



Boat and Bay  
VALLARTA



1LOS Luxury Gourmet  
Catamaran

# MENU



# WELCOME ABOARD!

Choose from our extensive menu, meticulously crafted to provide you with an exceptional dining experience.

Each trip includes:

- **4 Appetizers**
- **1 Salad**
- **2 Main Courses**
- **1 Pasta or Side Dish**
- **1 Dessert**

**Breakfast option** is available for morning departures (9 am–1 pm).

For longer mid-day trips (9 am–3 pm), guests may choose **breakfast + appetizers** or **appetizers + lunch**.

**Vegan** options are available and can replace one welcome appetizer and one main dish; we also offer **gluten-free, vegetarian, pescatarian, and raw-vegan alternatives upon request**.



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# APPETIZERS

Please choose 4

## **Tuna Sashimi**

Fresh tuna marinated in ponzu sauce.

## **Tropical Ceviche**

Catch of the day with cucumber, mango, onion & cilantro.

## **Ceviche Vallarta**

Catch of the day with tomato, carrot, onion & cilantro.

## **Shrimp Aguachile**

Shrimp in chiltepín ponzu with cucumber, onion & avocado.

## **Charcuterie Board**

Selection of Spanish cheeses, cured meats, olives, pretzels & nuts.

## **Crudités**

Fresh vegetables served with ranch, hummus & guacamole.

## **Sushi Bar**

Tuna & veggie sushi; serrano ham & salmon tapas with goat cheese, olives & dried tomato.

## **Guacamole & Corn Chips**

Fresh guacamole served with traditional totopos.

## **Plain Quesadillas**

Soft tortillas with cheese, served with refried beans, pico de gallo & guacamole.

## **Gratin Chicken Nachos**

Refried beans, Oaxaca cheese, grilled chicken & molcajete sauce.

## **Seasonal Fruit Platter**

Grapes, watermelon, jícama, mango, strawberry, kiwi & pineapple.



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# SALADS

Please choose 1

## **Caprese Salad**

Tomato, mozzarella, basil, balsamic reduction & olive oil.

## **Beet Carpaccio Salad**

Roasted beet with feta cheese, arugula & mint dressing.

## **Pear Carpaccio Salad**

Fresh pear, mixed greens, goat cheese & raspberry dressing.

## **Rayando el Sol Salad**

Quinoa, arugula, yellow tomato, mango reduction & roasted almonds.

## **Greek Salad**

Cucumber, cherry tomatoes, red onion, black olives, feta cheese & Italian vinaigrette.







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# MAIN COURSES

Please choose 2

## Seafood Paella

Clams, scallops, shrimp, fish fillet & mussels

## Coconut Shrimp

Crispy shrimp served with homemade sweet pineapple sauce

## Crispy Coconut Mahi-Mahi

Panko & coconut-crusted mahi-mahi fillet

## Lemon Butter Fish Fillet

Grilled fish fillet with a bright citrus butter sauce

## Zarandeado Fish

Whole red snapper marinated in traditional zarandeado-style sauce

## Tequila Shrimp

Grilled shrimp & peppers in a tequila reduction

## Shrimp Empanadas

Crispy empanadas served with lettuce salad & homemade salsas

## Octopus al Ajillo

Grilled octopus with guajillo chili & garlic butter

## Asian Tuna Steak

Seared tuna with sesame, ginger & soy reduction

## King's Seafood Plate

Octopus, shrimp, fish, clams & scallops marinated in ponzu, served over rice noodles

## Rib Eye & Chicken Fajitas

Served with refried beans, guacamole, molcajete salsa & homemade tortillas

## Taco Bar

Beef, chicken or fish tacos with homemade tortillas, Mexican rice, refried beans & salsas

## Salmon Wellington

Salmon wrapped in flaky puff pastry

## Beef Wellington

Classic puff pastry-wrapped beef fillet

## Beef Fillet with Mushroom Gravy

Served with Hasselback potatoes & sweet corn





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# DESSERT

Please choose 1

## **Carrot Cake**

Moist carrot sponge with creamy frosting

## **Chocolate Cake**

Rich chocolate layers with a smooth finish

## **Red Velvet Cake**

Classic velvety cake with cream cheese frosting

## **Cheesecake**

Traditional, silky, and always a guest favorite

## **Lemon Pie**

Bright, citrusy filling with a buttery crust

## **Coconut Flan**

Creamy coconut custard with a tropical touch

## **Kahlúa & Cream Cheese Flan**

A decadent twist on the classic flan

## **Banana Flambé with Vanilla Ice Cream**

Caramelized bananas served warm with vanilla ice cream

## **Port Wine Poached Pears with Hibiscus Reduction**

Elegant pears in a sweet red wine & hibiscus sauce

## **Birthday Cake**

A celebration cake available upon request





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# VEGAN OPTIONS

Please choose 2 (replaces one appetizer and 1 main)

## **Veggie Fajitas**

A colorful mix of sautéed vegetables full of fresh flavor

## **Vegan Sushi**

Plant-based rolls made with crisp vegetables and seasoned rice

## **Cauliflower Vegan Pizza**

A light cauliflower crust topped with fresh vegan ingredients

## **Cauliflower Ceviche**

Boiled cauliflower with tomatoes, cucumber, jícama, onion, and ponzu sauce

## **Quinoa & Akimeshi**

Quinoa sautéed with grilled zucchini, carrots, pepper, and celery, seasoned with soy sauce and sesame oil

## **Spring Rolls**

Rice paper rolls filled with rice noodles, avocado, cucumber, carrots, and served with peanut-ponzu dipping sauce

## **Thai Tofu**

Grilled tofu with poblano pepper and a smooth coconut-lemongrass Thai cream.







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# BREAKFAST

Please choose 4

## **Seasonal Fruit Platter**

Watermelon, papaya, melon, mango, berries, honey, granola, and Greek yogurt

## **Chia Pudding**

Chia seeds soaked in coconut milk with vanilla, berries, banana, and mango

## **Bagels with Cream Cheese & Salmon**

A classic, fresh morning favorite

## **Pancakes**

Served with maple syrup, butter, and berry jam

## **French Toast**

Golden, lightly sweet, and perfect for a relaxed morning at sea

## **Spanish Tortilla**

Traditional potato and egg omelette with smooth, comforting flavor

## **Avo-Caprese Toast**

Avocado, cherry tomato, mozzarella, and basil dressing over toasted bread

## **Veggie Omelette**

Spinach, peppers, mushrooms, and Manchego cheese

## **Poached Eggs**

Soft, delicate, and full of flavor

## **Scrambled Eggs**

Fluffy and freshly prepared

## **Red & Green Chilaquiles**

A Mexican breakfast classic in your preferred salsa







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## About Chef Claudia

Claudia Camacho, a proud native of Puerto Vallarta, discovered her love for cooking as early as six years old while helping her family in the kitchen and accompanying her father on boats. By nine, she created her first dish, “Pulpo a la Mokindú,” a flavorful octopus in dried chili sauce with potatoes. Cooking for Claudia is not just work—it’s a passion and a blessing. Onboard our catamaran, she prepares every dish with heart and care, turning each meal into a thoughtful, unforgettable culinary experience against the stunning backdrop of the bay.