

400 BEACH

seafood & tap house

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Providing vibrant décor and a beautiful view of Straub Park, 400 Beach Seafood & Tap House is a beautiful indoor and outdoor venue to host your private parties. From corporate meetings & events to personal social gatherings and events; bridal showers and rehearsal dinners 400 Beach Seafood & Tap House can handle your next event. We offer three different rooms with varied set-up options. Yet, the same standards you have come to know through our restaurant: excellent customer service, delicious food, professionalism and hospitality will always be provided.

We look forward to working with you in helping to create a memorable dining experience for you and your guests.

Contact any of our floor managers to check room availability

***All menu items and prices are subject to change.**

Prices do not include Room Charge, Service Charges and appropriate Sales Tax*

PRIVATE DINING INFORMATION

ROOMS & CAPACITIES – There are three (3) totally private rooms for you to select from. The first is our beautiful **BAYSIDE ROOM** that over-looks North Straub Park and The Vinoy Basin. This has a seating capacity of 36 people in a sit-down format. The second room is our **BANQUET ROOM**, the jewel of Beach Drive. It has a maximum capacity of 70 for sit-down dining and accommodates over 150 for your reception/meeting needs. The third room is the **CHEFS ROOM**, seats up to 16 guests in a private, intimate setting. Our **MAIN DINING ROOM** is available as well and has a capacity of 125. Outside our **ALCOVE & SIDEWALK** have hosted parties of several hundred depending on weather condition and time of year. Tenting is available.

PERSONALIZED MENUS - Once you have made the final decisions for your occasion, 400 Beach Seafood & Tap House will print a personalized menu for your special event. Please contact the Event Coordinator with this information.

AUDIO-VISUAL - 400 Beach Seafood & tap House currently has visual/audio capabilities available to our guests. Advance notification is required and advance testing of all computer hook-ups is strongly suggested. There are no additional costs for this service.

FLOWERS AND DECORATIONS - Our restaurant will be pleased to assist you with any floral needs, as well as suggesting specific vendors. Nothing may be affixed to the walls of the restaurant.

SERVICE CHARGE - A 20% service charge and appropriate sales tax (7%) will be added to all food and beverage charges. This service charge is subject to change without notice.

GUARANTEE & ROOM CHARGE - A **one-time booking fee of \$100 - \$150** is required to hold the room for your function. **This is non-refundable**, if notified within 30 days of the event date we can use for another event within one year. A confirmation of the guaranteed number of guests is required, three business days prior to the function. You will be charged based upon the guarantee final head count.

Please ask Manager for Minimum Costs for each room functions.

Lunch Menu 1

(Available Monday-Friday 11 to 3pm)

\$19.95 per person

(Saturday, Sunday 11 to 3pm \$23.95)

Salad Choice

400 Beach House Salad or Classic Caesar Salad

Choose up to 3 Entrée Selections

Blackened Tilapia

Mango-Papaya Salsa

Tandoori Spiced Mahi-Mahi

Orange Butter Sauce

Pan Seared Salmon

Miso-Glazed

Grilled Sirloin Steak

Sautéed Mushroom, crispy onions

Grilled Pork Chop

Smoked Bacon Apple Butter

All Natural Grilled Chicken

Piccata Lemon Caper Sauce

Shrimp Scampi

White wine lemon butter

**All Entrees are served with Dinner Rolls,
Chef Choice Vegetables & Starch**

Includes Non-Alcoholic Beverages

\$3.95 - Select (1) Mini Dessert

Key Lime Pie, Flourless Chocolate Torte, Turtle Cheesecake

**All menu items and prices are subject to change.
Prices do not include service charge and appropriate sales tax**

Dinner Menu 1

\$29.95 per person

Salad Choice - Please Select One Option
400 Beach House Salad or Caesar Salad

Choose up to 3 Entrée Selections

Pan Seared Salmon
Miso-Glazed

Grilled Pork Chop
Smoked Bacon Apple Butter

Tandoori Spiced Mahi-Mahi
Orange Butter Sauce

Grilled Sirloin Steak
Sautéed Mushroom, crispy onions

Shrimp Scampi
White Wine Lemon Butter

Blackened Tilapia
Mango-Papaya Salsa

Lobster Mac & Cheese
Grilled Asparagus

All Natural Grilled Chicken
Piccata Lemon Caper Sauce

**All Entrees are served with Dinner Rolls,
Seasonal Vegetables & Chef's Starch**

Includes Non-Alcoholic Beverages

Select One (1) of our Mini Desserts
Key Lime Pie **OR** Turtle Cheesecake **OR** Flourless Chocolate Torte

OR \$3.00 Extra for One Full Sized Portion

Ask Manager for your Beer, Wine, & Liquor Options

**All menu prices items and prices are subject to change.
Prices do not include service charge and appropriate tax**

Dinner Menu 2

\$39.95 per person

Choose Two Appetizer Selections

Artichoke Manchego Fondue

Fried Calamari

Mini Goat Cheese Crab Cakes

Blackened Tenderloin Skewers

Skewered Chicken Satay

Sweet & Spicy Chicken

Salad Choice - Please Select One Option

400 Beach House Salad or Caesar Salad

Choose up to 3 Entrée Selections

Pan Seared Salmon

Miso-Glazed

Grilled Pork Chop

Smoked Bacon Apple Butter

Tandoori Spiced Mahi-Mahi

Orange Butter Sauce

Grilled Sirloin Steak

Sautéed Mushroom, crispy onions

Shrimp Scampi

White Wine Lemon Butter

Blackened Tilapia

Mango-Papaya Salsa

Lobster Mac & Cheese

Grilled Asparagus

All Natural Grilled Chicken

Piccata Lemon Caper Sauce

All Entrees are served with Dinner Rolls,
Vegetables & Chef's Starch & includes ALL Non-Alcoholic Beverages

Choose One Dessert Selection

Macadamia Crusted Key Lime Pie, Flourless Chocolate Cake, Turtle Cheesecake

Dessert Samplers for Table Sharing (Select any Two (2) Mini Portions)

Ask Manager for your Beer, Wine, or Liquor Options

All menu items and prices are subject to change.
Prices do not include service charge and appropriate tax

Dinner Menu 3

\$49.95 per person

Choose Two Appetizer Selections

Artichoke Manchego Fondue

Fried Calamari

Mini Goat Cheese Crab Cakes

Blackened Tenderloin Skewers

Skewered Chicken Satay

Sweet & Spicy Chicken

Salad Choice - Please Select One Option

400 Beach House Salad or Caesar Salad

Choose up to 3 Entrée Selections

8oz. Filet Mignon

Demi-Glace

Tandoori Spiced Mahi-Mahi

Orange Butter Sauce

Beach Crab Cakes

Goat Cheese, Sweet Corn

Pan Seared Scallops

Chorizo Roasted Corn Risotto

Macadamia Crusted Grouper

Island Rice, Stir Fry Vegetables

Grilled Shrimp & Sirloin

Island Rice, Stir Fry Vegetables

Miso Glazed Salmon

Island Rice, Stir Fry Vegetables

All Natural Grilled Chicken

Piccata Lemon Caper Sauce

All Entrees are served with Dinner Rolls,
Vegetables & Chef's Starch & includes ALL Non-Alcoholic Beverages

Choose One Dessert Selection

Macadamia Crusted Key Lime Pie, Flourless Chocolate Cake, Turtle Cheesecake

Dessert Samplers for Table Sharing (**Select any Two (2) Mini Portions**)

Ask Manager for your Beer, Wine, or Liquor Options

All menu items and prices are subject to change.
Prices do not include service charge and appropriate tax

Dinner Menu 4

\$59.95 per person

Select Any Three Appetizers

Artichoke-Manchego Cheese Fondue with Crab, Shrimp Cocktail,
Tenderloin Skewers, Mini Goat Cheese Crab Cakes,
Chicken Satay, Seared Ahi Tuna, Oysters Rockefeller

Salad Choice - Please Select One Option

400 Beach House Salad or Caesar Salad

Choose up to 3 Entrée Selections

8oz. Filet Mignon

Demi-Glace

Sesame Seared Tuna

Soba Noodle Stir Fry

Grilled Shrimp & Sirloin

Island Rice, Stir Fry Vegetable

Miso Glazed Salmon

Island Rice, Stir Fry Vegetable

Niman Ranch Ribeye 12oz

Shallot Butter, Crispy Onions

Pan Seared Scallops

Chorizo Roasted Corn Risotto

Seafood Linguini

Mahi-Mahi, Shrimp, Scallop,
Mussels

Chicken Piccata

Lemon Caper Butter Sauce

Florida Grouper Oscar

Crab, Asparagus, Hollandaise

****Add Lobster Tail OR King Crab Legs To Any Entrée for ONLY \$15 Extra**

All Entrees are served with Dinner Rolls,
Seasonal Vegetables & Chef's Starch

Choose One Dessert Selection

Macadamia Crusted Key Lime Pie, Flourless Chocolate Cake, Turtle Cheesecake
Dessert Samplers for Table Sharing (**Select any Two (2) Mini Portions**)

Includes Non-Alcoholic Beverages

Ask Manager for your Beer, Wine, or Liquor Options

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Prices do not include service charge and appropriate tax.

HORS D'OEUVRE SELECTIONS

A la Carte

PRICING BASED ON **10** PEOPLE PER SELECTION

COOL IDEAS

- JUMBO SHRIMP COCKTAIL W/ APPROPRIATE SAUCES - \$50
- SALMON MOUSSE CUPS - \$40
- SMOKED FISH SPREAD - ASSORTED CRACKERS - \$45
- ROASTED GARLIC HUMMUS - CRISPY PITA CHIPS - \$40
- CAPRESE SKEWERS - FRESH MOZZARELLA & CHERRY TOMATO, PESTO/BALSAMIC GLACE - \$45
- SEARED AHI TUNA - W/ SEAWEED SALAD & SPICY MAYO - \$55
- ASSORTED CHEESE DISPLAY – WITH CRACKERS - \$40
- FRESH VEGETABLE CRUDITE- WITH DIPPING SAUCE - \$35
- SEASONAL FRESH FRUIT, MELONS, AND & BERRIES - \$45

HOT CREATIONS

- BBQ PORK SLIDERS - SWEET HAWAIIAN ROLL, COLE SLAW - \$40
- MOJO CHICKEN SLIDER - ARUGULA - \$42
- ROAST BEEF SLIDERS – MAYTAG FONDUE & ONIONS - \$40
- CHICKEN BITES – SWEET & SPICY Sauce - \$45
- GOAT CHEESE CRAB CAKES - CHARRED LIME AIOLI, SALSA CRUDA - \$60
- ARTICHOKE-MANCHEGO CHEESE FONDUE - BLUE CORN CHIPS - \$60; ADD CRABMEAT - \$80
- OYSTERS ROCKEFELLER - \$50
- ROASTED BLEU CHEESE OYSTERS - SIRACHI AIOLI - \$50
- TAP HOUSE OYSTERS - GARLIC LEEK BUTTER, PARMESEAN - \$50
- FLASH FRIED CALAMARI - TOMATO COULIS, GARLIC AIOLI - \$45
- BUFFALO SHRIMP - BLEU CHEESE SAUCE - \$45
- CHICKEN SATAY SKEWERS - PEANUT SAUCE - \$40

These are suggestions of our most popular items.

We have the capability to please even the most discriminating palate.

If you have additional requirements we will be happy to explore your options.

Ask Manager for your Beer, Wine, or Liquor Selections

**ALL MENU ITEMS AND PRICES ARE SUBJECT TO CHANGE.
PRICES DO NOT INCLUDE SERVICE CHARGE AND SALES TAX.**