



I VENTURES  
• OURS • YACHT & BOAT RENTALS

## CHEF MENU

### Welcome aboard!

- Fine charcuterie, cheeses & assorted fresh fruit platter

### Tapas (choose up to 2)

- Crisp calamari served with sweet chili dipping sauce
- Fish and chips served with cilantro garlic aioli
- Tropical shrimp ceviche (lime juice, orange juice, coconut rum, peppers, onions, and cilantro)
- Tempura shrimps served with sweet and sour mae ploy sauce
- Fresh hummus, olive oil & rosemary pita bread
- Heirloom tomato and fresh mozzarella served with grilled sour dough crutons, basil pesto, balsamic vinegar
- Crispy chicken wings served with ranch dipping sauce
- Chicken tenders with BBQ sauce
- Fried local cheese and guava rum dipping sauce
- Cheddar & Onion beef slider (cheese, onion and peppercorn aioli)

### Main (choose 1)

- Pan seared chicken (arugula, balsamic vinaigrette, tomatogrape, parmesan cheese)
- Marinated Skirt Steak and chimichurri sauce with mamposteado rice
- Salmon and Mediterranean couscous (couscous salad, cucumbers, tomato, feta, cheese, cilantro sauce)
- Extra Charge - Grilled Lobster served with lemon butter and sautee seasonal vegetables (\$85 PER LOBSTER)

### Dessert (choose 1)

- Crème Brulee (vanilla flavor, caramelized sugar crust, raspberry)
- Cheese or Vanilla Flan (custard)
- Decadent chocolate cake served vanilla ice cream

\*Certain menu items may be subject to availability in order to ensure quality and freshness of ingredients.

**\*Please notify us if you have any type of food allergy\***