

DINNER

Please alert our service staff about any dietary restrictions.



PRE-SET BREAD SERVICE

HAMBY ARTISANAL HERBED FOCACCIA
with Salted Butter

FIRST COURSE

ROASTED TOMATO BASIL BISQUE (GF)

SECOND COURSE

HAMBY CHOPPED SALAD
*Hamby Lettuce Blend, Tomatoes, Aged Cheddar,
Scallions & Buttermilk Ranch (GF)*

ENTRÉE COURSE SELECTIONS

LOWCOUNTRY SHRIMP & GRITS
*Chef-Sauteed Shrimp, Yellow Stone Ground Grits, Tasso Gravy
Crisp Bacon, Shaved Cheddar, Chopped Scallions*

HERB ROASTED CHICKEN BREAST
*with Tarragon Cream served with Chef's Selection of Seasonal
Veggie & Yukon Gold Mashed Potatoes*

RED WINE BRAISED BONELESS SHORT RIBS
*served with Chef's Selection of Seasonal Veggie
& Yukon Gold Mashed Potatoes*

FRESH CATCH
*with Lemon Herb Caper Butter served with Chef's Selection of
Seasonal Veggie & Yukon Gold Mashed Potatoes (GF)*

CHICKPEA MASALA
*with Chef's Selection of Seasonal Veggies & Carolina Gold Rice
(GF, DF, V)*

DESSERT COURSE

FLOURLESS CHOCOLATE CAKE
with Seasonal Fruit Puree (GF)

CHEF'S SELECTION SEASONAL DESSERT

\$6.00 each

GF - Gluten Free DF - Dairy Free V - Vegetarian



Menu prepared exclusively by Hamby Catering



Cruises are
Non-Smoking

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

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

2.21

WINE



SPARKLING

	glass	bottle
La Marca Prosecco <i>Italy</i>	\$9.00	\$31.00

Villa Sandi Rosé Brut <i>Italy</i>		\$33.00
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Schramsburg Brut <i>Napa Valley</i>		\$75.00
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WHITES

Edna Valley Sauvignon Blanc <i>Central Coast</i>	\$9.00	\$33.00
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Whitehaven Sauvignon Blanc <i>Argentina</i>	\$10.00	\$38.00
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Kendall-Jackson Riesling <i>California</i>	\$8.00	\$26.00
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Benvolio Pinot Grigio <i>Italy</i>	\$8.00	\$28.00
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J. Vineyards Pinot Gris <i>California</i>	\$10.00	\$38.00
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Rosehaven Rosé <i>Oregon</i>	\$10.00	\$38.00
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Kendall-Jackson Vintner's Reserve Chardonnay <i>California</i>	\$9.00	\$33.00
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William Hill Chardonnay <i>California</i>	\$8.00	\$31.00
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Canyon Road Chardonnay <i>California</i>	\$6.00	\$24.00
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Canyon Road White Zinfandel <i>California</i>	\$6.00	\$24.00
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REDS

MacMurray Ranch Pinot Noir <i>California</i>	\$10.00	\$38.00
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Elovan Pinot Noir <i>Oregon</i>	\$12.00	\$42.00
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Chateau Souverain Merlot <i>California</i>	\$9.00	\$33.00
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Alamos Malbec <i>Argentina</i>	\$8.00	\$28.00
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La Maialina Gertrude <i>Tuscany</i>	\$8.00	\$31.00
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Famille Perrin Côtes du Rhône <i>France</i>	\$9.00	\$33.00
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Hess Allomi Cabernet Sauvignon <i>Napa Valley</i>		\$68.00
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Louis Martini Cabernet Sauvignon <i>Sonoma</i>	\$10.00	\$35.00
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Canyon Road Cabernet Sauvignon <i>California</i>	\$6.00	\$24.00
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*Prices subject to change. Ask our service staff about our domestic,
imported, and local beer selections. Please enjoy responsibly.*