



power luxury light snacks – USD 28.50 per person

(perfect with a restaurant stop)

welcome bites *morning charters*****

fresh fruit platter and homemade banana bread

bar snacks

local root crisps with trio of dips

avocado smash with lime juice, chili flakes, sea salt, and olive oil hummus with chickpeas, tahini, lemon, and garlic ciboulette cream with fresh chives, garlic, lemon zest, and a creamy base



power luxury shareables – USD 75.00 per person

welcome bites *morning charters*****

fresh fruit platter and homemade banana bread

sharing snacks...

local root crisps with trio of dips:

avocado smash with lime juice, chili flakes, sea salt, and olive oil hummus with chickpeas, tahini, lemon, and garlic ciboulette cream with fresh chives, garlic, lemon zest, and a creamy base

vegetable crudités platter

a colorful mix of crisp seasonal vegetables

charcuterie & cheese board

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***

or

from the sea — coastal board

smoked salmon – cold-smoked salmon accented with dill, capers, and a squeeze of lemon

chilled shrimp cocktail – perfectly poached shrimp served with our tangy house-made cocktail sauce

whipped lemon-dill cream cheese – a creamy, zesty spread for pairing with salmon or crackers

avocado mash – creamy avocado seasoned with lime and sea salt selection of cheeses – brie, smoked gouda, mature cheddar, creamy goat cheese

toasted crostini & seedy crackers – rustic bread crisps and crackers for the perfect

crunch pickled accents – briny capers and marinated olives

desserts

homemade chocolate brownie with vanilla ice cream ***ice cream not available on seareenity***



power luxury sharing menu – USD 97.50 per person

prepared fresh daily and served chilled, platter-style, perfect for enjoying with friends and family while soaking up the scenery

welcome bites *morning charters*****
fresh fruit platter and homemade banana bread

sharing snacks...

local root crisps with trio of dips:

avocado smash with lime juice, chili flakes, sea salt, and olive oil hummus with chickpeas, tahini, lemon, and garlic ciboulette cream with fresh chives, garlic, lemon zest, and a creamy base

vegetable crudité's platter

a colorful mix of crisp, seasonal vegetables

for lunch, choose 3 of the below...

seaduced broccoli slaw (house favorite)

red cabbage, broccoli, red onion, seaduced signature dressing

marinated caprese salad

tomatoes, mozzarella, fresh pesto, basil, balsamic reduction

garden salad

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

mediterranean couscous salad

light and fluffy couscous tossed with diced cucumber, cherry tomatoes, chopped parsley, mint, lemon juice, olive oil, a hint of garlic, and a touch of sea salt and pepper

mediterranean orzo pasta

orzo pasta, cherry tomatoes, kalamata olives, baby spinach or arugula, roasted red peppers, diced cucumber, red onion, feta cheese, extra-virgin olive oil, lemon juice, oregano, fresh parsley, and basil



accompanied by:

lemon-herb chicken breast

chicken breast marinated in lemon juice, olive oil, fresh thyme, garlic, and parsley, served with a pineapple salsa

grilled shrimp with garlic & parsley

large shrimp marinated in olive oil, minced garlic, fresh parsley, lemon zest, and a hint of chili flakes

medium steak with chimichurri

tender steak seasoned with salt and cracked black pepper, grilled to medium; served with chimichurri sauce

desserts

homemade chocolate brownie with vanilla ice cream *ice cream not available on seareenity*