

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 \$340

Voyager Package: 4 items

4-5 people \$325

6 people \$425

Charcuterie Boards

2 people \$65

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 \$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

Chicken waldorf pinwheels

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

HOT ITEMS:

Sliders: pulled chicken, beef, or pulled pork (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**
Hawaiian chicken skewers (Tofu available) grilled pineapple, red onion, bbq sauce (2 per person)
Pecan 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 (4 per person)
Mini egg rolls with sweet chili sauce
Soft Baked pretzels with honey mustard

SALADS/COLD ITEMS:

Chilled caprese tortellini salad with 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 skewers (Shrimp or chicken) (3 per person)
Toasted Monty Cristo Sandwiches
Turkey Club Sandwiches
Ham + Pimento Cheese Biscuits

DESSERTS:

Banana pudding	Mini key lime pies	Strawberry shortcake with southern biscuits
Housemade cookies (GF available)	Pluff mud chocolate trifle	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*