

LUNCH AT SEA

SMALL PLATES

MELON AND PAPAYA

Jalapeno, cilantro, coconut

CRISPY BREADED MOZARELLA

marinara sauce

SALAD CAPRESE

Boston lettuce, tomato, red onion, fresh buffalo mozzarella

CAULIFLOWER CREAM SOUP

cauliflower florets

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.

An 18% 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

STEAK SANDWICH *

focaccia, sautéed onions, French fries

BURGER, CHEDDAR CHEESE

brioche bun, Dive-in sauce, lettuce, tomato, French fries

LINGUINE, SCALLOPS & SHRIMPS

aurora sauce

CORN-FED CHICKEN, MUSHROOM JUS

cranberry cashew rice pilaf

SPAGHETTI VESUVIO

onion, capers, red chili, black olives, San Marzano tomatoes, fresh oregano, parmesan cheese

GRILLED SALMON, CAULIFLOWER TABBOULEH*

tempura zucchini, cauliflower puree

SWEETS

MIXED NUTS PIE

caramel and chocolate sauce

ICE CREAM OF THE DAY

Cookies and cream. Chocolate mint chip NSA

APPLE CRANBERRY CRISP

vanilla sauce

CHERRIES JUBILEE SUNDAE

vanilla ice cream, Cognac-Bing cherries, whipped cream, chopped nuts