



SpiritLine Cruises

Spirit of Carolina
Dinner Cruise

Restaurant Week Menu

First Course

Traditional Charleston She-Crab Soup

Second Course

Seasonal House Salad

Featuring produce fresh from our local Charleston area farms

Third Course

Entrees Selections

Lowcountry Shrimp and Grits

Fresh, local sautéed shrimp, tasso ham and andouille sausage
Served over aged-cheddar stone ground grits

Fresh Catch of the Day

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,
Charleston Red Rice and seasonal sautéed vegetables

Wood Fire Grilled New York Strip Steak

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

A vegan entree option will also be available

Fourth Course

Dessert Selections

Pot De'Creme

With a cigarillo cookie & vanilla cream

Key Lime Pie

With fresh berries

Flourless Chocolate Coconut Torte

With raspberry couli