

Chef Al's Yacht Menu

Raw Bar

Main Lobster Bisque My Way

finished with brandy cream and fresh caviar

New England Fish Chowder

Seafood Croquettes

mixed greens, red pepper coulis

Ostera Caviar

hawaiian hearts of palm, dungeness crab
and a bed of arugula

Caicos Island Conch and Corn Fritters

corn, black bean, pineapple salsa

Cracked Conch

served with you make me crazy sauce

Shrimp Kabob

peppers, pineapple on the BBQ, sweet chili glaze

Fried Soft Shell Crabs

lemon, parsley, butter

Crab Louie with a Twist

avocado, green chills, basil, and island sauce

Tuna Burgers

wasabi, horseradish, mayo

Ceúiche Riviera Maya Style

mixed seafood, lime, cilantro, avocado

Big Eye Spicy Tuna Tartar

mixed greens, soy ginger dressing

Octopus Pulpo Grilled

garlic, olive oil

Calamari Fritti

spicy tomato sauce



Scallops Tíradito

pan seared, lime, cilantro, scotch bonnet jam

Big Bang Shrimp

New Orleans style BBQ suace

Wahoo Fish Taco Los Cobos Style

cabbage, onions, lime, cilantro, pico de gallo, wahoo

Crab Cakes

baby arugula, spicy southwest mayo

Steamed Clams

white wine, garlic, butter, fennel, parsley

Salmon Carpaccio

mixed green, tangy mustard sauce

Stuffed Avocado Island Style

shrimp, crab, snapper in a chipotle aiola

Fresh Oysters on the Half

all the trimmings

Chef Al's Famous Smoked Fish Dip to Die For Seared Ahí Tuna

bed of Asian slaw

Oven roasted mussels

butter, parsley, white wine, garlic

Lobster Salad

olive oil, mango, avocados, jicama, balsamic glaze

Grouper Fingers Caribbean Style

red strip beer batter, homemade tarter sauce

