

LIONFISH

DELRAY BEACH

MODERN COASTAL CUISINE

GROUP DINING



Find your new Delray Beach hot spot in San Diego's Lionfish. Twice recognized as a James Beard Foundation Smart Catch Leader, Lionfish brings sustainable, high quality, modern coastal cuisine to Atlantic Avenue with fresh-catches, grass-fed meats and local, seasonal ingredients in an approachable, casual setting. Lionfish's robust sea-to-table offerings are further complemented by an array of shareable plates and a daily selection of oysters. At Lionfish Delray Beach, our work with locally sourced ingredients and regional purveyors is evident with every bite. In addition to the contemporary coastal cuisine, Lionfish Delray Beach also offers an innovative beverage menu of time-honored classics, an all-encompassing wine list and vast array of craft beers. Lionfish bartenders, all masters of mixology, will flawlessly concoct cutting-edge cocktails, such as the bourbon-based Barracuda, the Atlantic Buzz made with tequila, citrus and fresh herbs, or the shareable Fugu Delray.

SPACE AVAILABILITY

FEATURES

5400 SQ. FT

Full Service Bar

State of the Art Sound

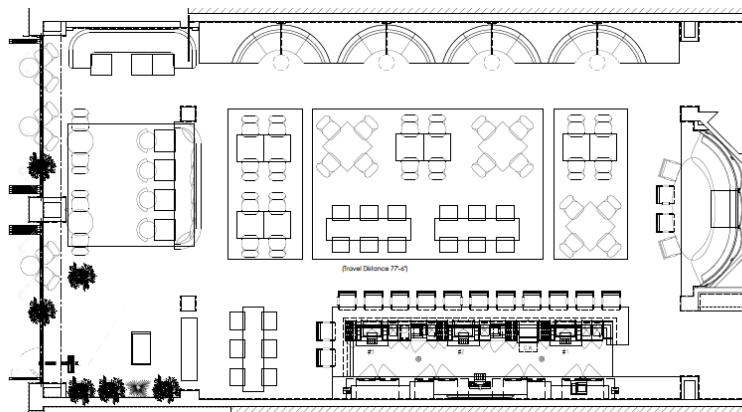
Flat Screen TVs

Indoor Dining: 100

Outdoor Dining: 20

Open Daily at 4:00pm

Brunch Saturday & Sunday at 11am



Full venue buyouts are available for groups up to 120 people.



LIONFISH

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MODERN COASTAL CUISINE

FAMILY STYLE DINNER

\$85 PER PERSON

STARTERS Choose 2 to Share for the Table

✓ **KALE SALAD**

Carrot, Sesame Seed, Parmesan, Avocado, Pickled Shallots, Tahini Dressing

TIJUANA STYLE CAESAR

Baby Romaine, Manchego, Garlic Breadcrumbs, Caesar Dressing

BEZERK ROLL

Shrimp Tempura, Avocado, Ooba, Salmon Belly Brown Butter Aioli, Citrus, Negi, Sweet Soy

CRISPY ROCK SHRIMP

Gochujang, Japanese Style Aioli

ENTRÉES Choose 2 to Share for the Table

ROASTED HALF HEIRLOOM CHICKEN

Black Garlic Sauce, Parsnip, Cipollini Onion, Swiss Chard

GRILLED SWORDFISH

Gratitude Farms Mushrooms, Confit Turnips, Mushroom Dashi

8OZ CENTER CUT FILET

Blistered Tomatoes, Demi Glacé, Arugula

ROASTED ORA KING SALMON

Orange, Fennel, Almond, Cauliflower, Tahini, Chermoula

SIDES Choose 2 to Share for the Table

GRILLED ASPARAGUS

Hen Egg, Garlic Breadcrumbs Pistachio Aillade

PATATAS BRAVAS

Harissa Aioli, Chive

BRUSSELS AND SQUASH

Malt-Lime Vinaigrette Goat Cheese

DESSERT

CHEF'S SELECTION

Soft drinks, coffee and tea are included in dinner packages

All non-exclusive groups are subject to prevailing tax and 23% gratuity

All exclusive/full-venue buyouts are subject to prevailing tax and 24% gratuity

Menu items are subject to change without notice based on availability

All Family Style menu items are based on 1 1/2 pieces/servings per person



LIONFISH

DELRAY BEACH

MODERN COASTAL CUISINE

FAMILY STYLE DINNER

\$95 PER PERSON

STARTERS Choose 3 to Share for the Table

TIJUANA STYLE CAESAR

Baby Romaine, Manchego, Garlic Breadcrumbs, Caesar Dressing

CRISPY ROCK SHRIMP

Gochujang, Japanese Style Aioli

TABLESIDE HOT ROCK

Sliced Wagyu* With Shoyu Sauce

YELLOWFIN TUNA PIZZA

Truffle Mustard Aioli, Shaved Red Onions Micro Shiso

SURF AND TURF ROLL

Seared Wagyu, Avocado, Maine Lobster Grilled Asparagus, Garlic Ponzu, Crispy Shallots

ENTRÉES Choose 3 to Share for the Table

ROASTED HALF HEIRLOOM CHICKEN

Black Garlic Sauce, Parsnip, Cipollini Onion, Swiss Chard

SPAGHETTI LOBSTER HOMARD

1/2 Lobster, Applewood Smoked Bacon, Cream, Fresh Cut Chives

8OZ CENTER CUT FILET

Blistered Tomatoes, Demi Glacé, Arugula

GRILLED SWORDFISH

Gratitude Farms Mushrooms, Confit Turnips, Mushroom Dashi

WHOLE STEAMED FLORIDA YELLOWTAIL SNAPPER

Melted Leeks, Nuoc Cham, Cilantro, Scallion, "Sucio" Sauce

SIDES Choose 3 to Share for the Table

GRILLED ASPARAGUS

Hen Egg, Garlic Breadcrumbs Pistachio Aillade

PATATAS BRAVAS

Harissa Aioli, Chive

BRUSSELS AND SQUASH

Malt-Lime Vinaigrette Goat Cheese

DESSERT

CHEF'S SELECTION

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MODERN COASTAL CUISINE

3 COURSE DINNER

\$80 PER PERSON

STARTER Shared for the Table

TIJUANA STYLE CAESAR

Baby Romaine, Manchego, Garlic Breadcrumbs, Caesar Dressing

ENTRÉES Guest's Choice Onsite

ROASTED HALF HEIRLOOM CHICKEN

Black Garlic Sauce, Parsnip, Cipollini Onion, Swiss Chard

8OZ CENTER CUT FILET

Blistered Tomatoes, Demi Glacé, Arugula

ROASTED ORA KING SALMON

Orange, Fennel, Almond, Cauliflower, Tahini, Chermoula

SIDES Shared for the Table

PATATAS BRAVAS

Harissa Aioli, Chive

BRUSSELS AND SQUASH

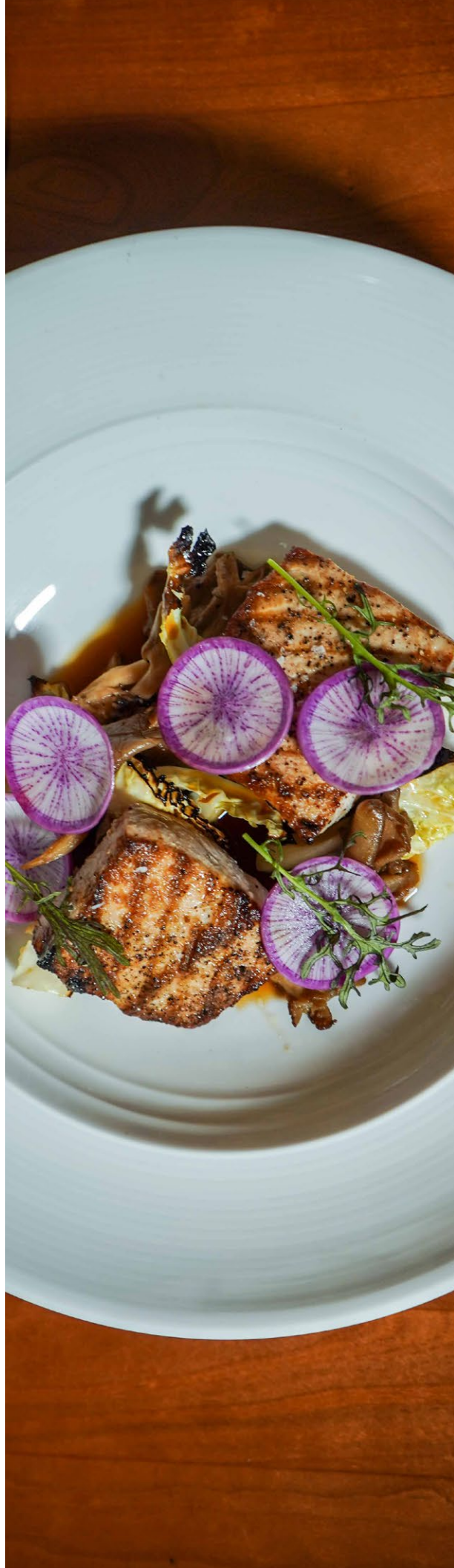
Malt-Lime Vinaigrette Goat Cheese

DESSERT Shared for the Table

MESSAGE IN A BOTTLE SUNDAE

Butterscotch Brownie Ice Cream,
Caramel & Chocolate Sauce, Cookie Crumble,
Whipped Cream, Crispy Phyllo Sails

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4 COURSE DINNER

\$95 PER PERSON

SALAD Choose 1 to Share for the Table

✓ **KALE SALAD**

Carrot, Sesame Seed, Parmesan, Avocado, Pickled Shallots, Tahini Dressing

TIJUANA STYLE CAESAR

Baby Romaine, Manchego, Garlic Breadcrumbs, Caesar Dressing

STARTER Choose 1 to Share for the Table

YELLOWFIN TUNA PIZZA

Truffle Mustard Aioli, Shaved Red Onions Micro Shiso

STEAK TARTARE "IN-N-OUT BURGER... ANIMAL STYLE"

Caramelized Onion, Shoe String Potato, Secret Sauce

ENTRÉES Guest's Choice Onsite

ROASTED HALF HEIRLOOM CHICKEN

Black Garlic Sauce, Parsnip, Cipollini Onion, Swiss Chard

8OZ CENTER CUT FILET

Blistered Tomatoes, Demi Glacé, Arugula

PAN SEARED NEW BEDFORD SCALLOPS

Celery Root Puree, Baby Bok Choy, Roasted Onion Broth, Lovage

SIDES Shared for the Table

PATATAS BRAVAS

Harissa Aioli, Chive

GRILLED ASPARAGUS

Hen Egg, Garlic Breadcrumbs Pistachio Aillade

DESSERT Shared for the Table

KEY LIME PIE BOMBE

Florida Key Lime Curd, Brown Butter Graham Crunch, Blackberry Compote

Soft drinks, coffee and tea are included in dinner packages

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ULTIMATE DINNER

\$110 PER PERSON

SALAD Choose 1 to Share for the Table

✓ **KALE SALAD**

Carrot, Sesame Seed, Parmesan, Avocado, Pickled Shallots, Tahini Dressing

JAPANESE TOMATO CAPRESE

Market Heirloom Tomatoes, Red Shiso, Nori Furikake, Burrata, White Amazu Ponzu

TIJUANA STYLE CAESAR

Baby Romaine, Manchego, Garlic Breadcrumbs, Caesar Dressing

STARTER Choose 1 to Share for the Table

TABLESIDE HOT ROCK

Sliced Wagyu* With Shoyu Sauce

ALL STAR ROLL

Spicy Tuna, Hiramasa, Striped Bass, Cucumber Radish Sprouts, Meyer Lemon Kosho, Garlic White Ponzu

ENTRÉES Guest's Choice Onsite

ROASTED HALF HEIRLOOM CHICKEN

Black Garlic Sauce, Parsnip, Cipollini Onion, Swiss Chard

8OZ CENTER CUT FILET

Blistered Tomatoes, Demi Glacé, Arugula

SPAGHETTI LOBSTER HOMARD

1/2 Lobster, Applewood Smoked Bacon, Cream, Fresh Cut Chives

SIDES Shared for the Table

BRUSSELS AND SQUASH

White Balsamic Vinaigrette, Goat Cheese

PATATAS BRAVAS

Harissa Aioli, Chive

GRILLED ASPARAGUS

Hen Egg, Garlic Breadcrumbs Pistachio Aillade

DESSERTS Shared for the Table

CHURRO ICE CREAM SANDWICH

White Chocolate Crumble, Vanilla Bean Ice Cream, Caramel Sauce

KEY LIME PIE BOMBE

Florida Key Lime Curd, Brown Butter Graham Crunch, Blackberry Compote

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STATIONED MENU ITEMS

SALAD STATION

Choice of: Kale Salad, Japanese Tomato Caprese, Tijuana Style Caesar

\$8 per Person

BRUSSELS AND SQUASH

Malt-Lime Vinaigrette Goat Cheese

\$6 per Person

PATATAS BRAVAS

Harissa Aioli, Chive

\$6 per Person

GRILLED ASPARAGUS

Hen Egg, Garlic Breadcrumbs Pistachio Aillade

\$6 per Person

CENTER CUT RIBEYE CARVING STATION

Blistered Tomatoes, Demi Glacé, Arugula

\$80 per Person

Requires \$100 Chef Attendant Fee

SHELLFISH TOWER

Oysters, Shrimp, King Crab, Lobster, Ceviche, Yellowfin Tuna Crudo

Fresh Lemon, Cocktail Sauce, Mignonette Sauce

\$20 per Person

SUSHI YACHT

Sashimi: 2 Orders of Tuna, Salmon, Key West Shrimp, Striped Bass

Sushi: 3 Orders of Tuna, Salmon, Key West Shrimp

Specialty Rolls: 2 All Star, 1 Bezerk and 1 Surf and Turf

Hand Rolls: Yellowtail, Spicy Crispy Shrimp, Spicy Tuna, Spicy Salmon, Baked Crab

\$250

Serves 6-8 People

Available for Groups up to 50 People

DESSERT MINI BITES

Chef's Seasonal Selection of Miniature Desserts

\$60 per Dozen

Menu does not include beverage

All non-exclusive groups are subject to prevailing tax and 23% gratuity

All exclusive/full-venue buyouts are subject to prevailing tax and 24% gratuity

Menu items are subject to change without notice based on availability

All stationed menu items are based on 1 1/2 pieces/servings per person with a 25-person minimum for 2 hours

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STARTERS SHARED FOR THE TABLE

Choose 3: \$20 Per Person

Choose 4: \$30 Per Person

PORK BELLY "PLT"

Grilled Farmers Market Greens,
Avocado Chimichurri, Tomato Yuzu Jam

STEAK TARTARE

"IN-N-OUT BURGER... ANIMAL STYLE"

Caramelized Onion, Tomato, Shoe String Potato,
Secret Sauce

YELLOWFIN TUNA PIZZA

Truffle Mustard Aioli, Shaved Red Onions Micro Shiso

CRISPY ROCK SHRIMP

Gochujang, Japanese Style Aioli

TABLESIDE HOT ROCK

Sliced Wagyu* With Shoyu Sauce

SPICY GRILLED OCTOPUS

Fermented Chile, Crispy Garlic, Crispy Potatoes,
Cilantro Aioli

PASSED APPETIZERS

10 Pieces Per Order

MINI MAINE LOBSTER ROLLS

Butter Poached Lobster
on Warm Griddled Brioche Buns... Yum!!

\$45

NO WAY! VEGAN SLIDERS

Vegan 1000 Island on Sesame Seed Buns...

\$30

ASSORTED NIGIRI

Salmon, Tuna, Key West Shrimp

\$35

YELLOWFIN TUNA PIZZA

Truffle Mustard Aioli,
Shaved Red Onions Micro Shiso

\$40

PASSED HANDIES

\$8 Per Piece

SPICY TUNA*

Gochujang Aioli, Cucumber, Kaiware

SPICY CRISPY SHRIMP

Green Onions, Spicy Aioli, Soy Paper

YELLOWTAIL*

Jalapeno, Yuzu, Bubu Arare

SPICY SALMON*

Cucumber, Avocado

BAKED CRAB

Crispy Onions, Spicy Aioli

Menu does not include beverage

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Menu items are subject to change without notice based on availability

All Starters Shared for the Table are based on 1 1/2 pieces/servings per person for 1 hour

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FAMILY STYLE BRUNCH \$55 PER PERSON

STARTER Choose 1 to Share for the Table

ACAI BOWL

Organic Grain Free Granola, Fresh Berries, Coconut Flakes, Chia Seeds

AVOCADO TOAST

Smashed Organic Avocado, Market Heirloom Tomatoes, Chimichurri, Fresh Lime

LIONFISH CEVICHE

Cucumber, Avocado, Key Lime, Coconut, Agave Pickled Serrano, Spring Onion

ENTRÉES Choose 3 to Share for the Table

STEAK & EGGS

Coal Grilled Tri-Tip Steak, Wilted Spinach, Blistered Tomatoes, Over Easy Eggs, Herb Fingerling Potatoes

BANANA RICOTTA PANCAKES

Banana Caramel Maple Syrup, Brown Butter Caramelized Machos, Whipped Coconut Cream Rosettes

CLASSIC BENEDICT

Serrano Ham, Poached Egg, Lemon Hollandaise, English Muffin, Herbed Potato

HALF-ROASTED MARY'S CHICKEN

Black Garlic Sauce, Parsnip, Cipollini Onion, Swiss Charred

ROASTED ORA KING SALMON

Orange, Fennel, Almond, Cauliflower, Tahini, Chermoula

MAINE LOBSTER AND CHORIZO SCRAMBLE

Butter Poached Lobster & Mexican Chorizo, Roasted Peppers, Avocado Chimichurri, Warm Flour Tortillas

SIDES Choose 2 to Share for the Table

BACON

CHICKEN APPLE SAUSAGE

HERBED FINGERLING POTATOES

CURLY FRIES

DESSERT Choose 1 to Share for the Table

MESSAGE IN A BOTTLE SUNDAE

Butterscotch Brownie Ice Cream, Caramel & Chocolate Sauce, Cookie Crumble, Whipped Cream, Crispy Phyllo Sails

CHURRO ICE CREAM SANDWICH

White Chocolate Crumble, Vanilla Bean Ice Cream, Caramel Sauce

Soft drinks, coffee and tea are included in brunch packages

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MODERN COASTAL CUISINE

2 COURSE BRUNCH \$35 PER PERSON

STARTER Choose 1 to Share for the Table

ACAI BOWL

Organic Grain Free Granola, Coconut, Fresh Berries

AVOCADO TOAST

Smashed Organic Avocado, Market Heirloom Tomatoes, Chimichurri, Fresh Lime

ENTRÉES Guest's Choice Onsite

CLASSIC BENEDICT

Serrano Ham, Poached Egg, Lemon Hollandaise, English Muffin, Herbed Potato

HARISSA GRILLED CHICKEN SANDWICH

Caramelized Onion, Swiss, arugula, Secret Sauce, Ciabatta

BANANA RICOTTA PANCAKES

Banana Caramel Maple Syrup, Brown Butter Caramelized Machos, Whipped Coconut Cream Rosettes

ULTIMATE BURGER

Grilled Double Patty, Balsamic Onions, Smoked Swiss Cheese, Special Burger Sauce

SIDES Choose 2 to Share for the Table

BACON

CHICKEN APPLE SAUSAGE

HERBED FINGERLING POTATOES

CURLY FRIES

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3 COURSE BRUNCH \$60 PER PERSON

STARTER Choose 1 to Share for the Table

ACAI BOWL

Organic Grain Free Granola, Coconut, Fresh Berries

AVOCADO TOAST

Smashed Organic Avocado, Market Heirloom Tomatoes, Chimichurri, Fresh Lime

ENTRÉES Guest's Choice Onsite

BANANA RICOTTA PANCAKES

Banana Caramel Maple Syrup, Brown Butter Caramelized Machos, Whipped Coconut Cream Rosettes

STEAK & EGGS

Coal Grilled Tri-Tip Steak, Wilted Spinach, Blistered Tomatoes, Over Easy Eggs, Herb Fingerling Potatoes

ROASTED ORA KING SALMON

Orange, Fennel, Almond, Cauliflower, Tahini, Chermoula

HALF-ROASTED MARY'S CHICKEN

Black Garlic Sauce, Parsnip, Cipollini Onion, Swiss Charred

SIDES Choose 2 to Share for the Table

BACON

CHICKEN APPLE SAUSAGE

HERBED FINGERLING POTATOES

CURLY FRIES

DESSERT Choose 1 to Share for the Table

MESSAGE IN A BOTTLE SUNDAE

Butterscotch Brownie Ice Cream, Caramel & Chocolate Sauce, Cookie Crumble, Whipped Cream, Crispy Phyllo Sails

CHURRO ICE CREAM SANDWICH

White Chocolate Crumble, Vanilla Bean Ice Cream, Caramel Sauce

Soft drinks, coffee and tea are included in brunch packages

All non-exclusive groups are subject to prevailing tax and 23% gratuity

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BEVERAGE OPTIONS

BEER AND WINE PACKAGE

Draft Beer, Red and White Wine, Soft Drinks, Coffee, Tea, Juice and Bottled Water

2 Hours: \$30 Per Person

3 Hours: \$40 Per Person

4 Hours: \$50 Per Person

ESSENTIALS BAR PACKAGE

House Brand Cocktails, Draft Beer, Red and White Wine, Soft Drinks, Coffee, Tea Juice and Bottled Water

2 Hours: \$40 Per Person

3 Hours: \$50 Per Person

4 Hours: \$60 Per Person

PREMIUM BAR PACKAGE

Premium Brand Cocktails, Select Wines by the Glass, Draft and Bottled Beer, Soft Drinks, Coffee, Tea Juice and Bottled Water

2 Hours: \$55 Per Person

3 Hours: \$65 Per Person

4 Hours: \$75 Per Person

CONSUMPTION BAR

All beverages are charged upon consumption and added to the final bill.
Restrictions on certain beverages may apply.

All non-exclusive groups are subject to prevailing tax, 23% gratuity
All exclusive/full-venue buyouts are subject to prevailing tax, 24% gratuity
Menu Items are Subject to Change without Notice based on Availability
Bar Packages do not include Shots, Martini's or Redbull
Bar Packages are Applicable to the Entire Group Guarantee