

# *Spirit of Carolina*

## **Fourth of July**

Dinner Cruise Menu

### Soup

Traditional Charleston she-crab soup

### Seasonal House Salad

Featuring fresh produce from our Charleston area farms

### Entrée Choices

#### *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

### Dessert

*Key Lime Pie with fresh berries*

*Vegetarian & Vegan Meals Available Upon Request*



*SpiritLine Cruises is a Platinum Partner of the **Sustainable Seafood Initiative** that ensures the health of fisheries worldwide.*

Shawn Eustace  
*Executive Chef*

Greg Fowler  
*Sous Chef*