



BEACH BAR & GRILL
SEAFOOD • SPIRITS • SUNSETS

APPETIZERS

Baja Rolls

Blackened Chicken, Corn, Spinach, Black Beans, and Cheese
Fried and Served with Sweet Thai Chile Sauce | 15

Crab Cakes

A Pair of our House Made Jumbo Lump Maryland Crab Cakes
Served with our 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 | 15

Calamari

Hand-Breaded to Order and Fried Crispy
Served with Marinara and Sweet Thai Chile Sauce | 16

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
Served with Cocktail Sauce | 16

Mini Pretzel Bites

Fried Golden Brown and Tossed in Butter and Salt
Served with Beer Cheese | 14

OYSTERS

Due to circumstances outside our control, oysters may not be available.
Served ½ dozen MARKET PRICE

Raw Oysters

Served with Cocktail Sauce,
Saltine Crackers and Lemons

Rockefeller

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

Who Dat Oysters

Baked with Mixed Cheese,
Pickled Jalapenos, and Bacon

Cheese

Baked with 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.

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 | 16

Caesar

Classic Caesar Topped with Parmesan Cheese and Croutons | 12

Caesar BLT

Chopped Romaine Tossed in Caesar Dressing
Topped with Diced Tomatoes, Chopped Bacon, Grated Parmesan Cheese,
Croutons and Hard Boiled Egg | 15

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 | 16

Add Ons:

Grilled Chicken 6 | Grilled Shrimp 8 | Grilled Salmon 9

Pesto Salmon Bowl

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

KID'S MENU

12 & Under • All Kids Meals Served with Fries | 9

Chicken Tenders • Burger • Popcorn Shrimp • Fish
Grilled Cheese • Mini Corn Dogs

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 | 32

Caribbean Chicken

Grilled Chicken Breasts Topped with our
Polynesian and Pineapple Glaze | 24

Hawaiian Ribeye

Hand Cut Marinated in Pineapple and Teriyaki
Grilled to Your Liking | 40

Alaskan Snow Crab

Steamed and Served with Butter - Market Price

Jerked Mahi

Jamaican Jerk Marinated 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 | 30

Big Kahuna Platter

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

Stuffed Shrimp

5 Jumbo Crab Stuffed Shrimp topped with Lemon Butter | 28

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 | 17

Hawaiian Chicken Sandwich

Grilled Chicken, Provolone Cheese, and Applewood Smoked Bacon
Topped with Polynesian Pineapple Glaze, Lettuce and Tomato | 17

Islamorada Basket

Hand Battered Fish, Shrimp, and Hush-Puppies Fried Golden Brown | 25

St. Joe Shrimp Basket

Gulf Shrimp Served Blackened, Fried, or Grilled with Hush-Puppies | 24

Popcorn Shrimp Basket

Over Half a Pound of Popcorn Shrimp Served with Hush-Puppies |20

Chicken Basket

Hand Breaded Chicken Tenders Deep Fried and Golden Brown
Served with Honey Mustard or BBQ Sauce | 18

Beer Battered Fish Basket

Beer Battered Fish Fried Golden Brown Served with Hush-Puppies | 18

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, Shredded Cabbage, Cilantro Ranch, and Pico de Gallo | 18

Runaway Tacos

Blackened Fish, Shredded Cabbage, Remoulade,
Mixed Cheese, and Pico de Gallo | 15

Shrimp Tacos

Fried Shrimp, Shredded Cabbage, Lime Cilantro Aioli, and Pico de Gallo | 17

Baja Tacos

Fried Fish, Shredded Cabbage, Mixed Cheese,
Chipotle Cream Sauce, and Pico de Gallo | 16

Chicken Tacos

Blackened Chicken, Shredded Cabbage, Chipotle Ranch,
Mixed Cheese, and Pico de Gallo | 15

Fried Grouper Tacos

Fried Gulf Grouper, Shredded Cabbage, Sriracha Aioli, and Pico de Gallo | 18

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.

SPECIALTY DRINKS

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

Mango Tango

Coconut Rum, Mango Rum, Pineapple, Cranberry

WTH Punch

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

Wicked Crush

Pineapple Rum, Pineapple, Orange, Prosecco

Raspberry Beret

Citrus Vodka, Raspberry Purée, Lemonade

Bye Felicia

Spiced Rum, Coconut Rum, 151, Tropical Juice

Southern Belle

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

Pain Killer

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

Red Bull Sunset

Blanco Tequila, Mango Puree, Pineapple, Sour Topped with Red Bull Energy Drink



Specialty Drink Pricing

16oz | 13

24oz Sovenir Mug | 17

24oz Sovenir Mug Refills | 13



Blue Wave

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

Seasonal Sangria

Ask Your Server About our Seasonal Flavor

The Islander

Vodka, Lime, Watermelon, Lemon Lime Soda

Runaway ‘Rita

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

Blood Orange Mule

Silver Tequila, Blood Orange Puree, Topped with Ginger Beer

Frozen Daiquiris

Strawberry, Pina Colada, Margarita, Dreamsicle, Bushwacker

Non-Alcoholic Daiquiris

Strawberry, Pina Colada, Dreamsicle | 8

WINE

By the Bottle

White

- Camelot Pinot Grigio | 30
- Maso Canalli Pinot Grigio | 40
- Whitehaven Sauvignon Blanc | 45
- 30A Chardonnay | 45
- Kendall Jackson Chardonnay | 44
- Cakebread Chardonnay | 75
- Sonoma Cutrer, Russian River Chardonnay | 55

Red

- Menage a Trois Red Blend | 38
- 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 | 8
- House Sauvignon Blanc | 8
- Fess Parker Riesling | 9
- House Pinot Grigio | 8
- House Chardonnay | 8
- 30A Chardonnay | 11
- House White Zinfandel | 8
- Ava Grace Rose | 9

Red

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

Sparkling

- Wycliff Brut | 8
- Gabbiano Prosecco | 9

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
- Corona | 7
- Corona Light | 7
- Dos Equis Amber | 7
- Dos Equis Lager | 7
- Heineken | 7
- Modelo | 7
- Sierra Nevada Pale Ale | 7
- Stella | 7
- + Guinness | 9

Craft

- + Ace Pineapple Hard Cider | 7
- Angry Orchard | 7
- 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



Check out our Website
RunawayIslandPCB.com