



WELCOME ABOARD

CHEF'S RECOMMENDATION

CRISPY CRAB CAKE
with creamy Old Bay® sauce and
a tomato-cucumber salad

SOUTHERN FRIED CHICKEN
seasoned, crispy chicken with Tabasco® honey, buttery
mashed potatoes, sweet corn on the cob

KEY LIME PIE
silky and tangy key lime custard
baked in a brown butter graham cracker crust

STARTERS

SPINACH AND ARTICHOKE DIP
creamy dip served warm with crunchy corn tortilla chips

CHILLED SHRIMP COCKTAIL =
tender shrimp, classic horseradish cocktail sauce,
fresh lemon

ROASTED TOMATO SOUP ⊕
a blend of seasoned vine-ripened Roma tomatoes
topped with crunchy garlic ciabatta croûtons and basil pesto

CLASSIC CAESAR SALAD =
crisp romaine, garlic croûtons, Parmesan,
creamy Caesar dressing

ESCARGOTS À LA BOURGUIGNONNE =
baked snails in garlic-parsley butter—a true
French delicacy

CRISPY CRAB CAKE
with creamy Old Bay® sauce and
a tomato-cucumber salad

MAIN COURSES

PAN ROASTED FISH FILLET
flaky white fish over creamy potato
leek gratin, a sautéed medley of
corn, peppers and snow peas in a
saffron butter sauce topped with
crispy leeks

SOUTHERN FRIED CHICKEN
seasoned, crispy chicken with
Tabasco® honey, buttery mashed
potatoes, sweet corn on the cob
Grilled chicken breast available upon request

NEW YORK STRIP STEAK * =
prepared to order with choice of
herb butter or green peppercorn
sauce, baked potato,
sautéed vegetables

SLOW ROASTED PRIME RIB*
tender beef, creamy mashed
potatoes, broccoli, sautéed carrots
and a flavorful horseradish au jus

SPAGHETTI BOLOGNESE =
rich and meaty sauce with
San Marzano tomatoes, roasted
garlic, Parmesan cheese and
fresh parsley

**HERB-CRUSTED
STUFFED PORTOBELLO** ⊕
with vegan creamed spinach and
fluffy vegetable couscous, baked
until golden in marinara sauce
and herb oil

**AROMATIC
CHICKEN SAAG**
marinated spicy tender chicken
in curried spinach and tomato,
steamed basmati rice, raita,
roti, crispy papadum
Roti, vegetables and side available upon request

PREMIUM SELECTIONS

Served with seasonal vegetables and your choice of mashed potatoes or rice

MAINE LOBSTER TAIL
broiled lobster tail with melted
butter \$16.99†

CHOPS GRILLE FILET MIGNON*
grilled beef tenderloin with your selection
of sauce \$19.99†

SURF AND TURF*
Maine lobster tail and grilled filet mignon with your
selection of sauce \$34.99†

⊕ Royal Classic ⊕ No sugar added ⊕ Vegan

Requests for items that are not featured on this menu can only be accommodated for allergens or dietary restrictions.

Boat Captain International parties are not food-eligible for reservations. *Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. †An 18% gratuity will be added for certain parties or occasions. VAT may apply for certain parts or itineraries.