



restaurant & wine bar

YACHT MENU

Please Select 4 items From Both the Appetizer & Entrée Courses

\$60. Per Person

APPETIZERS

Clam Chowder • Bacon

*Classic Caesar • Whole Leaf Romaine, Croutons, Soft Boiled Egg,
Parmesan, House Made Dressing

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

Fried Ipswich Clams • Whole Bellies, House made Tartar Sauce, Lemon

Crab Cakes • Roasted Corn, Piquillo Peppers, Bacon, Piquillo Pepper Aioli, Fresh Herbs

Crispy Calamari • Fried Basil, Putanesca Sauce, Cherry Peppers

Jumbo Shrimp Cocktail (5pieces) • Cocktail Sauce, Horseradish

ENTRÉES

*Coriander Crusted Tuna • Red & White Quinoa, Sweet Peppers, Mango & Black Bean Salsa

Roasted Salmon • Soy-Honey-Miso Glaze, Roasted Tri Colored Cauliflower,
Cauliflower Purée, Almonds, Currants

*Grilled Swordfish • Celery Root Purée, Ratatouille, Basil Purée, Balsamic Reduction

Roasted Free-Range Chicken • Creamy Polenta, Tricolor Baby Carrots, Cauliflower, Haricot Vert,
Mushrooms, Grape Tomatoes, Cranberry Gastrique

Lazy Lobster • Meat from 2 (Two) 1.25 LB. Lobsters, Butter, Garlic & White Wine Sauce,
Whipped Potatoes, Broccolini

Short Ribs • Rutabage Purée, Roasted Root Vegetables,
Trumpet Mushrooms, Red Wine Demi-Glace

Risotto • Edamame, Shimeji Mushrooms, Roasted Corn, Asparagus, Parmesan Foam

Vegetable Plate • Cauliflower Steak, Celery Root Purée, Seasonal Vegetables

DESSERTS

Tahitian Vanilla Crème Brûlée

Warm Seasonal Fruit Cobbler • Vanilla Ice Cream

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

Key Lime Panna Cotta • Candied Pecans, Lime Whipped Cream, Grenadine Reduction

Guests will choose one item per course

Does not include Sales tax and 20% Gratuity