



\$75 Group Dining Menu

pricing exclusive of tax and gratuity

first course

farmer's salad

.....organic farmer's greens, ricotta salata, heirloom tomatoes, red onion, romesco sauce, toasted marcona almonds, champagne vinaigrette, brioche croutons

caesar salad

.... little gem romaine, parmesan cheese, house dressing, brioche croutons



second course

simply fish

.....catch of the day, potato silk, roasted seasonal vegetables, lemon beurre blanc

korean salmon

.....sausage fried rice, grilled broccolini, sesame sauce

crispy brick chicken

.... fresh garlic & herbs roasted belle & evans half chicken, sweet corn purée, succotash, rosemary butter sauce



third course

molten chocolate cake

.....espresso ice cream

banana rum cake

...rum pastry cream, pecan panna cotta, salted caramel, pecan brittle and banana ice cream

all food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.
consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.

we are happy to discuss with you and attempt to accommodate any dietary or special needs diets.

www.thebluezoo.com www.swandolphin.com Last Updated: 9.23.25



\$90 Group Dining Menu

pricing exclusive of tax and gratuity

first course

farmer's salad

.....organic farmer's greens, ricotta salata, heirloom tomatoes, red onion, romesco sauce, toasted marcona almonds, champagne vinaigrette, brioche croutons

caesar salad

.....little gem romaine, parmesan cheese, house dressing, brioche croutons



second course

simply fish

.....catch of the day, potato silk, roasted seasonal vegetables, lemon beurre blanc

simply steak

.....NY strip, potato silk, seasonal vegetables, red wine reduction

crispy brick chicken

.....fresh garlic & herbs roasted belle & evans half chicken, sweet corn purée, succotash, rosemary butter sauce

scampi

.....garlic parsley marinated gulf shrimp, fresh lemon, linguine pasta, white wine butter sauce



third course

molten chocolate cake

.....espresso ice cream

banana rum cake

...rum pastry cream, pecan panna cotta, salted caramel, pecan brittle and banana ice cream

all food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested.
consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.

we are happy to discuss with you and attempt to accommodate any dietary or special needs diets.

www.thebluezoo.com www.swandolphin.com Last Updated: 9.23.25



\$105 Group Dining Menu

pricing exclusive of tax and gratuity

first course

shrimp cocktail

.....poached jumbo shrimp, french cocktail sauce, bloody mary sauce, and honey dijon

teppan seared sea scallops

.....braised beef short rib, cauliflower silk



second course

farmer's salad

.....organic farmer's greens, ricotta salata, heirloom tomatoes, red onion, romesco sauce, toasted marcona almonds, champagne vinaigrette, brioche croutons

caesar salad

.....little gem romaine, parmesan cheese, house dressing, brioche croutons



third course

simply fish

.....catch of the day, potato silk, roasted seasonal vegetables, lemon beurre blanc

simply steak

.....NY strip, potato silk, seasonal vegetables, red wine reduction

crispy brick chicken

.....fresh garlic & herbs roasted belle & evans half chicken, sweet corn purée, succotash, rosemary butter sauce

scampi

.....garlic parsley marinated gulf shrimp, fresh lemon, linguine pasta, white wine butter sauce



fourth course

molten chocolate cake

.....espresso ice cream

banana rum cake

...rum pastry cream, pecan panna cotta, salted caramel, pecan brittle and banana ice cream

all food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.

we are happy to discuss with you and attempt to accommodate any dietary or special needs diets.

www.thebluezoo.com www.swandolphin.com Last Updated: 9.23.25



\$125 Group Dining Menu

pricing exclusive of tax and gratuity

first course

shrimp cocktail

.....poached jumbo shrimp, french cocktail sauce, bloody mary sauce, and honey dijon

teppan seared sea scallops

.....braised beef short rib, cauliflower silk



second course

farmer's salad

.....organic farmer's greens, ricotta salata, heirloom tomatoes, red onion, romesco sauce, toasted marcona almonds, champagne vinaigrette, brioche croutons

caesar salad

.....little gem romaine, parmesan cheese, house dressing, brioche croutons



third course

simply fish

.....catch of the day, potato silk, roasted seasonal vegetables, lemon beurre blanc

angus beef

.....beef filet, roasted marble potatoes, field mushrooms, onion jam, truffle porcini sauce

crispy brick chicken

.....fresh garlic & herbs roasted belle & evans half chicken, sweet corn purée, succotash, rosemary butter sauce

cappelletti

.....lemon herb ricotta cheese filling, charred eggplant, cream fraiche, roasted heirloom tomatoes, toasted pine nuts



fourth course

molten chocolate cake

.....espresso ice cream

banana rum cake

...rum pastry cream, pecan panna cotta, salted caramel, pecan brittle and banana ice cream

all food items are cooked to the recommended FDA Food Code temperatures, unless otherwise requested. consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of food borne illness.

we are happy to discuss with you and attempt to accommodate any dietary or special needs diets.

www.thebluezoo.com www.swandolphin.com Last Updated: 9.23.25