



**PRIVATE  
DINING  
MENU**



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

407.581.3236

[www.FishbonesRestaurants.com/PrivateDining](http://www.FishbonesRestaurants.com/PrivateDining)





# THE KEY LARGO MENU

**\$75 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*

## **DESSERT**

### **Key Lime Pie**

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

**\$85 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*

**Gulf Black Grouper**

*White Wine Beurre Blanc*

**Colorado Lamb Chops**

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

**Double Chicken Breast**

*Flame Broiled, Sweet Butter, Lemon*

**DESSERT**

**Plant City Strawberry Cake**

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





**THE  
COLOSSAL  
MENU**

**\$100 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**

*Romaine Hearts, Housemade Croutons, Parmesan*

**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**

*Citrus & Oak Grilled, Fresh Spices, Lemon*

**Double Chicken Breast**

*Flame Broiled, Sweet Butter, Lemon*

**DESSERT**

**Triple Chocolate Cake**

*Three Layer Fudge Cake, Hershey's Chocolate Icing, Chocolate Morsels*



**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**  
**Blackened Jumbo Scallops**

## 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

***\$27 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

***\$36 per person***

**Rum *Bacardi Light***

**Gin *Gordon's London Dry***

**Vodka *Absolut, Tito's***

**Tequila *Patron Silver***

**Cordials *Dekuyper Selections***

**Whisky *Jack Daniel's, J&B Scotch***

**Beers *Imported & Domestic***

**Wine\* *Chardonnay, Pinot Grigio,***

***Merlot, Cabernet Sauvignon,***

***White Zinfandel***

## ULTIMATE PACKAGE

***\$43 per person***

**Rum *Bacardi Light, Captain Morgan***

**Gin *Bombay Sapphire, Hendricks***

**Vodka *Grey Goose, Tito's***

**Tequila *1800 Silver, Avion Reposado***

**Whisky *Woodford Reserve,***

***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***





# 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.

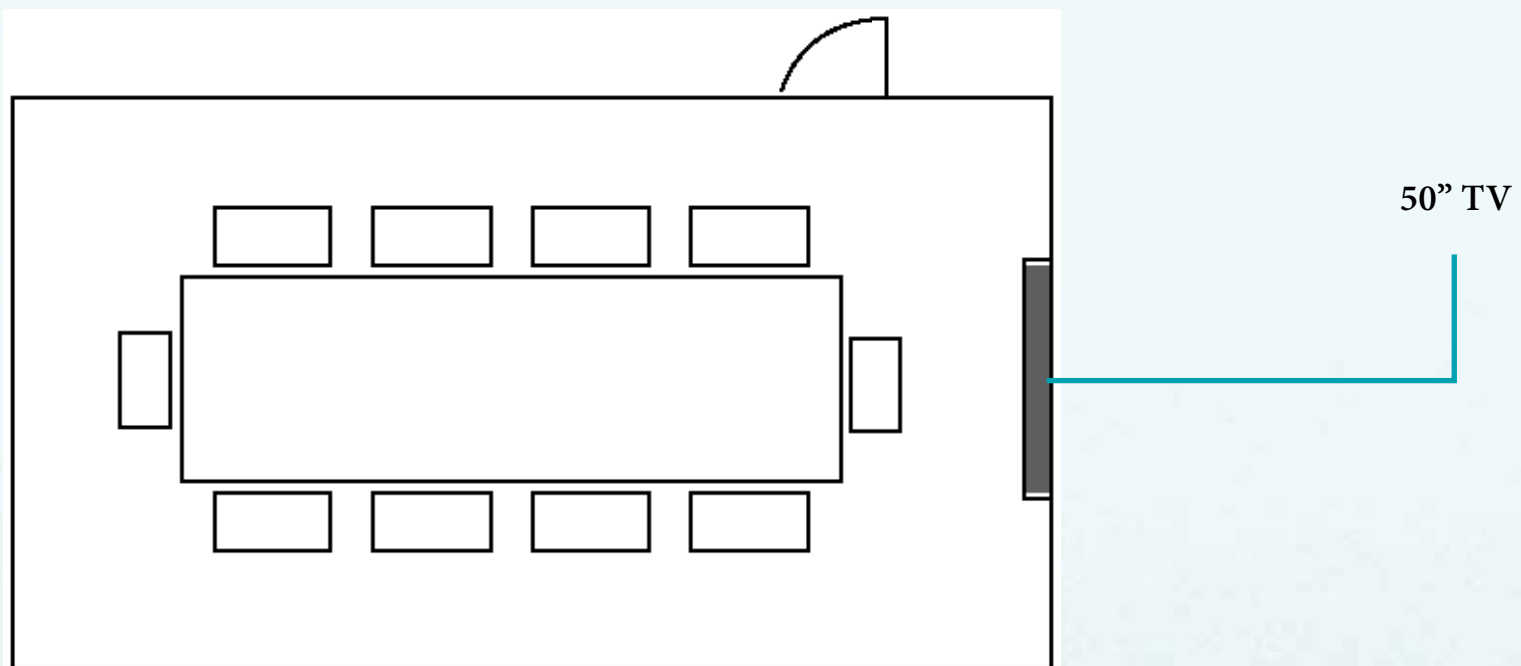
**FishBones Lake Mary ♦ 7005 County Road 46A, Lake Mary, FL 32746**

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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

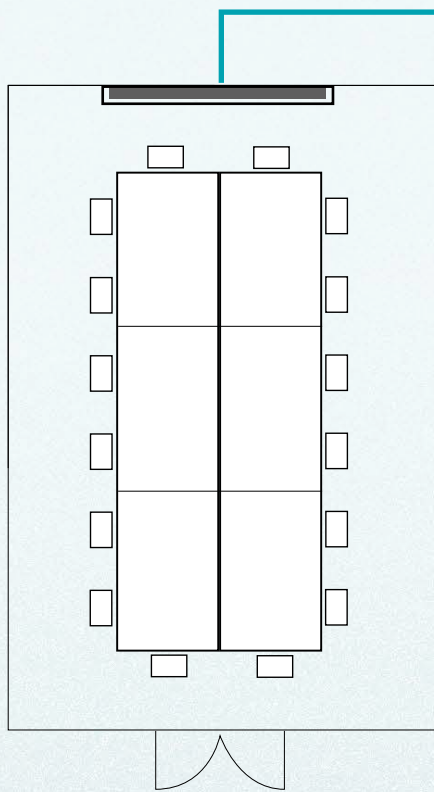




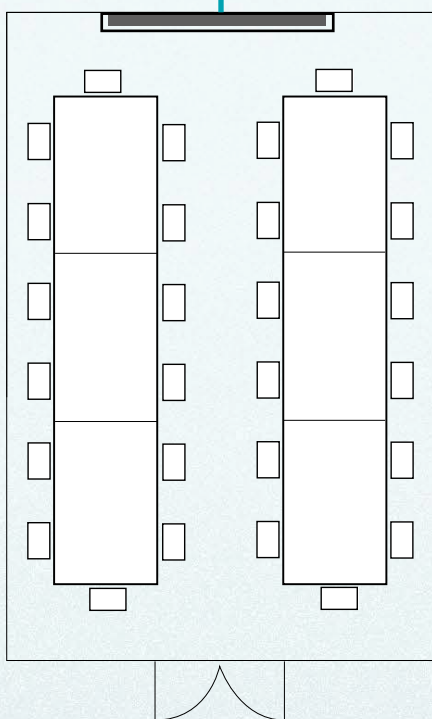
# THE CHATEAU ROOM

Private Dining Room  
Seated Capacity: 36

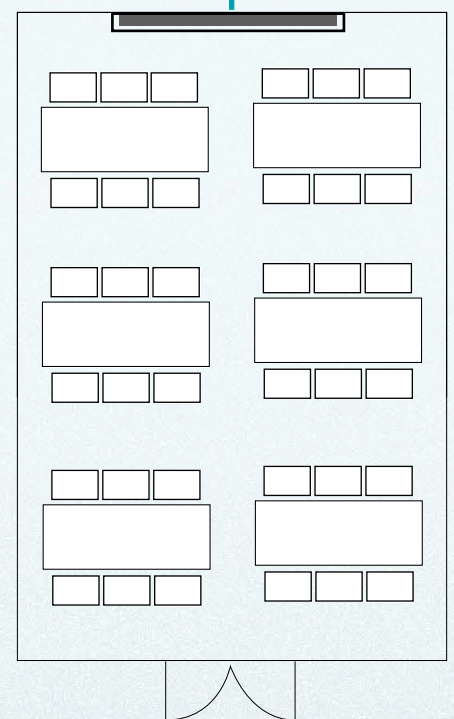
50" TV



One table with AV  
Seats up to 16 guests



Two table with AV  
Seats up to 28 guests

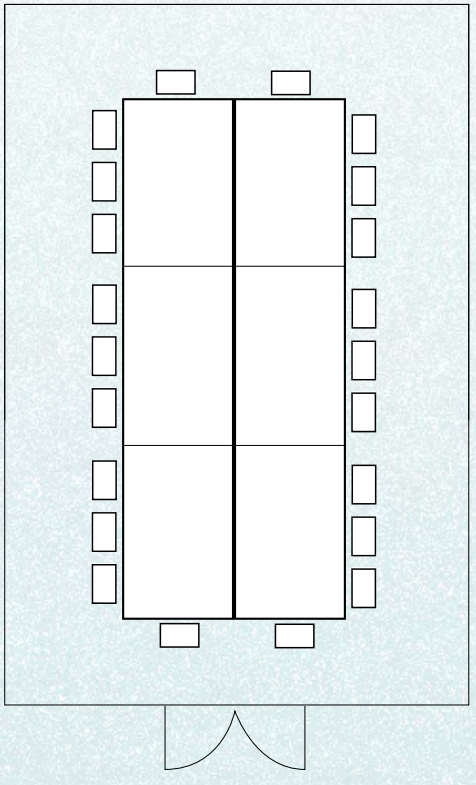


Six tables with AV  
Seats up to 36 guests

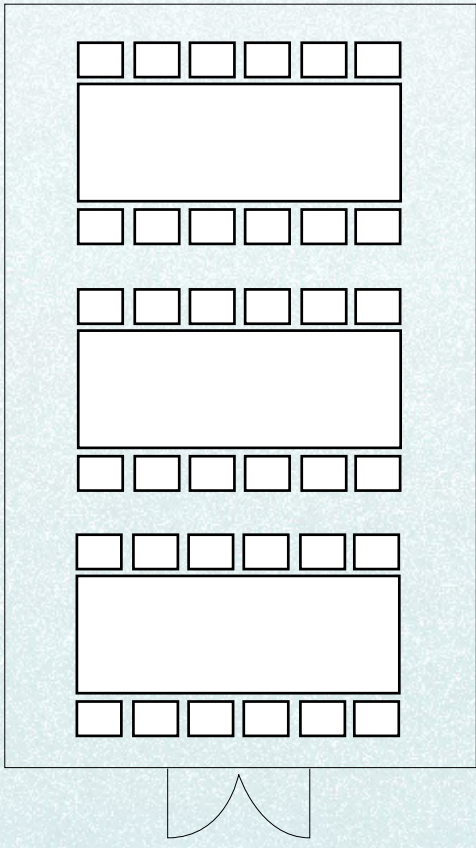


# THE BULL DOLPHIN OR SILVER KING ROOM

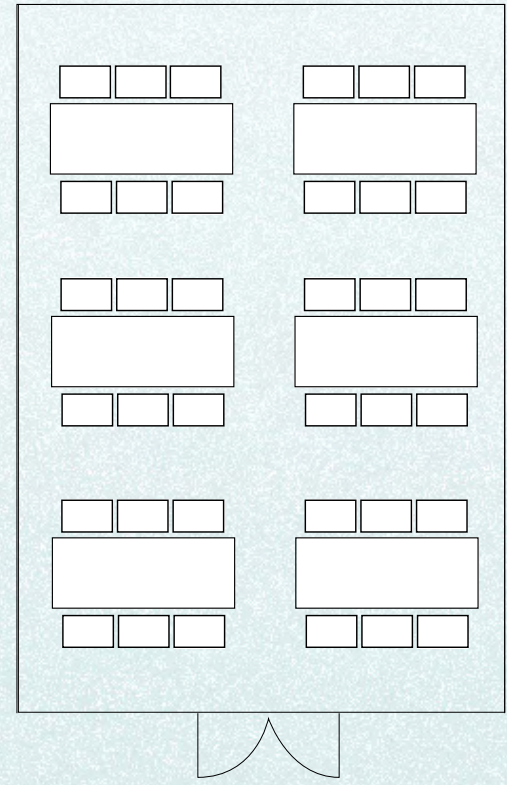
**Private Dining Room**  
**Seated Capacity: 36**



**One table with AV**  
**Seats up to 22 guests**



**Three table with AV**  
**Seats up to 36 guests**

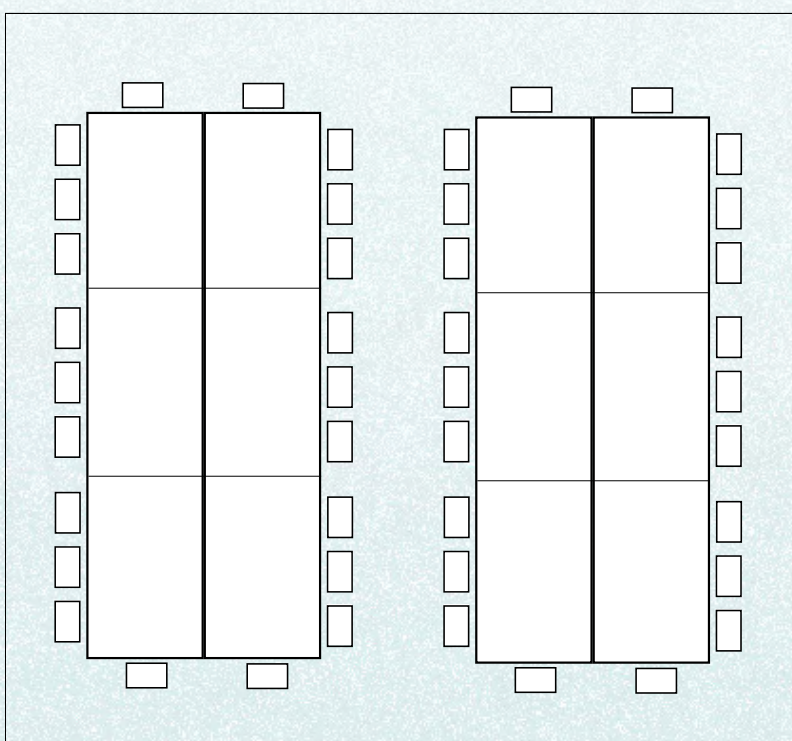


**Six tables with AV**  
**Seats up to 36 guests**

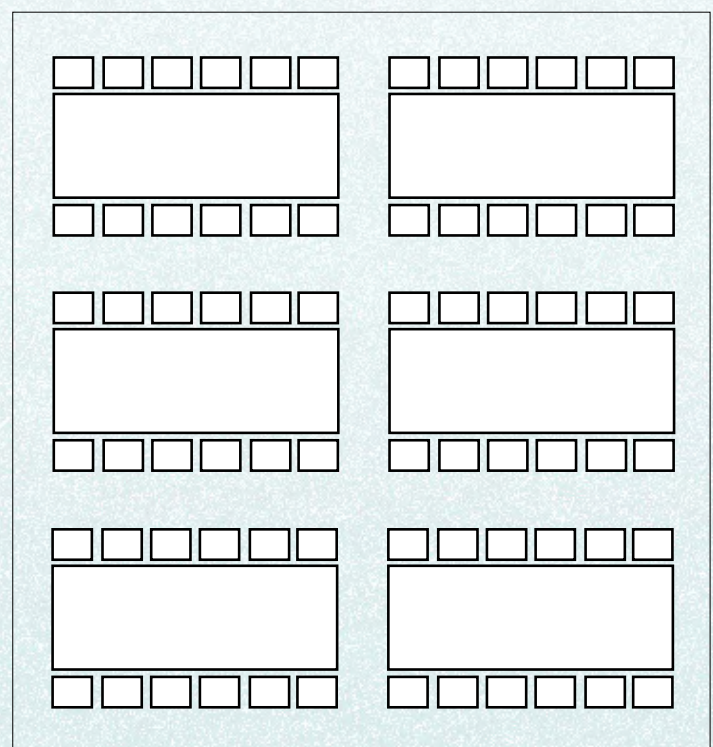


# THE BULL DOLPHIN & SILVER KING ROOMS

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



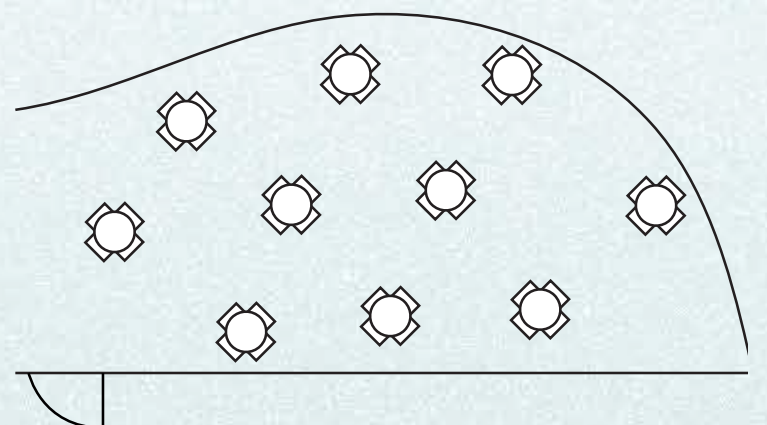
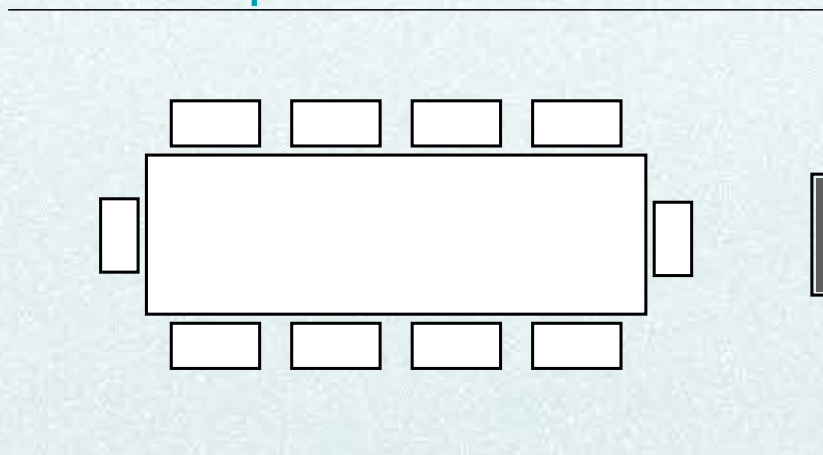
## THE NOOK AREA

**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**