



restaurant & wine bar

### **CRUISE MENU**

**\*PLEASE PICK 3 ITEMS FROM THE APPETIZER, ENTRÉE, & DESSERT CATEGORIES FOR YOUR GUESTS TO CHOOSE FROM THE DAY OF THE EVENT\***

**\$48 PER PERSON**

### **APPETIZERS**

**Clam Chowder** • Bacon

**Mixed greens** • Champagne Vinaigrette, Dried Cranberries, Sliced Almonds, Boursin

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

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

**Crab Cakes** • Frisée Salad, Orange Segments, Chorizo Vinaigrette, Honey-Dijon

**Jumbo Shrimp Cocktail (5 Pieces)** • Cocktail Sauce, Horseradish

### **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

**Prosciutto Wrapped Swordfish** • Smashed English Peas, Tapenade, Citrus Yogurt

**Pan Roasted Free-Range ½ Chicken** • Piri Piri Sauce, Rice, Peas, Cippolini Onions

**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** • Orange-Vanilla Mascarpone, Berry Sauce

**Lemon Mousse** • Candied Apricots, Pecans, Raisins, Orange Gelée

**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.