

Choose Your Adventure:

Smooth Sailing Package: 3 items

2-3 people \$250

4-5 people \$275

6 people \$400

Voyager Package: 4 items

4-5 people \$325

6 people \$425

VIP MENU with Chef Mari on-board

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

2-3 people \$525

4-5 people \$575

6 people \$625

Charcuterie Boards

2 people \$75

3-4 people \$140

5-6 people \$170

Fried green tomatoes with pimento cheese

Dips with naan bread or chips: Buffalo Chicken + blue cheese, spinach artichoke, or low country crab dip

Prosciutto wrapped pears with brie + balsamic glaze

Captain's Favorite

Whipped ricotta + olive tapenade

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

Local wild caught shrimp cocktail

Tropical shrimp ceviche lettuce cups

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 Sliders:

Choose one: pulled smoked chicken, pulled pork, confit duck, burger)
(2 per person)

XL pigs in a blanket with stone ground mustard and bourbon bbq sauce

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)

Salads:

Chilled caprese tortellini salad with pesto dressing

Chef's favorite

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)

Best seller on a hot summer day

Salad Skewers: Beet + arugula, Antipasto, or Cobb salad skewers (Shrimp or chicken)

(3 per person)

Desserts: (\$5 per person add on)

Banana pudding, mini key lime pies, strawberry shortcake with southern biscuits, Pluff mud chocolate trifle, housemade cookies

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

Tacos (steak, chicken, or cilantro lime marinated shrimp or fish)

Oysters on the half shell (3 per person)

Grilled calamari caesar salad with parm croutons

Crab cakes with stone ground mustard aioli
Spicy chorizo mussels + cilantro with baguette
Steamed clams (or shrimp) over pasta with garlic butter + white wine
Gourmet Flatbreads
Grilled Steak + caramelized onion crostinis with goat cheese
Mediterranean Nachos
Frogmore Stew (AKA Low country Boil)
Creme brulee

- No charters on Wednesdays
- Or pick up at 748 King Street, Mount Pleasant. Recommended 40-45 minutes before your sail.
- MJRC + EZ sailing will provide delivery to the docks for a \$20 up-charge.
- We will provide serving dishes, ice packs, cooler bags to transport, serving utensils