



Making Memories, One Cruise at a Time

Captain Menu

Baby Back Ribs

New York Strip

Rib Eye Steak

Slow Roasted Prime Rib with Au Jus

Veal Marsala

Veal Saltimbocca

Veal Parmigiana

Shrimp Scampi

Salmon w Dill sauce

Potato Encrusted Salmon



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Admiral Menu

Bacon Wrapped Filet of Sirloin

Steamed Maine Lobster tail with Drawn Butter

Grilled Veal Chop

Filet Mignon with Mushroom tapenade

Bacon Wrapped Maine Scallops

Grouper "Oscar" Crab cake Asparagus and Hollandaise Sauce

Seafood Paella

Seafood Fra Diavolo

Rack of Lamb

All buffet dinner cruises include white table cloths with blue runners, cloth napkins, fresh baked bread and butter, garlic bread (additional cost)

Dessert (assorted cookie, puffed creamed pastry).

Coffee service add \$1.50 per person.

Sheet cake add \$3.50 per person.

Pricing reflects service on china and silverware.

Please add 19% service charge and 6 % sales tax to prices

*** Specialty desserts/cakes available upon request ***

*** Customized linen colors are available at additional cost ***