



BEACH BAR & GRILL
SEAFOOD • SPIRITS • SUNSETS

APPETIZERS

Baja Rolls

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

Crab Cakes

Pair of our House Made Jumbo Lump Crab Cakes
Baked Golden Brown Served with Wasabi Cucumber Dressing and Sriracha | 23

Caribbean Chicken Wings

Crispy Bone In Wings Tossed in our Sweet and Spicy Caribbean Glaze | 16

Creamy Rockefeller Spinach Dip

Creamy Spinach, Parmesan Cheese, and Applewood Bacon Topped
with Pico de Gallo Served with Warm Pita Chips | 18

Calamari

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

Garlic Cheese Curds

Wisconsin Cheese Fried Golden Brown and
Served with Marinara | 14

Old Bay Shrimp

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

Fried Pickles

Hand Battered & Deep Fried, served with Ranch Dressing | 13

Smoked Tuna Dip

Served with Pico, Sweet Pickled Peppers, and Lavosh Crackers | 16

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 Ons: 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

Sunset Salad

Local Greens, Orange Slices, Dried Cranberries,
Toasted Walnuts, Honey Soy Vinaigrette | 16

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 | 18

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

Lobster Ravioli

Maine Lobster Meat, Ricotta, Parmesan, Cooked in Brown Butter,
Topped with Vodka Sauce and Micro Greens | 27

ENTREES

Served with Choice of Side:

Seasoned Fries | Yukon Gold Mashed Potatoes | Red Beans & Rice
Steamed Broccoli | Add Side Salad 4

Runaway Grouper

Blackened Grouper Topped with Lump Crab Meat and Lemon Butter | 42

Parmesan Flounder

Flounder Baked Golden Brown, Topped with Jumbo Shrimp,
Fresh Basil, and Lemon Butter | 32

Caribbean Chicken

Grilled Chicken Breasts Topped with
Pineapple Mango Salsa | 24

Hawaiian NY Strip

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

Alaskan Snow Crab

Steamed and Served with Butter - Market Price

St. Charles Redfish

Blackened Redfish Topped with Worcestershire White Wine
Bayou Sauce and Jumbo Gulf Shrimp | 34

Big Kahuna Platter

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

Fresh Market Catch

Chargrilled or Blackened
Topped with Pineapple Mango Salsa | Market Price

BUN & BASKET

Served with Seasoned Fries | Add Side Salad 4

"The Wilson"

Half-Pound Burger, Char-Grilled on a Challah Bun with Lettuce,
Tomato, Pickle, and PCB Sauce | 17

Chicken Sandwich

Grilled Chicken, Pepper Jack Cheese, Bacon, and Caramelized Onion Aioli | 18

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 | 19

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 | 22

Grouper Sandwich

Grilled, Fried, or Blackened Grouper Served on a
Challah Bun with Lettuce and Tomato | 22

TACOS

Served with Choice of Side:

Seasoned Fries | Yukon Gold Mashed Potatoes | Red Beans & Rice
Steamed Broccoli | Add Side Salad 4

Blackened Mahi Tacos

Blackened Mahi, Shredded Cabbage, Cilantro Ranch,
and Pico de Gallo | 20

Runaway Tacos

Blackened Fish, Shredded Cabbage, Remoulade,
Mixed Cheese, and Pico de Gallo | 16

Shrimp Tacos

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

Baja Tacos

Choice of Fried Fish or Blackened Chicken, Shredded Cabbage, Pico De Gallo,
Chipotle Cream, Colby Jack Cheese | 16

KID'S MENU

12 & Under • All Kids Meals Served with Fries | 9
Chicken Tenders • Burger • Popcorn Shrimp • Fish
Grilled Cheese • Mini Corn Dogs

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 | 4% AE&P fee added to all checks

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

Cool Breeze

Coconut Rum, Lime, Pineapple, Crème of Coconut, Club Soda

Pain Killer

Coconut Rum, OJ, 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

WINE

By the Bottle

White

- Camelot Pinot Grigio | 35
- Maso Canalli Pinot Grigio | 45
- Whitehaven Sauvignon Blanc | 48
- 30A Chardonnay | 55
- Cakebread Chardonnay | 80
- Sonoma Cutrer, Russian River Chardonnay | 60
- Bravium Chardonnay | 42
- Alexander Valley Vinyards Chardonnay | 46

Red

- Intrinsic Red Blend | 46
- Camelot Pinot Noir | 30
- Meiomi Pinot Noir | 60
- Padrillos Malbec | 40
- Franciscan Cabernet | 50
- Charles & Charles Cabernet | 48

Sparkling

- LaMarca Prosecco | 45
- Wycliff Brut | 36

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 | 8
- House Merlot | 8
- House Cabernet | 8
- Charles & Charles Cabernet | 12

Sparkling

- Wycliff Brut | 9
- Gabbiano Prosecco | 9

BEER

+ served in can, others in a bottle

Domestics

- Budweiser | 6
- Bud Light | 6
- Bud Light Lime | 6
- Michelob Ultra | 6
- Coors Light | 6
- Miller Lite | 6
- Yuengling | 6

Local Craft

- + Funky Buddha Floridian Hefeweizen | 8
- Grayton 30A Blonde, American Blonde Ale | 8
- + Cigar City Jai Alai IPA | 8
- Grayton Fish Whistle IPA | 8
- + Idyll Hounds Divide & Conch'r, Imperial IPA | 8.5
- + Idyll Hounds Ghost Crab Pilsner | 8
- + Oyster City Mangrove, Mango Pale Ale | 8.5
- + Oyster City Mill Pond Blonde | 8
- + 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

- Angry Orchard | 8
- Kona Big Wave Golden Ale | 8
- + Sierra Nevada Hazy Little Thing Unfiltered IPA | 8
- + Trim Tab Paradise New Raspberry Berliner Sour | 8
- + Wicked Weed Pernicious IPA | 8
- Founders All Day IPA | 8

Seltzers & Can Cocktails

- + High Noon | 7 - Passion Fruit, Black Cherry
- + Nutrl | 7 - Watermelon, Pineapple

DESSERT

Key Lime Pie

A Florida Favorite Served Icy Cold with Whipped Cream, Raspberry Sauce and Seasonal Berries | 8

Dream Pie

Creamy Mix of Whipped Topping, Pecans, Caramel and a Hint of Coconut | 8

Triple Chocolate Cake

Layered with Chocolate Ganache and Shaved Dark Chocolate and served with Fresh Berries | 9

Wanna bring a cake? No problem!
We charge a simple \$2 off-site dessert fee per person.



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