Runaway Island

BEACH BAR & GRILL

SEAFOOD · SPIRITS · SUNSETS

APPETIZERS

Baja Rolls
Blackened Chicken, Corn, Spinach, Black Beans, and Cheese
Fried and Served with Sweet Thai Chili Sauce | 16

Crab Cakes
Pair of our House Made Lump Crab Cakes
Baked Golden Brown Served with Wasabi Cucumber Dressing and Sriracha | 26

Caribbean Chicken Wings
Crispy Bone In Wings Tossed in our Sweet and Spicy Caribbean Glaze | 17

Creamy Rockefeller Spinach Dip
Creamy Spinach, Parmesan Cheese, and Applewood Bacon Topped
with Pico de Gallo Served with Warm Pita Chips | 17

Calamari
Hand-Breaded to Order and Fried Crispy
Served with Marinara and Sweet Thai Chili Sauce | 18

Garlic Cheese Curds
Wisconsin Cheese Fried Golden Brown and
Served with Marinara | 16

Old Bay Shrimp
Chilled Peel and Eat Shrimp Seasoned with Old Bay
Served with Cocktail Sauce | 17

Fried Pickles
Hand Battered & Deep Fried, served with Ranch Dressing | 15

Pepper Crusted Tuna
Sashimi Grade Yellowfin Tuna, Dusted with black pepper and Runaway Seasoning
and Served with Teriyaki, Wasabi Cucumber Aioli and Wonton Crisps | 17

OYSTERS

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

Who Dat Oysters
Baked with Mixed Cheese,
Pickled Jalapenos, and Bacon

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

Cheese
Baked with Garlic Butter
and Parmesan Cheese

Fire & Brine
Baked With a
Chili Crisp Butter

Raw Oysters
Served with Cocktail Sauce,
Saltine Crackers and Lemons

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 7 | Add Shrimp 9 | Add Salmon or Grouper MKT

Runaway Salad
Seasonal Greens, Crumbled Goat Cheese, Chopped Bacon, Sliced Almonds, and
Fresh Berries with House-made Sweet Onion Vinaigrette Dressing | 17

Caesar
Classic Caesar Topped with Parmesan Cheese and Croutons | 15

Arugula Salad
Local Arugula, Manchego Cheese, Pralined Pecans, Pepitas, Strawberries,
and Pomegranate Vinaigrette | 16

House Salad
Lettuce Mix, Cucumbers, Onions, Tomatoes, and Mixed Cheese | 13

Boudreaux's Gumbo
Our version of the Creole Classic. Chicken, Shrimp, Andouille, Onions,
Peppers, and Cajun Seasoning Topped with Rice Bowl 11 | Cup 7

IN THE BOWL

Teriyaki Bowl
White Rice and Caribbean Vegetables | 16

Add Ons:
Grilled Chicken 7 | Grilled Shrimp 9 | Grilled Salmon or Grouper MKT

Pesto Salmon Bowl
Blackened Atlantic Salmon Served on Tortellini Pesto Alfredo
Topped with Lemon Butter Sauce and Chopped Tomatoes | 28

Bronzed Snapper
Bronzed Snapper Filet, Jumbo Shrimp, Charred Corn Salad,
and Chimichurri Aioli | 34

ENTREES

Served with Choice of Side:
Seasoned Fries | Yukon Gold Mashed Potatoes | Red Beans & Rice
Seasonal Veggies | Hush Puppies | Add Side Salad 5

Runaway Grouper
Blackened Grouper Topped with Lump Crab Meat and Lemon Butter | 41

Parmesan Flounder
Flounder Baked Golden Brown, Topped with
Jumbo Shrimp, Fresh Basil, and Lemon Butter | 34

Caribbean Chicken
Grilled Chicken Breasts Topped with
Pineapple Mango Salsa | 25

Hawaiian Ribeye
Hand Cut Marinated in Pineapple and
Teriyaki Grilled to Your Liking | 39

Alaskan Snow Crab
Steamed and Served with Butter - Market Price

St. Charles Redfish
Blackened Redfish Topped with Worcestershire White Wine
Bayou Sauce and Jumbo Shrimp | 35

Big Kahuna Platter
Fried Grouper, Shrimp, Scallops, and Steamed Snow Crab
Served with Hushpuppies, Coleslaw | 58

Hook'n Cook
26 per person | Reservation Required | You catch it, We cook it!
Grilled, Blackened, and Fried
Served with Your Choice of Two Family Style Sides

BUN & BASKET

Served with Seasoned Fries | Add Side Salad 5

"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 | 30

St. Joe Shrimp Basket
Shrimp Served Blackened, Fried, or Grilled with Hush-Puppies | 26

Popcorn Shrimp Basket
Over Half a Pound of Popcorn Shrimp Served with Hush-Puppies |21

Chicken Basket
Hand Breaded Chicken Tenders Deep Fried and Golden Brown
Served with Honey Mustard or BBQ Sauce | 19

Beer Battered Fish Basket
Beer Battered Fish Fried Golden Brown Served with Hush-Puppies | 23

The Friday
Grilled, Fried, or Blackened Fresh Catch Served on a Challah Bun
with Lettuce and Tomato | 18 Upgrade to Grouper | 26

TACOS

Served with Choice of Side:
Seasoned Fries | Yukon Gold Mashed Potatoes | Red Beans & Rice
Seasonal Veggies | Hush Puppies | Add Side Salad 5

Blackened Mahi Tacos
Blackened Mahi, Shredded Cabbage, Cilantro Ranch,
and Pico de Gallo | 21

Runaway Tacos
Blackened Fish, Shredded Cabbage, Remoulade,
and Pico de Gallo | 18

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 | 18

KID'S MENU

12 & Under • All Kid's Meals Served on a Frisbee
with Fries and a Sweet Treat | 11

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

Runaway Island Proudly Supports our Local Farmers and Fishermen including:
City Produce, Legacy Greens, Southern Seafood, Webbs Seafood, and Waterstreet Seafood among others

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 conditions.

We offer a 4% Cash DISCOUNT | 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
Cruzan Coconut Rum, Cruzan Mango Rum, Pineapple, Cranberry

WTH Punch
Cruzan Spiced Rum, Cruzan Coconut Rum,
Black Raspberry Liqueur, Tropical Juice

Bye Felicia
Cruzan Spiced Rum, Cruzan Coconut Rum, 151, Tropical Juice

PainKiller
Cruzan Coconut Rum, OJ, Pineapple, Sprinkle of Nutmeg

Cucumber Crush
Elderflower Liqueur, Prosecco, Fresh Cucumber, Mint,
and Lemon Juice

Reef Runner
Cruzan Coconut Rum, Watermelon Puree,
Cream of Coconut, Lemon Juice, Soda Water

Storm Surge
Cruzan Light Rum, Cruzan Dark Rum, Passion Fruit,
OJ, Splash of Grenadine

Monster Loca Moca
Vanilla Vodka, Baileys, Kahlúa, and Monster Java

Specialty Drink Pricing
16oz | 15
24oz Souvenir Mug | 19
24oz Souvenir Mug Refills | 15

Tropic Sunset
Vanilla Vodka, Watermelon Puree, and Sour

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

The Islander
Citrus Vodka, Lime, Watermelon Puree, 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,
Mango, Bushwacker - Made with Cruzan Rum

Non-Alcoholic Daiquiris
Strawberry, Pina Colada, Mango | 8.50

WINE

By the Bottle

White
Riva De La Rosa Gavi | 45
Camelot Pinot Grigio | 37
Maso Canali | 47
Whitehaven Sauvignon Blanc | 50
30A Chardonnay | 55
Alexander Valley Vineyards Chardonnay | 48
Cakebread Chardonnay | 73
Sonoma Cutrer, Russian River Valley, Chardonnay | 63
Williams Hill Chardonnay | 44

Red
Camelot Pinot Noir | 37
Meiomi Pinot Noir | 63
Decoy Merlot | 47
Padrillos Malbec | 44
Charles & Charles Cabernet | 50
Martin Ray Cabernet | 63
J Lohr Cabernet | 47
Intrinsic Red Blend | 48

Sparkling
LaMarca Prosecco | 47
Wycliff Brut | 38

By the Glass

White
Bulletin Place Moscato | 8.50
Bex Riesling | 8.50
Canyon Road White Zinfandel | 8.50
Angeline Pinot Noir Rose | 10.50
Canyon Road Pinot Grigio | 8.50
Twenty Acres Sauvignon Blanc | 8.50
Projection Chardonnay | 10.50
Canyon Road Chardonnay | 8.50

Red
Canyon Road Pinot Noir | 8.50
Cycles Gladiator Pinot Noir | 8.50
Canyon Road Merlot | 8.50
Canyon Road Cabernet | 8.50
Gearbox Cabernet | 10.50
Marques de Caceres Red Blend | 8.50

Sparkling
Wycliff Brut | 9.50
Gabbiano Prosecco | 9.50

BEER

+ served in can, others in a bottle

Domestics
Blue Moon | 7.50
Budweiser | 6.50
Bud Light | 6.50
Michelob Ultra | 6.50
Coors Light | 6.50
+ Miller 64 | 6.50
Miller Lite | 6.50
Yuengling | 6.50

Local Craft
+ Ace Pineapple Hard Cider | 8
+ Funky Buddha Floridian Hefeweizen | 8.50
Grayton 30A Blonde, American Blonde Ale | 8.50
Grayton Fish Whistle IPA | 8.50
+ Cigar City Jai Alai IPA | 8.50
+ Idyll Hounds Divide & Conch'r, Imperial IPA | 9.50
+ Idyll Hounds Palapa Pale Ale | 9.50
Sam Adams (rotating seasonal)| 9.50
+ Oyster City Mill Pond Blonde, American Blonde Ale | 9.50
+ Oyster City Hooter Brown, American Brown Ale | 10.50
Golden Road Brewery, Mango Cart | 8.50

Imports
Corona | 7.50
Corona Light | 7.50
Dos Equis Lager | 7.50
Heineken | 7.50
Modelo | 7.50
Shiner Bock German Lager | 8
Peroni | 7.50
Sierra Nevada Pale Ale | 7.50
Stella | 7.50
+ Guinness Stout 14.9 oz can | 10.50

Craft
+ Abita AndyGator | 8.50
Abita Strawberry | 8.50
Angry Orchard | 8.50
Bell's Two Hearted Ale | 8.50
+ Founders All Day IPA | 8.50
Founders Porter | 8.50
+ Goat Island Blood Orange Berliner Weisse | 9.50
Kona Big Wave Golden Ale | 8.50
+ Back Forty, Naked Pig Pale Ale | 8.50
+ Sierra Nevada Hazy Little Thing Unfiltered IPA | 8.50
+ Wicked Weed Pernicious, IPA | 8.50

Seltzers
+ High Noon | 8.50
Passion Fruit, Black Cherry, Pineapple
+ Carbliss Peach | 8.50
+ Carbliss Black Raspberry | 8.50

DESSERT

Key Lime Pie
A Florida Favorite Served Icy Cold with Whipped Cream,
Raspberry Sauce and Seasonal Berries | 9

Dream Pie
Creamy Mix of Whipped Topping, Pecans,
Caramel and a Hint of Coconut | 9

Chocolate Chip Brownie
Warm Fudge and Chocolate Chip Brownie
Topped with Vanilla Ice Cream, Caramel,
Pralined Pecans, and Whipped Cream | 9

Ice Cream
Two Scoops of Ice Cream
Choice of: Vanilla, Chocolate or Strawberry | 5

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**

WEDDINGWIRE COUPLES' CHOICE AWARDS® 2018-2026

Check out our Website
RunawayIslandPCB.com

ALL ALCOHOL SALES ARE FINAL