



BEACH BAR & GRILL  
SEAFOOD • SPIRITS • SUNSETS

## APPETIZERS

### Baja Rolls

Blackened Chicken, Corn, Spinach, Black Beans, and Cheese  
Fried and Served with Sweet Thai Dipping Sauce 14

### Crab Cakes

A Pair of Maryland Style Crab Cakes  
Served with Lemon Caper Mustard Sauce 23

### Caribbean Chicken Bites

Boneless Chicken Bites Hand Breaded and Tossed in our Caribbean Spiced Rum  
Glaze and Served with Celery and Ranch Dressing 14

### Creamy Rockefeller Spinach Dip

Creamy Spinach, Parmesan Cheese, and Applewood Bacon Topped  
with Pico de Gallo Served with Warm Pita Chips 14

### Calamari

Hand-Breaded to Order and Fried Crispy  
Served with Marinara and Sweet Thai Chile Sauce 15

### Garlic Bread Cheese Curds

Wisconsin Cheese Fried Golden Brown and  
Served with Marinara 13

### Old Bay Shrimp

Chilled Peel and Eat Shrimp Seasoned with Old Bay  
and served with Cocktail Sauce 16

## SOUP & SALAD

**Salad Add On's:** Add Chicken 6 | Add Shrimp 9 | Add Salmon 15

### Runaway Salad

Seasonal Greens, Crumbled Goat Cheese, Chopped Bacon, Sliced Almonds and  
Fresh Berries with House-made Sweet Onion Vinaigrette Dressing 14

### Caesar

Classic Caesar Topped with Parmesan Cheese and Croutons 12

### House Salad

Lettuce Mix, Cucumbers, Onions, Tomatoes, and Mixed Cheese 10

### Boudreaux's Gumbo

Our version of the Creole Classic. Chicken, Shrimp, Andouille, Onions,  
Peppers and Cajun Seasoning topped with Rice Bowl 9 | Cup 5

## IN THE BOWL

### Teriyaki Bowl

White Rice and Caribbean Vegetables

**Comes with choice of:**

Grilled Chicken 20 | Grilled Shrimp 22 | Grilled Salmon 24

### Pesto Salmon Bowl

Blackened Atlantic Salmon Served on Tortellini Pesto Alfredo  
Topped with Lemon Butter Sauce and Chopped Tomatoes 25

## TACOS

**Served with Choice of side:**

Seasoned Fries | Yukon Gold Mashed Potatoes | Red Beans & Rice  
Steamed Broccoli | Add Side Salad 3

### Blackened Mahi Tacos

Blackened Mahi with Shredded Cabbage,  
Cilantro Ranch, and Pico de Gallo 17

### Runaway Tacos

Blackened Fish on Crunchy Slaw Topped with Remoulade,  
Mixed Cheese and Pico de Gallo 15

### Shrimp Tacos

Fried Shrimp, Shredded Cabbage,  
and Lime Cilantro Aioli Topped with Pico de Gallo 16

### Baja Tacos

Fried Fish with Shredded Cabbage and Mixed Cheese,  
Pico de Gallo, and Chipotle Cream Sauce 15

### Chicken Tacos

Blackened Chicken Topped with Chipotle Ranch,  
Mixed Cheese and Fresh Pico on Cabbage Slaw 14

### Fried Grouper Tacos

Fried Gulf Grouper, Shredded Cabbage,  
Sriracha Aioli and Pico de Gallo 17

## ENTREES

**Served with Choice of side:**

Seasoned Fries | Yukon Gold Mashed Potatoes | Red Beans & Rice  
Steamed Broccoli | Add Side Salad 3

### Runaway Grouper

Blackened Grouper topped with Lump Crab Meat and Lemon Butter 39

### Parmesan Crusted Flounder

Flounder Baked Golden Brown, Topped with Jumbo Shrimp,  
Fresh Basil and Lemon Butter 30

### Caribbean Chicken Dinner

Grilled Chicken Breasts Topped with our  
Polynesian and Pineapple Glaze 24

### Hawaiian Marinated Ribeye

Hand Cut Marinated in Pineapple and Teriyaki  
Grilled to Your Liking 38

### Alaskan Snow Crab

Steamed and Served with Butter - Market Price

### Jerked Mahi Dinner

Jamaican Jerk Marinaded Mahi Grilled and Topped with  
Pineapple Mango Salsa 28

### St. Charles Redfish

Blackened Redfish Topped with Worcestershire White Wine  
Bayou Sauce and Jumbo Gulf Shrimp 28

### Big Kahuna Platter

Fried Grouper, Shrimp, Scallops, and Steamed Snow Crab  
Served with Hushpuppies, Coleslaw 55

## OYSTERS

Due to circumstances outside our control, oysters may not be available.

Served ½ dozen MARKET PRICE

### Raw Oysters

With Cocktail Sauce,  
Saltine Crackers and Lemons

### Rockafellar

Baked Spinach, Garlic, Bacon,  
Cream Cheese and Parmesan Cheese

### Who Dat Oysters

Mixed Cheese,  
Pickled Jalapenos, and Bacon

### Cheese

Baked Garlic Butter and  
Parmesan Cheese

**Consumer Information:** There is a risk associated with consuming raw oysters.  
If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are  
at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.  
If unsure of your risk, consult a physician.

## BUN & BASKET

Served with Seasoned Fries | Add Side Salad 3

### “The Wilson”

Half-Pound Burger, Char-Grilled Served on a Brioche Bun  
with Lettuce, Tomatoes, and Pickles 16

### Hawaiian Chicken Sandwich

Grilled Chicken, Provolone Cheese, and Applewood Smoked Bacon  
Topped with Polynesian Pineapple Glaze, Lettuce and Tomato 16

### Islamorada Basket

Hand Battered Fish, Shrimp, and Hush Puppies Fried Golden Brown 24

### St. Joe Shrimp Basket

Gulf Shrimp Served Blackened, Fried, or Grilled with Hushpuppies 24

### Chicken Basket

Hand Breaded Chicken Tenders Fried and Served  
with Honey Mustard or BBQ Sauce 18

### Beer Battered Fish Basket

Beer Battered Fish Fried Golden Brown Served with Hush Puppies 16

## KID'S MENU

12 & Under • All Kids Meals come with Fries

All Items 8

Chicken Tenders • Burger • Popcorn Shrimp • Fish • Grilled Cheese

**Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or  
eggs may increase your risk of foodborne illness, especially if you have certain medical condition.

18% gratuity is added to tables of 6 or more; large parties, one check please.



# SPECIALTY DRINKS

All drinks are served in 16oz cups | All Alcohol Sales are Final

## Mango Tango

Coconut Rum, Mango Rum, Pineapple, Cranberry 13

## WTH Punch

Spiced Rum, Coconut Rum, Black Raspberry Liqueur, Tropical Juice 13

## Wicked Crush

Pineapple Rum, Pineapple, Orange, Prosecco 13

## Raspberry Beret

Citrus Vodka, Raspberry Purée, Lemonade 13

## Bye Felicia

Spiced Rum, Coconut Rum, 151, Tropical Juice 13

## Southern Belle

Peach Vodka, Mango Rum, Passion Fruit, Orange, Lemonade 13

## Pain Killer

Black Rum, Cream of Coconut, Orange Juice, Pineapple, sprinkle of Nutmeg 13



For only **\$4 more**  
upgrade to **24 oz.**  
Souvenir Mug!

All refills are \$13

## Blue Wave

Coconut Rum, Blue Curacao, Pineapple, Sour, Lemon Lime Soda 13

## Seasonal Sangria

Ask your server about our Seasonal Flavor 13

## The Islander

Vodka, Lime, Watermelon, Lemon Lime Soda 13

## Runaway ‘Rita

Silver Tequila, Mango Liqueur, Sour, Lime, Passion Fruit, Lemon Lime Soda 13

## Blood Orange Mule

Silver Tequila, Blood Orange Puree, Topped with Ginger Beer 13

## Frozen Daiquiris

Strawberry, Pina Colada, Margarita, Dreamsicle, Bushwacker 13

## Non-Alcoholic Daiquiris

Strawberry, Pina Colada, Dreamsicle 8

# WINE

## By the Bottle

### White

Maso Canalli Pinot Grigio 39  
Whitehaven Sauvignon Blanc 45  
30A Chardonnay 45  
Kendall Jackson Chardonnay 44  
Cakebread Chardonnay 75  
Sonoma Cutrer, Russian River Chardonnay 55  
Flat Rock Pinot Grigio 30

### Red

Menage a Trois Red Blend 36  
Camelot Pinot Noir 30  
Meiomi Pinot Noir 55  
Franciscan Cabernet 45  
Padrillos Malbec 35  
Louis Martini Cabernet 55

### Sparkling

LaMarca Prosecco 45  
Wycliff Brut 32

## By the Glass

### White

House Moscato 7  
House Sauvignon Blanc 7  
Fess Parker Riesling 8  
House Pinot Grigio 7  
House Chardonnay 7  
30A Chardonnay 10  
House White Zinfandel 7  
Ava Grace Rose 8

### Red

House Pinot Noir 7  
House Merlot 7  
House Cabernet 7  
Louis Martini Cabernet 13

### Sparkling

Wycliff Brut 8  
Zonin Prosecco 8

# BEER

+ served in can, others in a bottle

## Domestics

Budweiser 5.50  
Bud Light 5.50  
Bud Light Lime 5.50  
Michelob Ultra 5.50  
Coors Light 5.50  
Miller Lite 5.50  
Yuengling 5.50

## Local Craft

Cigar City Jai Alai IPA 8  
+ Funky Buddha Floridian Hefeweizen 7.5  
Grayton 30A Blonde, American Blonde Ale 8  
Grayton Fish Whistle IPA 8  
+ Idyll Hounds Divide & Conch'r, Imperial IPA 8.5  
+ Idyll Hounds Ghost Crab Pilsner 7.5  
+ Night Swim Porter 7.50  
+ Islamorada Key Lime Hibiscus Ale 7.5  
+ Oyster City Mangrove, Mango Pale Ale 8.5  
+ Oyster City Mill Pond Blonde 7.5  
+ Oyster City Hooter Brown , American Brown Ale 9

## Imports

Blue Moon 7.50  
Corona 6.50  
Corona Light 6.50  
Dos Equis Amber 6.50  
Dos Equis Lager 6.50  
Heineken 6.50  
Modelo 7  
Sierra Nevada Pale Ale 7  
Stella 7

## Craft

+ Ace Pineapple Hard Cider 7  
Angry Orchard 6.50  
Kona Big Wave Golden Ale 7  
+ Sierra Nevada Hazy Little Thing Unfiltered IPA 7  
+ Trim Tab Paradise New Raspberry Berliner Sour 7  
+ Wicked Weed Pernicious IPA 8

## Seltzers & Can Cocktails

+ White Claw 7 – Mango, Lime  
+ High Noon 7 – Passion Fruit, Black Cherry  
+ Nutrl 7 – Watermelon, Pineapple

## Host Your Wedding or Special Event at Runaway Island

Runaway Island has quickly become the premier Wedding and Special Event Venue on Panama City Beach. Offering expansive dining and entertainment options from two floors where we can host events from 20-400.

To learn more, visit our website: [RunawayIslandPCB.com/Beach-Weddings](https://RunawayIslandPCB.com/Beach-Weddings)



**Check out our Website**  
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ALL ALCOHOL SALES ARE FINAL