LUNCH AT SEA

SMALL PLATES

TUNA POKE TOSTADA
wakame, soy, scallions, avocado

CARNITAS QUESADILLA
jalapeno-guacamole, pico de gallo

GREEK SALAD
romaine, feta cheese, kalamata olives, artichoke, tomato, red onion

CHICKEN AND LEEK SOUP
potato, prunes

INDULGE

CRAB LOUIE SALAD $10
jumbo lump crab, hard-boiled eggs, tomato, asparagus, iceberg lettuce, Louis dressing

LOBSTER ROLL $13
Cape Cod potato chips

10 OZ NEW YORK STRIP LOIN * $15
grilled asparagus, scalloped potatoes, cipollini onions

Vegetarian
Gluten Free
Non-Dairy
No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.
* Public Health Advisory: consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.
A 20% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required.

LARGE PLATES

ROAST BEEF WITH CARAMELIZED ONION PANINI
farm-house roll, cheddar cheese, cabbage slaw, potato chips

ANDOUILLE BURGER WITH CRUMBLED BLUE CHEESE
caramelized onions, spicy mayonnaise, French fries

SPAGHETTI WITH MEATBALLS
marinara sauce

CHICKEN PICCATA
marinara sauce, roasted bell peppers, grilled rosemary polenta

FISH TACOS*
cabbage, pico de gallo salsa, soft flour tortilla

SWEET CORN AND GREEN CHILI BAKED FLAUTAS
tortillas, lettuce, tomato, beans, olive oil, onion, chili powder, cumin, garlic, Mexican rice, slaw

PAN-CRISPED SALMON WITH MANGO SAUCE *
green beans, mushrooms, snow peas, carrots, wasabi mashed potatoes

SWEETS

CHOCOLATE AND BANANA CREAM PIE
sliced banana, chocolate shavings

ICE CREAM OF THE DAY
Strawberry, mint chocolate chip

CHERRY CAKE
vanilla sauce

PEACH MELBA SUNDAE
vanilla ice cream, poached golden peach, Melba sauce