

# 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  
Served on top creamy stone ground grits with aged cheddar  
and a bacon jam garnish*

FRESH CATCH OF THE DAY

*Chef's choice fresh caught fish  
preparation and sides change with the season*

SOUTHERN CHICKEN SALTIMBOCCA

*Pan seared chicken breast wrapped in sage and  
country ham with a Marsala sauce.  
Seasonal vegetables and Charleston Red Rice*

SWEET TEA BRINED PORTERHOUSE CUT  
PORK CHOP

*Wood fire grilled topped with Carolina sweet onion relish  
and natural reduction.  
Seasonal vegetables and Charleston Red Rice*

WOOD FIRE GRILLED NEW YORK STRIP STEAK

*Grilled New York Strip with Bordelaise sauce.  
Butter roasted garlic smashed Yukon Gold potatoes,  
and seasonal sautéed vegetables.*

## 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  
Partner



Cruises are  
Non-Smoking

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

# WINE



## SPARKLING

La Marca Prosecco  
*Italy*

glass bottle  
\$8.50 \$31.00

Villa Sandi Rosé Brut  
*Italy*

\$33.00

Schramsburg Brut  
*Napa Valley*

\$75.00

## WHITES

Edna Valley Sauvignon Blanc  
*Central Coast*

\$9.00 \$33.00

Whitehaven Sauvignon Blanc  
*Argentina*

\$10.00 \$38.00

Fetzer Riesling  
*California*

\$7.25 \$26.00

Benvolio Pinot Grigio  
*Italy*

\$7.50 \$28.00

J. Vineyards Pinot Gris  
*California*

\$10.00 \$38.00

Rosehaven Rosé  
*Oregon*

\$10.00 \$38.00

Kendall-Jackson Vintner's Reserve Chardonnay  
*California*

\$9.00 \$33.00

William Hill Chardonnay  
*California*

\$8.00 \$31.00

Canyon Road Chardonnay  
*California*

\$6.00 \$24.00

Canyon Road White Zinfandel  
*California*

\$6.00 \$24.00

## REDS

MacMurray Ranch Pinot Noir  
*California*

\$10.00 \$38.00

Elovan Pinot Noir  
*Oregon*

\$12.00 \$42.00

Chateau Souverain Merlot  
*California*

\$9.00 \$33.00

Alamos Malbec  
*Argentina*

\$7.50 \$28.00

La Maialina Gertrude  
*Tuscany*

\$8.00 \$31.00

Famille Perrin Côtes du Rhône  
*France*

\$9.00 \$33.00

Hess Allomi Cabernet Sauvignon  
*Napa Valley*

\$68.00

Louis Martini Cabernet Sauvignon  
*Sonoma*

\$9.50 \$35.00

Canyon Road Cabernet Sauvignon  
*California*

\$6.00 \$24.00



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