

FRESH. COASTAL. FAVORITES
MONDAY – SUNDAY 11AM TO 10PM
3769 50TH AVENUE S. ST PETE. FL 33711



COME BY LAND OR BY SEA...
FOR DOCKSIDE CATERING & EVENTS
INFO@THEGETAWAYTAMPABAY.COM



ESTABLISHED 2014



SAINT PETERSBURG, FL US



DOCKSIDE CATERING

OUR BOATING MENU IS PERFECT FOR A DAY OUT ON THE WATER

PLEASE ALLOW 2 HOURS FOR PREPARATION

APPETIZER PLATTERS

SMALL SERVES 6 | LARGE SERVES 12

CILANTRO-LIME HUMMUS & VEGGIE \$15 / \$25

Seasonal vegetables served with house-made chickpea puree

GUACAMOLE & PICO DE GALLO \$18 / \$32

A trio of house-made guacamole & pico de gallo with tortilla chips

CHEESE \$35 / \$55

Assortment of 3 domestic & imported cow, sheep, goats milk cheeses served with seasonal jam, almonds & sliced baguette

CHARCUTERIE \$40 / \$60

Assortment of 3 domestic & imported meats served with stone ground mustard, mixed olives & sliced baguette

SMOKED FISH SPREAD \$25 / \$40

House smoked amberjack, seafood spice, celery, onion served with pickled jalapeños, hot sauce, fresh vegetables & crackers

SHRIMP COCKTAIL \$35 / \$55

Large key west pink shrimp, lemon wedges, wasabi cocktail sauce

CEVICHE \$25 / \$40

Shrimp, tomatoes, onions, cilantro, fresh lime juice served with hot sauce & crackers

CRAB STACK \$35 / \$55

Avocado, mango salsa, remoulade

SEASONAL SALADS

PERFECT FOR AN ENTRÉE FOR 2 OR SHARE WITH UP TO 6 FRIENDS

HEIRLOOM TOMATO \$18

Arugula, tomatoes, mozzarella pearls, balsamic glaze

COBB \$20

Spring mix, bacon, hard boiled egg, grilled corn, tomatoes, avocado, blue cheese crumbles, ranch or cheese dressing

CAESAR \$20

Chopped romaine, anchovy dressing, garlic croutons, shaved Parmesan

BBQ CHICKEN CHOPPED \$22

Chopped romaine, smoked chicken, grilled corn, tomatoes, smoked gouda, green onions, cilantro, crispy blue onions, ranch dressing, bbq sauce

ALCOHOL PACKAGES

ARE AVAILABLE UPON REQUEST

~ PLEASE DRINK RESPONSIBLY ~



Come by land or by sea...

SANDWICH PLATTERS

SERVES 6 ADULTS

SMOKED SALMON \$55

House smoked salmon, cream cheese, dill, capers, red onion

LOBSTER \$60

Grilled lobster tails, butter, mayonnaise dressing

SKIRT STEAK \$55

Thin sliced, smoked mozzarella, garlic lemon butter

TUNA SALAD \$40

Albacore tuna, celery, red onion, green apple, lemon, basil

CHICKEN SALAD \$40

House smoked chicken, grapes, celery, sunflower seeds, Dijon

CUBAN \$36

House smoked pork, ham, salami, swiss cheese

MARGARITA \$36

Sliced tomato, smoked mozzarella, basil, balsamic reduction, pesto



Platters come with assorted rolls, lettuce, tomato, pickles, mayo, mustard & chips

ALCOHOL PACKAGES

ARE AVAILABLE UPON REQUEST

SIDES

\$10 / 12OZ CONTAINER

COASTAL CORN

Grilled corn, red onion, mango, red pepper, cilantro, honey lime vinaigrette

CITRUS & JICAMA

Seasonal citrus with jicama & cilantro

ISLAND SLAW

Cabbage, cilantro, mango, red pepper, citrus sriracha dressing

CUCUMBER

Lightly pickled with red onion

ROASTED POTATOES

Garlic, green onions, balsamic reduction

QUINOA SALAD

Quinoa, black beans, corn, red pepper, mango, jalapeño, cilantro, citrus lime vinaigrette



The Getaway's Policy is to require a Credit Card to Start a Tab: An initial credit card authorization is required at the beginning of all food and beverage orders at both tables and bars. Pending authorizations may appear on online banking statements for an average of 2-4 business days after the transaction is complete regardless of final payment method. 20% gratuity added to groups of 6 or more and any left open tabs.

Some menu items are cooked to order or may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, fish or eggs may increase your risk of foodborne illness. CONSUMER INFORMATION: There is 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. -Section 64D-3.040(8), Florida Administrative Code.