



BEVERAGES

Lady Susan has an array of refrigeration, freezers and ice makers both inside and outside the vessel to maximize your comfort. A cool drink will always be at hand while you are onboard.

WINE REFRIGERATOR & COCKTAIL BAR

Lady Susan boasts a fully stocked bar which boasts both fine wines, champagnes and a selection of high end spirits. Everything is supplied so that you can create your favorite cocktails just the way you prefer them and enjoy memorable cocktail hours on the high seas.

DINING ONBOARD

At Calypso Sailing we understand just how important fine food and wines are to creating a memorable experience. Your favorite meals and cocktails should be part of that vision. The following are suggestions for a wonderful menu but every charter will be customized for the more personal experience.

BREAKFAST

Eggs Benedict with homemade hollandaise sauce with a side of sweet potato hash and grilled tomatoes.

Smoked Salmon Bagels with cream cheese, red onion, lemon capers, and black pepper

Baked French toast with pecan crumble.

Blueberry pancakes topped with sweet, warm blueberry compote and creamy whipped topping.

Omelettes with a variety of fillings, cooked to your suggestions, chefs ideas include:

Roasted radish and ricotta omelette.

Tomatoes, spinach & goat cheese.

Mushroom & fontina omelette.

Fresh fruit, oatmeal, cereals and muffins, croissants & danish pastries compliment the breakfast table along with fresh fruit juices and your choice of fresh fruit smoothies.

APPETIZER PLATTERS

A great way to start the evening meal or to enhance the panoramic views of the beautiful Florida Keys sunsets whilst enjoying a cocktail.

*Coconut Shrimp with spicy asian sauce
Smoked fish dip*

Peel and eat shrimp with tangy cocktail sauce

Crispy calamari with Thai sweet chili sauce

Stone crabs platter

Caprese salad

DESSERT

Whatever your hearts desire, homemade desserts to make your mouth water

Key Lime Pie

White chocolate cheesecake

All American homebred apple pie

Double chocolate fudge cake

Selection of Sundaes with seasonal fresh fruits

Salted caramel brownie with vanilla ice cream

DINNER & LUNCH

Lunches are a lighter faire with plenty of wraps and salad suggestions.
Dinner is a beautifully set table with a range of wines selected to enhance the menu.

*Salisbury Steak
Loaded baked Potato
Steamed Broccoli*

*Chili and Cashew Baked Lamb Chops
Brown Rice*

*Broiled Swordfish
Rice Pilaf and Sauteed Spinach*

*Blackened Snapper with Blue Crab Butter
Whipped Potatoes and Grilled Asparagus*

*Key Lime Shrimp Scampi with Linguine
Served with a Side Garden Salad*

*Pineapple Soy Grilled Pork Chop
With Veggie Fried Rice*

*Grilled New York Strip Steak
Over a Spinach Salad*

*Citrus Baked Grouper
Scalloped Potatoes and Cheesy Cauliflower*

*Pan Roasted Gulf Shrimp
Over Sweet Pea Risotto*

*Grilled Mahi Mahi
Wild Rice Casserole and Buttered Green Beans*

*Rack of Lamb with a Mustard Crust and mint sauce
Garlic mashed potatoes and grilled asparagus*

*Sausage Baked Ziti
Served with a Side Garden Salad and Garlic Bread*

*Grilled Rib Eye Steaks
Served with a Classic Iceberg Wedge Salad*

*Blue Crab Cakes
Mac and Cheese and Collard Greens*

*Seafood Alfredo with Fettuccine
With a Side Garden Salad*