



seaduced family sharing menu – USD 97.50 per adult (13yrs+)

nearly everything on board is freshly prepared by our chef! the dining experience is a highlight of your charter, and our family-style sharing menu encourages everyone to enjoy these dishes together

we aim to serve the main meal approximately 2.5 hours into your cruise to allow ample preparation time. if you prefer a different schedule, please let us know.

welcome bites *morning charters*****

fresh fruit platter and homemade banana bread

bar snacks

local root crisps & dip
smoked salmon & dill bites
tomato & basil bruschetta

additional bar snack options may be arranged based on guest preferences

family-style lunch

signature salads (choose two to share)

seaduced broccoli slaw (house favorite)
red cabbage, broccoli, red onion, seaduced signature dressing

marinated caprese salad
tomatoes, mozzarella, fresh pesto, basil, balsamic reduction

alternatively, feel free to swap any of the above salads out and select from the below:



quinoa salad

quinoa, black beans, sweet corn, red peppers, pickled red onions, fresh cilantro, lemon–dijon vinaigrette

caesar salad

crisp romaine lettuce, garlic herb croutons, parmesan shavings, creamy caesar dressing

garden salad

mixed lettuce, cherry tomatoes, cucumber slices, bell peppers, black olives, balsamic vinaigrette

citrus arugula & watermelon salad

arugula, watermelon cubes, feta crumbles, citrus vinaigrette, fresh mint leaves, toasted seeds

asian crunch salad

red cabbage, cucumber, carrot matchsticks, mango cubes (in season), bell peppers, avocado slices, sesame-soy dressing, cilantro

side dishes (choose one to share)

roasted garlic & thyme new potatoes

baby potatoes, olive oil, thyme sprigs, roasted garlic cloves, sea salt

gratin potatoes

thinly sliced potatoes, cream, butter, garlic, parmesan, black pepper

coconut basmati rice

coconut milk, lime zest, chopped cilantro, toasted coconut flakes

roasted seasonal vegetables

chef's risotto

arborio rice, parmesan, butter, mushrooms or sweet corn, white wine, shallots/onion

traditional bajan mac pie



proteins – grilled to perfection

proteins are grilled to perfection with local herbs and spices, carved, and served platter-style for easy sharing. all three are included:

- **grilled steak** served medium rare to medium (if you have a preference outside of this, please advise our team)
 - **marinated chicken breast**
 - **catch of the day**
-

optional add-ons

let us know if you wish any of the above complimentary proteins replaced by something from below:

- **grilled filet mignon** (we recommend 1 steak for every 2 guests) – **USD 36.00 per steak**
 - **grilled shrimp** or **coconut panko shrimp** (a serving is 5 shrimp) – **USD 15.00 per serving**
 - **grilled caribbean lobster** (we recommend 1 lobster for every 2 guests) – **USD 55.00 per lobster**
 - **new zealand lamb rack** (bone-in, frenched – 1 portion is 2 pieces/chops) – **USD 75.00 for up to 6 portions**
-

desserts (choose one per person)

- homemade chocolate brownie with vanilla ice cream
- seaduced rum gateau with vanilla ice cream
- cheesecake of the day

optional add-on for dessert at surcharge:

charcuterie & cheese board – USD 15.00 per person

prosciutto, salami, chorizo; brie, smoked gouda, mature cheddar, and creamy goat cheese. served with marinated olives, crostini, assorted crackers, and a chutney ***variation may change due to availability***



captains' kids menu – USD 45.00 per child (3-12yrs)

choose 1 option for the children on board

pasta bowls

Simple penne tossed with butter and a generous sprinkle of parmesan - add diced chicken tenders or keep it plain for picky eaters

hot dog and fries

served warm in soft buns with golden fries on the side, ketchup and mustard on the side for kids to customize

beef burgers and fries

small patties served in soft buns with or without cheese and accompanied by fries, ketchup and mustard on the side for kids to customize

chicken filet and fries

breaded chicken filets served with fries, ketchup and mustard on the side for kids to customize

mini chicken and rice bowls

fluffy white rice topped with diced chicken tenders, lightly seasoned for a simple, hearty meal
