

LUNCH AT SEA

SMALL PLATES

MARINATED PINEAPPLE SPEARS

green peppercorn-rum sauce

GRILLED LEMON CHICKEN SKEWERS

Indonesian peanut sauce

MIXED GREENS WITH PICKLED ONION

tarragon, walnuts, blue cheese

CABBAGE BACON SOUP

chicken-tomato broth, onion

INDULGE

CRAB LOUIE SALAD \$10

jumbo lump crab, hard-boiled eggs, tomato, asparagus, iceberg lettuce, Louis dressing

LOBSTER ROLL \$13

Cape Cod potato chips

10 OZ NEW YORK STRIP LOIN* \$15

grilled asparagus, scalloped potatoes, cipollini onions

LARGE PLATES

BRIE, BACON, ARUGULA CROISSANT

apple, black pepper mayonnaise, potato wedges

COWBOY BURGER WITH GRILLED MUSHROOMS

Monterey Jack cheese, crisp bacon, BBQ sauce, sour cream fries

FETTUCCINE ALL'ARRABBIATA

tomato sauce, hot red pepper flakes, crispy pancetta

CHICKEN FRICASSE

asparagus, mushroom, carrot, rice, paprika

GRILLED COBIA WITH ANCHO CHILI SAUCE*

rice pilaf, carrots, green beans

SCRAMBLED CURRY TOFU FRIED RICE

coconut oil, carrots, peppers, onion, spinach, green peas, soy sauce, brown rice, sesame oil, scallions (vegan)

BOURBON-GLAZED SALMON

warm noodle salad, green onions, bell pepper

SWEETS

CHOCOLATE MUD PIE

oreo crust, strawberry, whipped cream

ICE CREAM OF THE DAY

Rum Raisin, Cookie Dough

CHOCOLATE PARIS BREST

choux paste, raspberry

MANGO SUNDAE

vanilla ice cream, diced mango, mango sauce, whipped cream

 Vegetarian

 Gluten Free

 Non-Dairy

 No Salt

 No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required.

