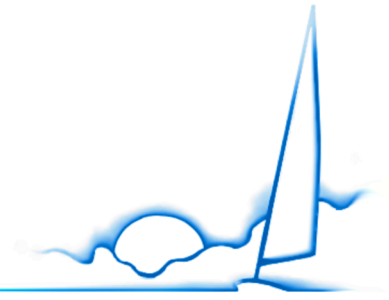


Maile Charters



MAILE APPETIZER MENU

\$35/person

Please select 3 items from the menu below. Custom orders available on request.

Chef's Inspired Hor'Doevers

Allow our chef to come up with his own creation(s), based on seasonally available produce and locally caught fish, as well as any preferences you might like to share.

Island-Inspired Sushi (from the land)

Sushi rolls made with island grown produce, and combined with an island flair. Avocado and macademia nut rolls a favorite. Can be served with wheat-free tamari.

Caprese

Island grown tomatoes, basil and fresh mozzarella drizzled with balsamico

Kefir lime scented Shrimp Skewers

Shrimp lightly seasoned with kefir lime leaves, garlic and lemon zest

Bruchetta

Seasoned toast points served with a tomato, olive oil, kalamata olives, sweet onion, garlic, and fresh basil compote finished with balsamic vinegar

Summer Rolls

Rice paper filled with cucumber, onion, carrot, long rice noodles, basil, mint and romaine and served with sweet chili dipping sauce. Add shrimp on request.

Stuffed Mushrooms

Mushrooms stuffed with herbed chevre and caramelized shallots

Chef's Polynesian Special

Allow our chef to create a polynesian inspired dish, based on available produce

Roasted Vegetables

Seasonally available island grown vegetables roasted with fresh herbs

Our chef always looks for produce he can buy directly from island farmers and from items that are made locally. He only prepares fish caught locally using sustainable methods.

We do not serve any fish caught using longline fishing practices or caught on industrial fishing vessels. Most menu items can be made to accommodate dietary restrictions. Custom orders welcome.