

## SMALL BITES

**SMOKED FISH SPREAD**  
Fresh local smoked mullet. Served with pickled vegetables, jalapeños and carrot coins.

**GRILLED SHRIMP**  
Fresh caught gulf shrimp. 8 shrimp per order.

**HUSH PUPPIES**  
Made from scratch daily with a touch of jalapeño.

**FRIED PICKLES**  
Made from scratch daily. Lightly dusted and fried

**GROUPER NUGGETS**  
Fresh caught local grouper. Lightly dusted and fried.

## SIDES

Grilled Asparagus  
Grilled Seasonal Veggies  
Red Beans & Rice  
Pickled Vegetables

## MAIN BITES

**STEP #1**  
**CHOICE OF FISH**  
Please see our daily chalkboards. Vegetarian & chicken options available upon request.

**STEP #2**  
**HOW WOULD YOU LIKE IT PREPARED?**  
1. Grilled (Light Salt & Pepper) 2. Blackened  
3. Citrus Rub

**STEP #3**  
**SELECT A DISH**  
Check Our chalkboard for Chef Andy’s specials

**TACOS**  
Two tacos served with lime cabbage and pineapple /mango salsa on flour tortillas. Accompanied by red beans and rice.

**SANDWICH**  
Served traditionally with lettuce, tomato, onion on a bun. American cheese and tartar sauce optional. Accompanied by cole slaw, red beans and rice.

**SALAD**  
Chopped romaine, baby spinach, arugula, shredded red onion, carrot, cherry tomatoes, cucumber, shaved parmesan and shallot dressing

**PLATE**  
Fresh fish prepared your way. Served with cole slaw, pickled vegetables, red beans and rice.

**STEP #4**  
**CHOOSE A DESSERT**  
1. Key Lime Pie  
2. Root Beer Float

**STEP #5**  
**BOAT DRINKS**  
Please check our cocktail menu for our listed nautical-inspired and island cocktails, or as we refer to as “boat drinks”, that Ernest Hemingway and other sailors might’ve enjoyed while cruising the water. Soft drinks and tea also available at the bar or the window.

## "DRINK LIKE A FISH"

## “I’M ON A YACHT”

**PASSERELLE**  
Known as the welcome platform to the ship, this effervescent & light sipper will prepare you for a relaxing day at sea with Bobby’s Gin, lemongrass, honeydew, lemon sparkling wine.

**FIN & TONIC**  
A Spanish style gin and tonic crafted with Hendricks Gin, Thatcher’s Elderflower, citrus peel, juniper berries, cucumber and fresh flowers.

**PINEAPPLE SEDUCTION**  
This pineapple daiquiri will surely have you “sea”duced with Plantation Pineapple Rum, fresh pineapple, mint, demerera lime.

**TOP DECK TEA**  
It’s tea time on the top deck with High West Silver Whiskey, cinnamon, peach jam, honey, lemon iced tea.

**SALTY DAWG**  
Escape the sweltering heat with this twist on the classic Ketel One Grapefruit Rose Vodka, Giffard Pamplemousse, Provence rose, grapefruit juice and vanilla salt.

## “THE PARTY BOAT”

**IF YOU LIKE PIÑA COLADA**  
If you’re not into yoga...keep this entire pineapple to yourself...or grab an extra straw and share this with your co-captain. Served in a pineapple hull with Appleton Reserve Rum, tangerine, vanilla sea salt coconut cream, caramelized pineapple and garam masala.

**PISCO IN PARADISE**  
Juicy watermelon and floral Pisco Gobernador pair perfectly for a taste of summer on a party boat in paradise with strawberry infused Cappelletti, Clement Creole Shrubb, lemon and rosemary demerera.

**GONE FISHIN’**  
Escape from reality with this tropical delight. Plymouth gin, Suze, a blend of passion fruits, mango and pineapple shaken and served in a fish glug.

**BLOOD MONEY**  
Celebrate sinking the enemy ship with this reward of smokey Del Maguey Vida Mezcal, Aperol, Averna, and blood orange.

**PISTACHIO MAI TAI**  
Get the party started with this twist on a tiki classic. Stolen Smoked rum, Flor de Cana 4 year, Pierre Ferrand Dry Curacao, pistachio, lime and tiki bitters.

## “STIRRED COCKTAILS”

**CALM BEFORE THE STORM**  
Calm your fears of weathers at sea with soothing chamomile, Russel’s Reserve 10 year bourbon, Compass Box Peat Monster, Boston bittahs.

**THE BANANA HAMMOCK**  
Zacapa 23 Rum, Velvet Falernum, Giffard Banana de Brasil, Coffee infused Amaro and Australian chocolate bitters..wearing a skimpy banana leaf.

**THE MASTER CABIN**  
Named after the most luxurious cabin onboard, this elegant sipper features Hayman’s Old Tom Gin, Strawberry infused Cappaletti, Carpano Bianco, rhubarb, rose.

**THE GRASSY SKIRT**  
Grassy flavors of Avua Amburana cachaca, Green Chartreuse, Velvet Falernum, absinthe, peach, celery shrub will have you wishing for a Hula dance.

## “SHIPWRECKED”

**ABANDON SHIP!**  
Swim to the nearest island to find these flavors of Banyan Reserve Vodka,Kai Lychee, hibiscus, desert pear, lime, ginger beer.

**MERMAID WATER**  
Swim with caution into the mysterious waters of captivating mermaids, with smokey Vida mezcal, Ancho Verde, absinthe, thyme, fennel, kaffir lime, Voss sparkling tangerine water.

**ALOE-HA!**  
The famous Hawaiian island greets you with love, peace, a blend of Tres Agave Reposado Tequila, Giffard Triple Sec, Aloe, hibiscus, guava, lime.

## “DOCKSIDE”

**CAPTAIN OF THE PORT**  
Direct your crew at sea after this swizzle of Appleton Reserve, Orgeat, ginger, lime, pineapple, Zinfandel Port wine float.

**DARK ‘N’ SEMI RAINY**  
Weather the storm ashore with dark Cruzan Blackstrap rum, St. Elizabeth’s Allspice, lime, ginger beer

**YACHT CLUB LEMONADE**  
A refreshing lemonade featuring Old Forester Bourbon, agave, lemon, mint, sparkling water perfect for celebrating your sailing, yachting stories with friends.