



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

Crab Cakes • Frisée, Cucumbers, Breakfast Radish, Watermelon Radish, Carrots, Champagne
Vinaigrette

Crispy Calamari • Fried Basil, Putanesca Sauce, Cherry Peppers

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

ENTRÉES

*Seared Tuna • Sesame Seeds, Rice Noodles with Peanut Sauce, Julienne Vegetables, Soy
Ginger Glaze, Shishito Peppers

Roasted Salmon • Soy-Honey-Miso Glaze, Baby Bok Choy, Tokyo Turnips, Shitake Mushrooms,
Sugar Snap Peas, Sliced Radish, Ponzu Sauce

*Grilled Swordfish • Squash Purée, Kale, Roast Butternut Squash, Madeira Wine Reduction
Roasted Free-Range Chicken • Turnips, Asparagus, Butternut Squash, Brussels Sprouts,
Fingerlings, Chicken Jus

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

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

Risotto • Squash, Zucchini, English Peas, Carrots, Parmesan Foam

Vegetable Plate • Cauliflower Steak, Cauliflower 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