**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, 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**

 **$600 Minimum Booking Fee**

**A server fee of $300 will be added to all groups over 14 people**

**Added to the per person pricing is 7% Sales Tax and 20% Gratuity**

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

**The Gone Fishing Menu includes:**

* Cleaning your Catch
* Preparing Your Catch Any Way You Like (or multiple preparations)
* Seasonal Greens Salad with shaved Vegetables and Herb Dressing
* Roasted Potato Wedges dusted with Ranch Spice
* 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!