

Choose Your Adventure:

Smooth Sailing Package: 3 items

2-3 people \$325

4-5 people \$350

6 people \$425

Voyager Package: 4 items

4-5 people \$425

6 people \$485

Charcuterie Boards

2 people \$70

3-4 people \$125

5-6 people \$150

VIP menu

with Chef Mari on-board

CHOOSE 2 items from the VIP menu + 2 items from the regular menu

2-3 people \$600

4-5 people \$700

6 people \$795



BRUNCH:

Pancakes (allergy friendly \$5 per person)

Avocado toast + pickled red onions (\$5 per- add salmon or \$3 per- add egg)

Pecan chicken + waffles

Fluffy scrambled eggs (\$ add cheese)

Breakfast tacos (eggs, cheese, avocado, salsa) 2 per person (\$3 per- add veggies or \$4 per- add bacon)

Bacon strips (4 per person)

Sausage links or patties (4 per person)

APPETIZERS

Fried green tomatoes with pimento cheese

Dips + grilled naan bread: Buffalo Chicken + blue cheese, spinach artichoke, or low country crab dip (\$10 upcharge)

Whipped ricotta + olive tapenade with grilled naan bread (\$5- sub GF crackers)

Cheese + Fruit Plate (3 cheese, fruit, nuts, honey, crackers)

Local wild caught shrimp cocktail + cocktail sauce

Tropical shrimp ceviche lettuce cups

Chicken waldorf pinwheels

Croissant or tea sandwiches: *Choose one:* waldorf chicken salad, shrimp, ham, pimento cheese/tomato & bacon)

HOT ITEMS:

Sliders: pulled chicken, burger, or pulled pork (2 per person)
Andouille sausage wrapped puff pastry with stone ground mustard and bourbon bbq sauce
Prosciutto wrapped pears with brie + balsamic glaze **Captain Todd's Favorite**
Hawaiian chicken skewers (Tofu available) grilled pineapple, red onion, bbq sauce (2 per person)
Tropical Shrimp skewers with grilled pineapple salsa (Shem Creek shrimp)
Pecan crusted chicken strips with honey mustard
Chicken wings (hot, sweet chili, bbq, or lemon pepper) Blue cheese dressing + celery
Bacon wrapped jalapenos stuffed with pepperjack cheese (3 per person)
Coconut shrimp with sweet chili sauce (4 per person) (Shem Creek shrimp)

SALADS/COLD ITEMS:

Chilled caprese tortellini salad with walnut pesto dressing
Peach & tomato salad with vinaigrette and fresh herbs **Peak Seasonal Item!*
Asian stir fry bowl + egg rolls (2 rolls per person) Fresh raw garden veggies, noodles, edamame, asian style dressing, crushed peanuts
Watermelon Salad (Strawberry, watermelon, with a lime + mint dressing) **Perfect on a hot summer day**
Salad Skewers: Antipasto, or Cobb salad (Shrimp or chicken) (3 per person)
Toasted Monte Cristo Sandwiches
Turkey Club Sandwiches
Ham + Pimento Cheese Biscuits

DESSERTS:

Banana pudding	Mini key lime pies	Strawberry shortcake with southern biscuits
Housemade cookies	Pluff mud chocolate trifle	Coconut Macaroons

(GF available)

VIP MENU with Chef Mari on-board
(CHOOSE 2 of these items below + 2 items from the regular menu)

Tacos (steak, chicken, shrimp or fish marinated in cilantro lime vinaigrette) Served with street corn salad
Oysters on the half shell (6 per person) cocktail + lemon + mignonette
Grilled calamari caesar salad with parm + croutons
Crab cakes with stone ground mustard aioli or spicy remoulade
Local fish wrapped in phyllo. Scratch made tartar
Steamed clams (or grilled shrimp) over pasta with garlic butter + white wine sauce
Gourmet Flatbreads
Grilled peppercorn Steak + caramelized onion on crostinis with goat cheese + herb oil
Mediterranean Nachos
Frogmore Stew (AKA Low country Boil)
Creme brulee + fresh fruit

***Don't see anything you like...? Chef is open to creating the perfect dish*