

Choose Your Adventure:



CHARLESTON, SOUTH CAROLINA

32.77°65' N 79.93°11' W

Smooth Sailing Package: 3 items

2-3 people \$225

4-5 people \$275

6 people \$350

Voyager Package: 4 items

4-5 people \$325

6 people \$425

Charcuterie Boards

2 people \$75

3-4 people \$140

5-6 people \$1

VIP menu

with Chef Mari on-board

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

2-3 people \$550

4-5 people \$650

6 people \$725

BRUNCH:

Pancakes (allergy friendly \$5 per person)

Avocado toast + pickled red onions

Pecan chicken + waffles

Fluffy scrambled eggs (add cheese)

Breakfast tacos (eggs, cheese, avocado, salsa) 2 per person (add veggies or 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

Whipped ricotta + olive tapenade with grilled naan bread

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

Local wild caught shrimp cocktail + cocktail sauce

Tropical shrimp ceviche lettuce cups

Gazpacho: Watermelon or Cucumber

Smoked salmon + herbed cream cheese tea sandwiches

Chicken waldorf pinwheels

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



HOT ITEMS:

Sliders: pulled chicken, pulled pork, Philly steak, grilled white fish) (2 per person)
XL pigs in a blanket with stone ground mustard and bourbon bbq sauce
Prosciutto wrapped pears with brie + balsamic glaze **Captain Todd's Favorite**
Pecan crusted chicken strips with stone ground honey mustard (3 per person)
Hawaiian chicken skewers (Tofu available) grilled pineapple, red onion, teriyaki sauce (2 per person)
Bacon wrapped jalapenos stuffed with pepperjack cheese (3 per person)
Coconut shrimp (4 per person)

SALADS:

Chilled caprese tortellini salad with pesto dressing
Peach & tomato salad with vinaigrette and fresh herbs **Peak Seasonal Item!*
Frogmore potato salad (your favorite low country boil made into a picnic salad)
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: Beet + arugula, Antipasto, or Cobb salad skewers (Shrimp or chicken)
(3 per person)

DESSERTS:

Banana pudding	Mini key lime pies	Strawberry shortcake with southern biscuits
Housemade cookies (GF available)	Pluff mud chocolate trifle	Pineapple *fountain* upside down cakes Coconut Macaroons

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)
Oysters on the half shell (6 per person) cocktail + lemon
Grilled calamari caesar salad with parm + croutons
Crab cakes with stone ground mustard aioli or spicy remoulade
Spicy chorizo mussels + cilantro with baguette
Steamed clams (or shrimp) over pasta with garlic butter + white wine
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*
