## The Flying Dutchman

Restaurant \& Oyster Bar

PRIVATE DINING MENU

## 9 Kemah Waterfront

 Kemah, TX 77565 281.334.7575FlyingDutchmanKemah.com $f$

## EVENT SPACES



## PRIVATE DINING

Banked by picture windows with views of the Kemah-Clear Lake Channel and Galveston Bay, our private dining space can accommodate up to 60 guests for a seated dinner and 80 for standing cocktail receptions.

## SEMI-PRIVATE

Our semi-private space can accommodate a variety of functions from seated dinners and buffets to cocktail receptions. Semi-private dining can be arranged for parties of up to 80 guests.


## PATIO

The patio offers the space to arrange the outdoor area for seated dining, buffets and cocktail receptions. Our outdoor lounge areas, outdoor bar, tables and chairs and rustic fire pit create unique spaces to gather and entertain.

## BUFFET MENUS

BUFFET $1 \mathbf{\$ 3 4}$<br>1 Salad, 2 Entrées, 2 Sides, 1 Dessert

## BUFFET 2 \$36

1 Salad, 2 Entrées, 3 Sides, 2 Desserts

BUFFET $3 \mathbf{\$ 3}$
1 Salad, 3 Entrées, 3 Sides, 2 Desserts Salads
Garden • Caesar • Greek
Add a Soup!
add $\$ 3$ per person to buffet price
Seafood Gumbo - Clam Chowder

## ENTRÉES

Fried Shrimp (6 pieces per person)
Tilapia Pontchartrain
Chicken Florentine
Grilled Chicken Breast w/ Peppercorn Sauce
Grilled Mahi Mahi
Shrimp Fettuccine
Chicken Fettuccine
Penne Primavera

## SIDES

Rice Pilaf
Seasonal Sautéed Vegetables
Green Beans w/ Onion \& Bacon
Oven Roasted New Potatoes Garlic Mashed Potatoes Cajun Cream Penne Pasta
Macaroni \& Cheese (add \$1 pp) Dirty Rice (add \$1 pp)

# PREMIUM ENTRÉE UPGRADES 

Snapper Pontchartrain (\$7 pp)
Salmon Florentine (\$6 pp)
Mini Crab Cakes (\$4 pp)

## DESSERTS

Cheesecake - Key Lime Pie • Chocolate Cake

## BANQUET LUNCH <br> Available Monday - Friday until 2pm. <br> \$24

## SOUPS \& SALADS

Choice of:
LOUISIANA CAJUN GUMBO
Spicy dark roux, fish, oysters \& shrimp, with white rice
HOUSE SALAD
Served with choice of dressing

ENTRÉES<br>Choice of:<br>ROASTED CHICKEN ICEBERG<br>Mini iceberg wedge, cucumber, carrots, bacon, red onions, cherry tomatoes, ranch dressing<br>FRIED SHRIMP<br>(6) Served with french fries, onion strings \& coleslaw<br>FISH \& CHIPS<br>French fries \& coleslaw<br>ACAPULCO FISH TACOS<br>(2) Fire-grilled tilapia, chiles, lime, pico de gallo, grilled vegetables, sliced avocado, fiesta rice<br>CHIPOTLE CHICKEN SANDWICH<br>Bacon, chipotle bbq, caramelized onions, guacamole, pepper jack cheese, lettuce, tomatoes<br>WINDJAMMER BURGER<br>Bacon, american cheese, lettuce, tomatoes, onions, french fries

DESSERT<br>(add \$5 pp)<br>Cheesecake - Key Lime Pie • Chocolate Cake

## DINNER MENU \#1

\$31.99

## SOUPS \& SALADS

## Choice of:

NEW ENGLAND CLAM CHOWDER
Clams, bacon, potatoes \& vegetables
LOUISIANA CAJUN GUMBO
Spicy dark roux, fish, oysters \& shrimp, with white rice
HOUSE SALAD
Served with choice of dressing
ENTRÉESChoice of:FRIED SHRIMP
(8) Lightly breaded, served with fries \& coleslaw
SHRIMP OR CHICKEN FETTUCCINEGrilled shrimp or pan-fried chicken with tomatoes, green onions \& mushrooms,creamy Alfredo, served with garlic toast points
FRIED CATFISH
(2) Peppered breading, served with fries \& coleslaw
GRILLED CHICKEN BREAST10 oz., served with rice pilaf \& vegetables
DESSERT(add \$5 pp)Cheesecake - Key Lime Pie - Chocolate Cake

## DINNER MENU \#2

\$32.99

## SOUPS \& SALADS

Choice of:
NEW ENGLAND CLAM CHOWDER
Clams, bacon, potatoes \& vegetables
LOUISIANA CAJUN GUMBO
Spicy dark roux, fish, oysters \& shrimp, with white rice
HOUSE SALAD
Served with choice of dressing

## ENTRÉES

Choice of:
CAJUN SHRIMP
(8) Served with rice pilaf \& vegetables

STUFFED SHRIMP
(4) Served with french fries \& coleslaw

FISH \& CHIPS
Shiner Bock beer battered, served with french fries \& coleslaw
CHICKEN TAMPICO
Blackened chicken breast topped with pepper Jack cheese, avocado, diced tomatoes \& lemon butter, served with rice \& vegetables

DESSERT<br>(add \$5 pp)<br>Cheesecake - Key Lime Pie • Chocolate Cake

## DINNER MENU \#3

\$38.99
SOUPS \& SALADS
Choice of:
NEW ENGLAND CLAM CHOWDER
Clams, bacon, potatoes \& vegetables
LOUISIANA CAJUN GUMBO
Spicy dark roux, fish, oysters \& shrimp, with white rice
HOUSE SALAD
Served with choice of dressing

## ENTRÉES

Choice of:
ULTIMATE SEAFOOD PLATTER
Fried shrimp, oysters, fresh fish, shrimp kisses \& stuffed shrimp, served with fries \& coleslaw

SNAPPER PONTCHARTRAIN
Jumbo lump crab, mushrooms \& white wine cream sauce, served with rice pilaf \& vegetables

BROILED SEAFOOD PLATTER
Oysters embrochette, crab cakes, tilapia, lemon butter sauce, served with rice pilaf \& vegetables

GRILLED MAHI
Served with coconut rice, key lime-mango beurre blanc \& vegetables

## CHICKEN TAMPICO

Blackened chicken breast topped with pepper Jack cheese, avocado, diced tomatoes \& lemon butter, served with rice \& vegetables \& 3 grilled shrimp

## PREMIUM ENTRÉE UPGRADES

STUFFED SNAPPER
Seafood stuffing, grilled shrimp, rice pilaf \& vegetables
RIBEYE STEAK (\$8 pp)
12 oz. marbled ribeye steak, served with a stuffed potato \& vegetables
FILET MIGNON (\$10 pp)
8 oz. filet, served with a stuffed potato \& vegetables
STEAK \& SHRIMP (\$14 pp)
12 oz. marbled ribeye steak \& 6 large shrimp, served with a stuffed potato \& vegetables

## DESSERT

(add \$5 pp)
Cheesecake - Key Lime Pie - Chocolate Cake

## A LA CARTE APPETIZERS \& PLATTERS

Appetizers can be added to seated or buffet events and are perfect for cocktail receptions. Items are priced per piece with a minimum order of 25 per item.

HOT APPETIZERS
SWEDISH MEATBALLS \$2.50 EA
COCONUT SHRIMP \$4.00 EA
SHRIMP KISSES \$3.00 EA Shrimp stuffed with jalapeno jack cheese, wrapped w/ bacon \& lightly fried

STUFFED JALAPENOS \$3.00 EA
Seafood Stuffing \& Ranch Dressing
BEEF SKEWERS \$4.00 EA
CHICKEN SATAY \$3.00 EA
CRISPY CHICKEN STRIPS \$3 EA
Ranch Dressing
PAN FRIED MINI CRAB CAKES \$4 EA Lemon Butter

HUSHPUPPIES (40 PIECES) \$25
FRIED CALAMARI (SERVES 8) \$35
Marinara \& Remoulade

## COLD APPETIZERS

AHI TUNA BITES $\$ 4.00$ EA
Cucumber Round, Miso Glaze
SEASONAL FRUIT SKEWER \$2.00 EA
ASSORTED CHEESE SKEWER \$2.00 EA
BRUSCHETTA CAPRESE \$2.00 EA
Add Shrimp $\$ 3.00$ ea
ROASTED RED PEPPER HUMMUS
W/ CUCUMBER ROUNDS (SERVES 10) \$35
SEASONAL VEGGIE TRAY (SERVES 20) \$80
COCKTAIL SHRIMP \$2.00 EA
Cocktail Sauce \& Remoulade
OYSTERS \$19.99 DZ
On the Half Shell, Horseradish, Cocktail
GULF COAST CEVICHE (SERVES 8) \$35
Fresh fish, crab, shrimp, lime juice, tomatoes, peppers, onions, cilantro, tortilla chips

DESSERTS
COOKIES \$30 PER DOZEN
chocolate chip, oatmeal raisin, sugar
BROWNIES \$2 EACH
(minimum order 25)
MINI DESSERTS \$3.00 EACH
(minimum order 25 each)
Mini Bread Pudding, Mini Cheesecakes, Mini Key Lime Pies

## ENHANCEMENTS

COCKTAILS, BEER \& WINE

All cocktails, beer and wine are priced upon consumption. We would be pleased to assist you with creating an enhancement package that suits your needs.

House Liquor
Premium Liquor
Specialty Drinks
Domestic Bottled Beer
Specialty/Imported Bottled Beer
Wine Selections are available from our wine list.

## BAR SET UP FEE/BARTENDER \$75 PER BARTENDER

Required for bar service. Number of bartenders required is dependent upon number of guests expected to attend.

## AUDIO/VISUAL - PROJECTOR \& SCREEN \$100

## MENU SELECTION

The Flying Dutchman is happy to work with you on any special menu request that you may have. We ask that you finalize your menu selections at least ten business days in advance of your event.

## GUARANTEES

The Flying Dutchman requires a guaranteed number of guests five days prior to the event. This number represents the minimum billing and may not be adjusted after that date.

## PRICING

All prices are per person unless otherwise specified. Sales tax will be added to all parties not presenting a tax-exempt certificate. Banquet fee and gratuity will be added to your check at the conclusion of your event.

## PAYMENT

Unless prior arrangements have been made, payment is due in full the day of the event.
The Flying Dutchman accepts cash and credit cards. No separate checks.

## DEPOSITS

Agreements are completed electronically, and deposit is required to secure your event. Deposits are non-refundable.

## RESPONSIBILITY

The Flying Dutchman does not assume responsibility for damage or loss of items left unattended.

## DECORATIONS

We will be happy to assist you in all of your decorating or floral needs for rehearsal dinners, anniversaries, birthdays, retirement parties and other special events. Additional fees may apply. All decorations provided by the host must be approved prior to your event. Confetti, certain table scatter, and balloons are not permitted.

## ENTERTAINMENT

Entertainment must be pre-approved by the restaurant. The Flying Dutchman reserves the right to refuse any such entertainment that is deemed inappropriate for the atmosphere of the restaurant.

