**Gone Fishing Menu**

**Are you looking forward to your upcoming fishing charter? Let Chef Dan do all of the hard work when you get back home. He will clean and debone, then prepare your catch any way you want, and cook all of the side dishes to highlight your main course. This is a memorable way to extend and share the fishing adventures with family and friends.**

**Starting at $98 per person**

**$150 Reservation Deposit required**

 **$700 Minimum Booking Fee (Accommodations can be made for smaller groups during non-peak dates)**

**A server fee of $300 will be added to all groups over 18 people**

**Added to the per person pricing is 7% Sales Tax**

Menus can always be customized, per person pricing may be subject to change.

**The Gone Fishing Menu includes:**

* Cleaning your Catch
* Preparing your Catch in a variety of ways to highlight the freshness!
* Chilled Gulf Shrimp Cocktail -OR- Hand-breaded and Fried Gulf Shrimp
* Seasonal Greens Salad with shaved Vegetables and Herb Dressing
* Roasted Asiago and Herb Potato Wedges
* Baked White Cheddar Mac n Cheese
* Seasonal Vegetable Presentation
* Old Bay Remoulade and Bloody Mary Cocktail Sauce
* Freshly Baked Rolls or Cheddar and Chive Cornbread
* Seasonal Cobbler Parfait
* And a Clean Kitchen at the End of the Meal!