh Catch of the Day
- Fresh Locally Made Cuban Bread
- **Choose four** side dishes:
  - Seasoned Yellow Rice, Fries, Black Beans, Plantains, Caribbean Smashed Potatoes, Chef's Fresh Vegetables or Coleslaw

Dessert:
- Key Lime Pie
- Pineapple Upside Down Rum Cake

Price per Person: $ 35.00
LUNCH BUFFET 3

Appetizers
• Conch Republic House Salad or Caesar Salad
• Island Style Conch Fritters stuffed with Freshly Ground Conch served with Key Lime Mustard Sauce
• Key West Pink Peel & Eat Shrimp served with Cocktail Sauce and Lemons.

Entrees/Sandwich Options:
• Chicken served in Banana Leaves, with Korean BBQ Glaze and Pineapple Salsa
• Fresh Catch of the Day with our ‘Award Winning’ Caribbean JuJu Slather
• Mini Traditional Cuban sandwich with Ham and Roast Pork topped with Dijon mustard, Pickles, and Swiss cheese.
• Fresh Locally Made Cuban Bread
  Choose four side dishes:
• Seasoned Yellow Rice, Fries, Black Beans, Plantains, Caribbean Smashed Potatoes, Chef’s Fresh Vegetables or Coleslaw

Dessert:
• Key Lime Pie
• Pineapple Upside Down Rum Cake
• Coconut Tres Leche Cake

Price per Person: $45.00

BREAKFAST/BRUNCH BUFFET to include:
• Carved Honey Ham
• Scrambled eggs
• Bacon
• Sausage
• Hash Browns/Chef’s Potatoes
• French Toast
• Bagels/Croissants
• Cream Cheese and Jelly
• Fresh Fruit Platter
• Mixed Cheese Board
• Fresh Brewed Coffee
• Fruit Juice.

Price per person: $35.00

Add Champagne and Mimosas or a made to order Bloody Mary Station!
Check out the beverage options on page 11 for more details.
APPETIZER PLATTER OPTIONS

Platters can be served as butler style passed Hors D' Oeuvres, as a casual Appetizer Buffet, or added to any of our other plated or buffet dinners as additional appetizers.

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SEAFOOD PLATTERS

**Stuffed Mushrooms Martinique**
Stuffed with Blue Crab, Herbed Boursin Cheese and finished with Saffron Cream.

**Corn Fried Oysters *FAVORITE!***
Freshly Shucked Oysters, corn fried, and topped with Goat Cheese, Roasted Peppers, and finished with Roasted Garlic Aioli Sauce.

**Oysters Callaloo**
Freshly Shucked Oysters topped with Savory Island Greens and our secret recipe of seasonings. Oven Baked and finished with Roasted Garlic Aioli Sauce.

**Key West Style Crab Cakes**
Crab cakes loaded with Blue Crab and a hint of Passion Fruit. Served with Roasted Garlic Aioli.

**Smoked Fish Dip**
Smoked Local Fish blended with spices, chilled and served with crackers.

**Conch Fritters**
Traditional Island Style Fritters stuffed with Freshly Ground Conch, served with Key Lime Mustard

**Herb & Cheese Stuffed Mushrooms**
Vegetarian Friendly Mushrooms stuffed with Herb and Cheese Stuffing & Broiled in Garlic Butter.

**Tuna Tempura Sushi Rolls**
Tempura Battered Fresh Tuna Sushi Rolls. Served with Ponzu Sauce and Coconut Wasabi.

**Coconut Shrimp**
Jumbo Shrimp hand rolled in Coconut and fried to the perfect crispness. Served with homemade Hot Pepper Jelly.

**Cuban Mojo Shrimp**
Key West Shrimp grilled with a Cuban Mojo Glaze. Served chilled with Mango Cocktail Sauce.

**Jumbo Shrimp Cocktail *FAVORITE!***
Key West Shrimp Cocktail served chilled with Cocktail Sauce. A Key West Classic!

**Masterchef™ Stuffed Shrimp**
Masterchef™ choice for best Key West Appetizer! Jumbo Key West Pink Shrimp stuffed with Lump Crab Meat and wrapped with Apple Wood Bacon. Finished with Mango Salsa and a Sweet Chili Glaze.
**Bacon Wrapped Scallops** *FAVORITE!*
Delicious Jumbo Plump Scallops wrapped in Crisp Applewood Smoked Bacon.

**Lobster Summer Rolls**
This adaptation of the classic Vietnamese Summer Roll includes Chilled Florida Lobster with Mango, Avocado, and Pickled Napa Cabbage wrapped in Rice Noodle Paper.

**Key West Style Cuban**
Blackened Lobster Meat, oven Dried Tomatoes, Boursin Garlic Cheese, and Fresh Mangoes pressed between local Cuban Bread.

**Snapper Wellington**
A bite size portion of our Award-Winning entrée. Fresh Snapper stuffed with crabmeat and wrapped in puff pastry. It'll melt in your mouth.

**Conch Ceviche**
$7 per person with minimum of 30 portions
Freshly Chopped Conch mixed with Tri Colored Bell Peppers, Onions, Garlic, Cilantro, and special spices. Marinated in Fresh Citrus Juice.

### SEAFOOD-FREE APPETIZER PLATTERS

**Chicken Tenders**
Marinated in-house Fresh Chicken Breast tenders fried and served with a selection of dipping sauces of Buffalo, Jerk, JuJu, and Bleu Cheese

**Pot Stickers**
A variety of stuffed wontons served fried or steamed with Sweet Chili Glaze

**Spring Rolls**
A mixed selection of Spring Rolls perfect for dipping in Sweet Chili Glaze

**Italian Flatbread Rolls**
Flatbreads stuffed with Cured Italian Meats, Vegetables, Cheese, and Olives rolled sushi style and sliced into bite size pieces.

**Prosciutto Rolls**
Prosciutto stuffed with Arugula, Feta Cheese, and Port Soaked Apples and rolled.

**Steak Carpaccio Roll**
Rare Strip Steak thinly sliced and stuffed with Watercress, Gorgonzola Cheese and a Fig Marmalade.

**Beef Wellington** *FAVORITE!*
Mouthwatering Steak topped with Mushrooms and wrapped in puff pastry and baked to perfection.

**Fajita Trumpets**
Marinated Steak & Veggies stuffed into overflowing Tortilla Trumpets and served with Sour Cream Dipping Sauce.

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VEGETARIAN FRIENDLY APPETIZERS

Callaloo & Artichoke Dip  
Small Platter $100.00  
Large Platter $ 200.00  
Warm Three Cheese Dip with Artichoke Hearts & Savory Island Greens, served with crackers.

Fresh Seasonal Vegetable Platter  
Small Platter $90.00  
Large Platter $ 150.00  
Chef’s choice of fresh Veggies served with Ranch Dipping Sauce.

Fresh Fruit and Assorted Cheese Platter  
Small Platter $90.00  
Large Platter $ 150.00  
Chef’s selection of fresh cheese served with an assortment of mouthwatering fresh fruits.

Antipasto Skewers  
Small Platter $140.00  
Large Platter $ 280.00  
Skewers of Fresh Mozzarella, Tomatoes, & Roasted Red Peppers with a Balsamic Reduction.

Mozzarella Roulade  
Small Platter $150.00  
Large Platter $ 300.00  
Fresh Mozzarella stuffed with Basil, Roasted Yellow Peppers and Oven Dried Tomatoes.

Wild Mushroom & Goat Cheese Tarts  
Small Platter $135.00  
Large Platter $ 270.00  
Blended Wild Mushrooms and Creamy Goat Cheese baked in shells of crispy Phyllo pastry.

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INCLUDE AN IMPRESSIVE RAW BAR FEATURING YOUR OWN SHUCKER!

- **Wow your guests when you add on a full-service RAW BAR complete with your own personal shucker who will shuck your choice of Raw Oysters, Raw Clams, Key West Pink Peel & Eat Shrimp, or Fresh Stone Crab Claws directly in front of your guests.**
- **Cost:** $150.00 Shucker fee and all raw bar items are charged on a current market price.

- **Key West Pink Peel & Eat Shrimp**  
  $ Market Price  
  Served by the pound with Island Cocktail Sauce

- **Royal Red Shrimp**  
  $ Market Price  
  Served by the pound. The local’s favorite – tastes just like lobster! Steamed in old bay seasoning and served with drawn butter.

- **Raw Oysters**  
  $ Market Price  
  Served by the dozen with Island Cocktail Sauce & Horseradish.

- **Raw Clams**  
  $ Market Price  
  Served by the dozen with Island Cocktail Sauce & Horseradish.

- **Stone Crab**  
  $ Market Price  
  Served by the pound with Key Lime Mustard & Drawn Butter.
BEVERAGE OPTIONS:

1) ALL INCLUSIVE BAR PACKAGE *FAVORITE!
• The inclusive bar package includes all drinks except BOTTLES of wine and champagne (but includes wine and champagne offered by the glass). Your guests will enjoy unlimited frozen drinks, premium well liquors, flavored mojitos, all mixed drinks, specialty cocktails, domestic beer, import beer, craft beer, and many seasonal varieties of red or white wine. We provide trays of mixed welcome drinks upon your group’s arrival and keep the drinks flowing until the end!
• There is a 2-hour minimum for this package that starts at $36 per person for 2 hours.
  o The price breakdown:
    ▪ 1st hour - $20 per person
    ▪ 2nd hour - $16 per person
    ▪ 3rd hour - $14 per person.
    ▪ Each additional hour $13 per person.
• Under 21 - $12 for 2 hours and $5 for each additional hour that includes unlimited smoothies, virgin frozen daiquiris, soda, virgin mojitos, tea and juices.

2) CONSUMPTION BAR
• The hosts will pay for the open bar based upon consumption. This will be added to the main check and will be paid at the end of the event. We recommend choosing one or two signature welcome drinks so guests can be given a refreshing beverage upon arrival and welcomed to your event by our staff.
  Average drink prices:
    ▪ Soda/Juice/Ice Tea $4.00
    ▪ Beer $6.00-$9.00
    ▪ Mixed Drinks $8.00 - $11.00
    ▪ Specialty Drinks $10.00 - $15.00
    ▪ Wine $12.00 - $17.00 per glass
We can limit the consumption bar to beer and wine while offering a cash bar for all other drinks. Unfortunately, we do not offer an all-inclusive option for beer and wine only. This would be included in the all-inclusive option and the bar will be set up without spirits.

3) CASH BAR
• All drinks are purchased individually by your guests. Please make sure your guests are aware it is a cash bar ahead of the event (all major credit cards accepted).

Bartender Fee: For all outside areas there is a $150.00 charge for the private bar with a bartender. Groups over 50 guests usually require a second bar with bartender for an additional $150.00. The bartender fee does not apply to inside dining room parties or end of bar parties.
Additional Costs & Information for Lunch and Brunch Groups:

• The Patio Terrace and Brick Courtyard areas have minimum requirements of guests for plated or buffet lunches. If you would like an area and have less guests, or are looking to do a platter only event, we may be able to accommodate you with a food and/or beverage minimum. Please call us at (305) 294-4403 x 121 or e-mail us for information on food and/or beverages minimums for your chosen date and area.

• Dining room set up $25-$100.00 (please ask for details)
• Brick Courtyard Set-up/Rental $200.00 up to 40 guests.
• Brick Courtyard Set-up/Rental $275.00 41-80 guests
• Brick Courtyard Set-up/Rental $325.00 81-120 guests
• Brick Courtyard Set-up/Rental $375.00 121-200 guests
• Terrace Patio Set-up/Rental fee $150.00
• Rental fee for Bar area overlooking the marina $150.00
• Separate Bartender/Satellite Bar $150.00
• 7.5% Sales Tax for the entire bill.
• 20% Gratuity for the entire bill.

• We will supply all service staff and support staff as needed. Additional attendants for butler style passed appetizers add $100.00 per server.
• Looking to bring a cake, dessert, or cupcakes? Cake cutting, staging, platting service, and clean up for $2.50 per person.
• Event set up and breakdown is included in the rental fee. All tables, chairs, white table linens, and red napkins are provided.
• Please feel free to bring as many decorations as you’d like at no additional cost if you or your event planner do the set up. Need us to do it? Sure! There may be an additional charge depending on what needs to be done.
• Rain Policy for outside areas: When you receive your contract, it will include our rain policy dependent upon the area you choose. Please ask for more information when booking.

Deposit Information:

• A 30% deposit based upon your current menu, beverage package selection, and current number of estimated guests is required & is non-refundable after confirmation letter is signed. Deposit can be made with cash, credit card, or check. The balance is due on the night of the event with either cash or credit cards. No checks are accepted 14 days prior to the event. Please note: We cannot hold a date without a signed contract and deposit.

Additional Information:

• Live entertainment is provided on our stage every day. Details can be found on the website of who will be playing. Unfortunately, there is no option to set up a DJ, personal IPod, or other live entertainment unless you take over the whole property on a “Buy Out” basis.
• Final menu changes must be guaranteed 14 days prior to the event.
• The final guest count is due 72 hours prior to the event or you will be charged for each person or item booked and ordered.
• Coupons, discounts or other offers cannot be used in conjunction with private events.

Please keep in mind these are all suggested menus. We will try to accommodate any request you may have.

Please call me with any questions. Sincerely

Graff Kelly & Casey Arnold - Events Coordinator - Conch Republic Seafood Company (305) 294-4403 x 121
SEE KEY WEST LIKE NEVER BEFORE!

Ladies and gentleman allow me to introduce you to the Southernmost Scavenger Hunt! The perfect introduction for friends and families for any WEDDING GROUP! Your guests will meet, mix and mingle in a fun, competitive and interactive atmosphere while seeing all the famous sights and sounds Key West has to offer! Each hunt is custom designed around the happy couple such as personalized clues which make your destination wedding even more memorable!

CORPORATE GROUPS benefit from the lighter side of team building with a Scavenger Hunt designed around your trip to Key West. Hunts can focus on points of interest, famous landmarks, bars, restaurants, or even your company’s theme.

Check out www.KeyWestHunt.com
or call (305) 292-9994

This Award Winning activity was voted one of the TOP FIVE things to do in Key West.

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Looking for something completely unique for your group?
Check out www.KeysActivities.com

** Beach Olympics ** Sandcastle Building Contests **

** Bike Building ** Give Back to the Community Events **

* Team Building Activities * BINGO