



FISHING BOAT MENU

\$44. Per Person

****Please select 2 items from the appetizer, entrées and desserts categories for your guests to choose from the day of your event****

APPETIZERS

Clam Chowder • Bacon

Rhode Island Style Calamari • Chorizo, Cherry Peppers, Sofrito & Tapenade

***Classic Caesar** • Chopped Romaine, Flat Bread Croutons, Soft Boiled Egg, Parmesan

ENTRÉES

Baked Haddock Filet • Squash Purée, Roasted Squash, Turnips, Asparagus, Kale, Beurre Blanc

***Pan Seared Salmon** • Tri Colored New Potatoes, Confit Tomatoes, Red Wine Reduction & Herb Oil

Braised Lamb Shank Cassoulet • Bean Ragu, Bacon, Celery, Onions, Carrots, Red-Wine Reduction, Cippolini Onions, Panko Mint Bread Crumbs

Risotto • English Peas, Oyster Mushrooms, Parmesan, Truffle Oil

DESSERTS

Tahitian Vanilla Crème Brûlée

Warm Seasonal Fruit Cobbler • Vanilla Ice Cream

Chocolate Mousse Cake • Chocolate Flakes, Berry Sauce, Chocolate Sauce, Orange-Vanilla Mascarpone

Guests will choose one item per course

****Does not include Sales tax and 20% Gratuity****

*These menu items may be served raw or undercooked. Consuming Raw or Undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of Foodborne Illness. Before placing your order, please inform your server if a person in your party has a food allergy