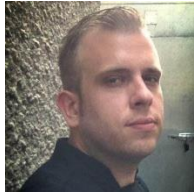


## **LUXURY YACHT SEAFARER LUNCH MENU**

*Presented by:*



***Chef Michael***

- Seafood Cakes with ancho chile remoulade and a side of tossed field greens
- Louisiana Shrimp Roll- Fried tempura style shrimp with chorizo, peppers, onions, broccoli slaw, and remoulade
- Teriyaki Pan Seared Tuna with an Asian noodle salad
- Blacked Tuna over spinach tossed in lemon, sea salt and olive oil. With black bean salsa
- Zesty Shrimp Salad served with avocado and cucumber slices with baguette Crostini's
- Tomato Mozzarella Caprese - with fresh basil and balsamic oregano chicken breast
- Prosciutto and Balsamic Chicken Breast Salad- with fresh orange slices, melon slices, and shaved Asiago
- Strawberry Goat Cheese Salad - Topped with rosemary chicken, walnuts, and balsamic reduction. Side of raspberry vinaigrette
- Tequila Lime Steak Or Chicken Fajita Salad- with black bean salsa, peppers, and onions. Finished with cilantro sour cream
- Sea Scallop and Avocado Salad- Topped heirloom tomato salsa, and citrus cream
- Portobello Sandwich- with spinach, fresh mozzarella, sun dried tomato pesto, and a side of tossed greens
- Sweet Potato Black Bean Vegetarian Quesadilla with a side of salsa avocado salad
- Prime Rib Burger- On a brioche bun topped with aged cheddar, bacon, caramelized onions, and smokey aioli
- Seafood Chowder with thin sliced steak and truffle asparagus