



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 Bellied, Served Over a Bed of House made Tartar Sauce

Crab Cakes • Jalapeño Aioli, Snap Peas, Orange Segments, Avocado

Crispy Calamari • Lemon Chip, Olives, Haricot Vert, Salsa Verde

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

ENTRÉES

*Coriander Crusted Tuna • Baby Bok Choy, Eggplant, Radish, Pepper Wasabi Conserva
Roasted Salmon • Soy-Honey-Miso Glaze, Baby Bok Choy, Tokyo Turnips, Shitake Mushrooms,
Sugar Snap Peas, Sliced Radish, Ponzu Sauce

*Grilled Swordfish • Ramp Gremolata, Smoked Sunchoke Puree, Baby Zucchini
Roasted Free-Range Chicken • Turnips, Asparagus, Carrots, Smoked Yellow Tomato Puree

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

*Filet Mignon • Mushroom Purée, Pearl Onions, Shishito Peppers, Crispy Sunchoke, Port
Demi-Glace

Risotto • Spring Peas, Leeks, Parmesan Foam

Vegetable Plate •

Cauliflower Steak, Edamame White Bean Puree, Spring 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