



BANQUET EVENT INFORMATION

Thank you for your interest in Stingray for your next special event!

We are a family owned and operated establishment that offers fine foods and beverages made with only the freshest ingredients. If you are hosting a party or special event our team here at Stingray would love to help make it a memorable one.

At Stingray we promise to deliver an unforgettable experience for you and your guests. Our multiple dining spaces, bar lounge and patio can accommodate many special events; including rehearsal dinners, baby showers, holiday parties, retirement parties, business meetings and much more. We offer a variety of menu options to accommodate your group. Room charges or minimum spends may apply.

Please contact Susan Sokowski at susan@bigfishevents for more information.



59 Lake Avenue
Rehoboth Beach, DE 19971
302.227.6476
stingrayrestaurant.com

event space **INFORMATION**

CLUB ROOM

- Seats up to 40 guests in a semi-private setting
- Offering plated meal and beverage services
- Accommodating up to 75 guests for cocktail style events

CLUB ROOM & SUSHI DINING

- Seats up to 100 guests in a semi-private setting
- Offering plated meal and beverage services
- Includes Seating at our large Sushi Bar
- Accommodating up to 150 guests for cocktail style events

FIRE ROOM

- Seats up to 24 guests in a semi-private setting
- Offering plated meal and beverage services
- Booth seating

ALLEY ROOM

- Seats up to 24 guests in a semi-private setting
- Offering plated meal and beverage services
- Table and booth seating

FIRE & ALLEY ROOMS

- Seats up to 48 guests in a semi-private setting
- Offering plated meal and beverage services
- Table and booth seating

BAR LOUNGE

- Seats up to 35 guests
- Cozy lounge seating
- Offering cocktail style or plated meal services

PATIO DINING

- Seats up to 30 guests in a semi-private setting
- Offering plated meal and beverage services
- Accommodating up to 50 guests for cocktail style events

OUTDOOR DECK DINING

- Seats up to 40 guests in a semi-private setting
- Offering plated meal and beverage service
- Accommodating up to 60 guests for cocktail style events

BOOK THE ENTIRE RESTAURANT

Our entire restaurant is available to hold your event!

- Seats up to 250
- Fully private event with full access to any room in the restaurant
- Offering plated meal, cocktail and beverage services
- Our outdoor deck space is not covered, and is available weather and season permitting.

We offer a variety of dining options for your guests. Create a custom pre fixe, 3-course plated menu or we offer large size platters and buffet style dinner service.

We also offer butlered hor do'urves and a portable bar or satellite beer & wine bar, for your own unique dining experience.



pre fixe **\$35 PER PERSON**

FIRST COURSE OPTIONS

(Your choice of three)

MISO SOUP Tofu, wakame seaweed, scallions

ASIAN CAESAR Kale, soy roasted cashews, crispy wonton crumble, ginger-soy Caesar dressing

SEAWEED SALAD Wakame Seaweed, House Dressing, Sesame Seed

LETTUCE WRAP Braised chicken, carrot, daikon radish, nok cham, cilantro

KOREAN BBQ WINGS Gojuchang + garlic sauce, house pickles

DIM SUM Your choice of Pork or Braised Duck Dumplings served with a trio of sauces

EDAMAME HUMMUS Crumbled goat cheese, crunchy veggies, tortilla chips

CRISPY CALAMARI Chipotle miso glaze

SECOND COURSE OPTIONS

(Your choice of three)

MISO GLAZED SCOTTISH SALMON Japanese eggplant, shishito pepper, brown rice

GRILLED HANGER STEAK Spiced jicama, charred bok choy, red chili + rice wine sauce

THAI CURRY VEGETABLE Broccoli, shiitake mushrooms, peppers, green beans, seasonal vegetables, brown rice

BRAISED BEEF CHEEK Roasted carrot puree, pickled kohlrabi, queso fresco, caramelized cauliflower

SHOYU RAMEN Pork belly, shiitake mushrooms, ajitama egg, leeks, wakame seaweed

GRILLED TERIYAKI CHICKEN Teriyaki glazed half chicken, vegetable fried rice, seasonal vegetables

THIRD COURSE OPTIONS

(Your choice of two)

PEANUT BUTTER PIE

KEY LIME PIE

CHEF'S SEASONAL DESSERT



pre fixe \$45 PER PERSON

FIRST COURSE OPTIONS

(Your choice of three)

CREAM OF CRAB Lump blue crab, sherry

NAPPA + AVOCADO Nappa cabbage, avocado, daikon radish, thai-basil, sesame, ginger-lime dressing

FRIED CALAMARI + MUSHROOM Mushroom sauté, wilted arugula, crispy chickpea, sweet garlic vinaigrette

FIRECRACKER SHRIMP Spicy Sriracha aioli

PORK BAO SLIDERS Miso pork belly, kimchi aioli, nappa slaw, cheddar

CRISPY CALAMARI Chipotle miso glaze

DIM SUM Your choice of Seafood, Edamame + Shrimp or Braised Duck Dumplings, served with a trio of sauces

SECOND COURSE OPTIONS

(Your choice of four)

SEARED AHI TUNA Barley, edamame, chimichurri, crispy shiitake mushroom, togarashi broth

GRILLED ALASKAN HALIBUT Paprika, quinoa, sweet corn, romesco, corn silk

GRILLED HANGER STEAK Spiced jicama, charred bok choy, red chili + rice wine sauce

MISO MARINATED SEASONAL WHITE FISH Simply grilled, Japanese eggplant, shishito pepper, brown rice

GRILLED TERIYAKI (Chicken, Shrimp OR Steak) Wok fried rice, seasonal vegetable medley

THIRD COURSE OPTIONS

(Your choice of three)

WARM APPLE PIE TACOS

TEMPURA FRIED ICE CREAM

CHEF'S SEASONAL DESSERT



sushi roll **PLATTERS**

SUSHI TO SHARE

NINJA (up to 4 people) \$90

4 pieces of each sushi; Tuna, Salmon, Shrimp, Crabstick, Eel, White Tuna, Yellowtail.
With two of each roll; Tekka Rolls and California.

TOKYO (up to 6 people) \$140

6 pieces of each sushi; Tuna, Salmon, Yellowtail, Shrimp, Crabstick, Eel.
With two of each roll; Tekka, California and Man Eater.

MT. FUJI (up to 10 people) \$150

6 pieces of each sushi; Tuna, Salmon, Eel, White Tuna, Yellowtail.
With one of each roll; Rehoboth, Miami Heat, Spicy Tuna and Crunchy Yellowtail Tuna.
With two of each roll; Philly and California.

NEPTINA'S PLATTER (up to 6 people) \$85

One of each roll; Rehoboth, Philly, Tropicana, Miami Heat, Crunchy Yellowtail, California,
Vegetable Tempura, New Orleans, Tekka, Hairy Mexican

LET IT ROLL (up to 10 people) \$135

Two of each roll; Philly, California, Crazy Tuna
One of each roll; Crunchy Yellowtail, Miami Heat, Man Eater, Rehoboth, Vegetable Tempura,
Spicy Tuna, Firecracker, Rainbow, Hairy Mexican

a la carte **SUSHI**

MIAMI HEAT Tuna, White Tuna, Fresh Salmon, Cucumber, Topped w/ Hot Sauce, Sesame Seeds 12

HAIRY MEXICAN Fried Shrimp, Avocado, Spicy Sauce, Topped w/ Crabstick & Eel Sauce 13.5

CALIFORNIA Crabstick, Avocado, Cucumber, Masago 9

CRAZY TUNA Crunchy Tuna Roll, Topped w/ Fresh Tuna, Avocado 15

REHOBOTH ROLL Fried Salmon, Avocado, Spicy Mayo 12

NEW YORK YANKEE Tuna, Avocado, Hot Sauce, Topped w/ Masago 12

SPIDER Fried Soft Shell Crab, Avocado, Cucumber, Masago, Crabstick 14

SALMON AVOCADO Fresh Salmon, Avocado, Sesame Seeds 10

FIRE CRACKER Salmon Avocado Roll, Topped w/ Fresh Salmon & Hot + Spicy Sauce 14

GREEN GREEN WORLD Avocado, Cucumber, Asparagus, Sprouts, Sesame Seeds 8

CHESAPEAKE Fresh Blue Crab, Asparagus, Topped w/ Sesame Seeds 13.5

MAN EATER Fried Salmon, Jalapeno, Spicy Mayo, Topped w/ Micro Cilantro 10.5

PHILLY Smoked Salmon, Cream Cheese, Scallions 9

SPICY TUNA Fresh Tuna, With Spicy Sauce 11

YAMA Eel, Fried Shrimp, Avocado, Outside Tempura Frick, Topped w/ Eel Sauce & Wasabi Mayo 16.5

