

## **Voyage Starters:**

### **Cold Appetizers:**

#### **Seared Rare Blackened Ahi**

Wakame salad, Pickled Ginger, Wasabi, Ginger Soy

#### **Spicy Bloody Mary Shrimp Cocktail or Classic Shrimp Cocktail:**

Shrimp in spicy tomato juice, chilies, red onion, cilantro, lime

#### **Avocado: Captains Treasure" (When Available)**

Avocado filled with shrimp salad

#### **Caribbean Seafood Tempura**

Seafood marinated in lemon vinegar, onions, Madam Jeanette peppers

#### **Oyster Rockefeller ½ dozen**

Cooked Oysters topped with spinach, parmesan cheese, and hollandaise sauce

#### **Ceviche a la Buccaneer**

Fresh catch of the day, lemon and lime juice, cilantro, Madam Janette peppers

## **Salads:**

#### **Fresh Mixed Garden Salad:**

Romaine, tomatoes, carrots, onions and garlic croutons and choice of dressing

Ranch, Blue Cheese, Garlic House Dressing, 1000 Island, extra Virgin Olive Oil and Balsamic Vinegar

#### **Caesar Salad**

With Shrimp

With Grouper

With Chicken

## **Hot Appetizers:**

#### **The Famous Buccaneer Escargot Bourguignon**

Garlic, shallots, red wine demi and fresh herbs

**Fried Calamari**

Tartar Sauce, Marinara, Lemon

**Fruits of the Seven Seas:**

Assorted Seafood, Garlic, cream, parmesan cheese, glazed hollandaise

**Steamed Manilla Clams**

Fish Fume, Mire Poix, Basil pesto, garlic, lemon, butter

**Mushroom on Deck: Land Ahoy"**

Backed mushrooms, Parmesan Alfredo served on a slice of garlic bread, melted mozzarella and gouda cheese

**Coconut Shrimp:**

Wakame Salad, sweet garlic chili sauce

**Soups:****Chicken Soup:**

Homemade chicken soup with fresh fettuccini

**Lobster Bisque:**

Lobster stock, cognac, crème fraiche

**Pirates Seafood Soup:**

Mixed Seafood, fish stock, fresh herbs

**Set Sail Entrees:****Alaskan King Crab:**

Steamed King Crab (Already Split for easy consumption) Fresh lemon herb butter

**Garlic Shrimp:**

Fresh Garlic, white wine with scampi butter

**Shrimp a la "Madam Janette"**

Sautéed in light cream with garlic and Madam Janette hot Peppers

**Shrimp Provencal:**

Sautéed Shrimp with Tomatoes, garlic, onions scampi butter and parsley

**Stuffed Shrimp with Lobster sauce**

Baked Shrimp Stuffed Shrimp topped with Lobster Sauce and fresh herbs

**Shrimp and Scallop Scampi:**

Sautéed Shrimp and Scallops, garlic, shallots, white wine, scampi butter, parsley

**Captains Bouillabaisse: (Tomato or Clear Fish Broth)**

Hearty Saffron Soup, Alaskan king crab, Shrimp, Mussels, Scallops and assorted seafood and fresh herbs

**Fresh Lemon Herb Garlic Grouper:**

Pan Seared Grouper, Scampi Butter, fresh herbs, lemon and parsley

**Chilean Sea Bass:**

Porcini Mushroom essence, Pesto Mashed potato, Balsamic Glaze

**Fresh Catch of the Day**

Please ask your waiter for today's fresh fish

**Shrimp Stuffed Catch of the Day:**

Topped with shrimp and herbed shrimp stuffing and lobster sauce

**Baked Swordfish with Su Dried Tomato Crust**

Swordfish topped with sun dried tomato pesto and basil mashed

**Norwegian Salmon**

Salmon served grilled, Cajun, sautéed, baked or poached

**Seafood Thermidor:**

Shrimp, calamari, fish, mussels and mushrooms in lobster sauce topped with hollandaise

**Broiled Lobster Tail: ( 8 oz.)**

Broiled with Garlic butter and fresh herbs, melted butter and lemon

**Lobster Thermidor:**

Lobster Tail chopped with garlic, mushrooms, lobster sauce with cognac topped with hollandaise

**Buccaneer Surf and Turf:**

The best of petite Filet Mignon and a 6oz Lobster Tail

**Seduction of the Sea:**

Shrimp, fish, calamari, scallops, mussels topped with lemon herb butter

**Fresh Fish and Chips;**

Balashi Beer Battered Fish served with herbed tartar sauce, lemon and fries

**Pirates Delights :Steaks, Lamb and Poultry:****Twin Tenderloin “ Buccaneer”**

Two Juice filet mignon topped with mushrooms, melted mozzarella and gouda cheese and demi-glace

**Land and Sea Platter:**

A perfect combination of Filet Mignon, grouper and shrimp

**Half Roasted Duck**

Served with sweet and sour

**T-Bone Steak ( 16 oz.)**

Juicy T-Bone topped with caramelized onions

**Black Pepper Steak Filet Mignon:**

Pan Seared Filet with cracked black pepper and brandy demi-glace

**Filet Mignon:**

Served with béarnaise sauce

**Rack of Lamb:**

A large rack of lamb coated with Dijon mustard, bread crumbs and fresh herbs baked to perfection

**Paella Arubana:**

Native Aruban rice dish with saffron, assorted seafood, chicken and vegetables

**Vegetarian Platter:**

Pasta Corn on the cob, rice and a combination of assorted vegetables

**Mediterranean Pasta Delights:****Chicken Parmesan:**

Tenderized breaded chicken breast topped with marinara sauce, melted mozzarella and gouda cheese with fresh fettuccini

**Pasta Carbonara:**

Sautéed garlic, onions, bacon, prosciutto parma, scampi butter and parmesan cheese

**Seafood Linguini:**

Shrimp. Mussels, olive oil, scampi butter, white wine tomatoes and basil

**Cheese Ravioli with Marinara and Basil Pesto**

Cheese Raviolis topped with homemade marinara, basil pesto, balsamic glaze and parmesan cheese