

DINNER

Please alert our service staff about any dietary restrictions.



SOUP

TRADITIONAL CHARLESTON SHE-CRAB SOUP

SALAD

SEASONAL HOUSE SALAD

Featuring fresh produce from Charleston area farms

ENTREES

LOWCOUNTRY SHRIMP AND GRITS

Fresh, local sautéed shrimp, tasso ham and andouille sausage with an aged-cheddar and stone ground grits soufflé topped with bacon jam

FRESH CATCH OF THE DAY

Local sustainable fish, preparation changes daily

SOUTHERN CHICKEN SALTIMBOCCA

Pan seared chicken breast wrapped in sage and country ham with seasonal vegetables, Charleston red rice and a Marsala jus

SWEET TEA BRINED PORTERHOUSE CUT
PORK CHOP

Wood fire grilled with Vidalia sweet onion relish, sautéed vegetables, barbeque black-eyed peas, and a natural reduction sauce

WOOD FIRE GRILLED RIB-EYE STEAK

With seasonal vegetables, roast sweet potato puree, and a bordelaise sauce

DESSERTS

\$6.50

Thank you for sailing with us, please note that gratuity for your server may not be included in your prepaid fare.



Proud
Platinum
Partner



Cruises are
Non-Smoking

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

WINE



	<i>glass</i>	<i>bottle</i>
SPARKLING		
La Marca Prosecco <i>Italy</i>	\$7.50	\$28.50
Mirabelle Brut <i>Napa Valley</i>		\$46.50
Schramsburg Brut Blanc de Blanc <i>Napa Valley</i>		\$75.00
WHITES		
Benvolio Pinot Grigio <i>Italy</i>	\$7.50	\$28.00
Starborough, Sauvignon Blanc <i>New Zealand</i>	\$8.00	\$31.00
Fetzer Quartz White Blend <i>California</i>	\$8.00	\$31.00
Kendall-Jackson Vintner's Reserve Chardonnay <i>California</i>	\$9.00	\$33.00
William Hill Chardonnay <i>California</i>	\$8.00	\$31.00
Canyon Road Chardonnay <i>California</i>	\$6.00	\$24.00
Polka Dot Riesling <i>Germany</i>	\$7.25	\$26.00
Canyon Road White Zinfandel <i>California</i>	\$6.00	\$24.00
REDS		
MacMurray Ranch Pinot Noir <i>California</i>	\$12.00	\$42.00
Byron Pinot Noir <i>Santa Barbara</i>	\$12.00	\$42.00
Montes Merlot <i>Chile</i>	\$9.00	\$33.00
Las Rocas Red Blend <i>Spain</i>	\$8.50	\$30.00
Alamos Malbec <i>Argentina</i>	\$7.50	\$28.00
Louis Martini Cabernet Sauvignon <i>Sonoma</i>	\$9.50	\$35.00
Canyon Road Cabernet Sauvignon <i>California</i>	\$6.00	\$24.00



Prices subject to change. Ask our service staff about our domestic, imported, and local beer selections. Please enjoy responsibly.