

The Menu

ALWAYS TAILORED TO THE GUESTS' PREFERENCES

Breakfast

SERVED WITH FRESH FRUITS, PASTRIES & COFFEES MADE TO ORDER

- Strawberry, coconut, and açai smoothie bowls* with boat-made granola, fresh cut fruit, honey, and chia seeds
- Egg scramble* with hash-browns, caramelized onion, spinach, and a side of toast and bacon
- Crepes family-style* with cheese, fruit, jam, cured meats, Nutella, peanut butter, and more
- Mushroom quiche* with sautéed peppers and sausage gravy
- Bacon-wrapped eggs soufflé* on a toasted English muffin with smashed avocado and hollandaise sauce
- Strawberry and cream cheese stuffed croissants* with a side of yogurt and muesli
- Toasted bagel platter* with fried eggs, cream cheese, sliced cheese, lox, and cured meats

Lunch

- Blackened Mahi Mahi sandwich* on a homemade brioche bun with sliced avocado, tomato, coleslaw, and a side of sweet potato fries
- Caramelized onion, mushroom, ham, and Brie melt* on sourdough with a Mediterranean chickpea, lemon, and olive salad
- Sesame tuna poke bowl* with sushi rice, pineapple, edamame, fried onion, seaweed salad, avocado, and a spicy aioli
- Curry chicken salad* with a balsamic glaze either in a grilled wrap or over a bed of greens with fresh bread
- Garlic butter and cinnamon sautéed shrimp over lemon couscous* with crumbled feta, fried chickpeas, tahini dressing, pomegranate arils, served with warm homemade pita
- Grilled steak sandwich* with pesto, heirloom tomato, blue cheese spread on a baguette and a side of chips
- Torn kale and shaved Brussels sprouts salad* with roasted sweet potato, fresh avocado, sliced green apples, sunflower seeds, pomegranate, and a vegan Caesar dressing

Appetizers

- Charcuterie plate* with assorted cheeses, nuts, fruits, and jams
- Burrata* over a salad of peas, broad beans, arugula, and fresh mint with a light olive oil, sea salt, and lemon dressing
- Fresh caught lobster* sliced in half, grilled, and served with garlic butter
- Baked Brie* wrapped in puff pastry with a blackberry compote and candied chili pecans
- Spinach and artichoke dip* with pita chips and crudité
- Goat cheese stuffed zucchini blossoms* over an orgeat puree, glazed in violet jelly
- Crab cakes* stacked over endive and shaved carrots, topped with micro greens and a garlic and lemon aioli



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Dinner

PAIRED WITH WINES ACCORDING TO GUEST PREFERENCES

Bourbon and paprika glazed short ribs with baked mac and cheese and steamed broccoli
Cocoa and coffee crusted salmon with coconut rice, roasted garlic broccolini, pomegranate arils, and a maple orange chipotle glaze
Chicken Marsala over homemade pasta and fresh baked bread
Seared scallops with shiitake risotto, butternut squash puree, and a Brussels sprouts hash
Sea bass fillet over salt and vinegar smashed potatoes with asparagus and a lemon and parsley cream sauce
Thai coconut curry with shrimp, fresh fish, or vegan-prepared tofu over basmati rice
Honey and ginger seared pork tenderloin over mashed potatoes with grilled green beans and a soy ginger sticky glaze

Dessert

Bananas foster over a slice of coconut cake topped with coconut and almonds
Bailey's chocolate cheesecake trifles layered with crushed Oreos and a Frangelico whipped cream
Crème brûlée with fresh berries
Whiskey caramel filled Fireball cupcakes with cinnamon frosting
Pear and berry crisp with a gluten-free crumble topping and a dollop of sweet cream
Saffron and cardamom cake with a saffron and white chocolate ganache
Blueberry puff pastry tarts stuffed with lemon curd and vanilla cream

Cocktails

Norman
vodka, orange liqueur, cranberry juice, ting
Loblolly
rum, guava juice, cranberry juice, bitters, sparkling water
Little Thatch
dark rum, ginger beer, lime juice, Gran Marnier, lime
Trellis
dark rum, pineapple juice, Campari, lime juice, simple syrup
Eustacia
bourbon, jalapeno, lemon, honey, ginger beer, bitters
Cooper
bourbon, cold brew, maple syrup, cream, triple sec
Savannah
tequila, mango juice, ginger syrup, lime, sparkling water
Saba
gin, grapefruit juice, tonic

