



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 Homemade Tartar Sauce

Crab Cakes • Roasted Corn & Pepper Salad, Fried Shallots, Old Bay Aioli

Crispy Calamari • Puttanesca, Fried Fennel, Artichokes and Cherry Peppers

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

ENTRÉES

*Coriander Crusted Tuna • Roasted Fingerlings, Cherry Tomatoes, Grilled Asparagus, Remoulade
Roasted Salmon • Soy-Honey-Miso Glaze, Baby Bok Choy, Tokyo Turnips, Shitake Mushrooms,
Sugar Snap Peas, Sliced Radish, Ponzu Sauce

*Grilled Swordfish • Baby Zucchini, Roasted Fennel, Cannellini Bean Purée, Pepper Conserva
Roasted Free-Range Chicken • Crispy Sunchoke, Broccolini Tops, Spring Onions,
Trumpet Royale Mushrooms, Mustard-Bacon Jus

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

Roasted Lamb Shank • Celery Root Purée, Grilled Broccolini, Candied Lemon, Dried Black Olives
Risotto • Cauliflower Purée, Honshimeji Mushrooms, Shaved Chestnuts, Parmesan Foam

Vegetable Plate •

Mushroom Purée, Baby Bok Choy, Sugar Snap Peas, Butternut Squash, Kale,
Shishito Peppers, Broccolini, Crispy Sunchoke

DESSERTS

Tahitian Vanilla Crème Brûlée

Warm Seasonal Fruit Cobbler • Vanilla Ice Cream

Chocolate Mousse Cake • Chocolate Flakes, Berry Sauce, Chocolate Sauce,
Orange-Vanilla Mascarpone

Guests will choose one item per course

Does not include Sales tax and 20% Gratuity