

DINNER

Please alert our service staff about any dietary restrictions.



BREAD SERVICE

CHEF'S SELECTION OF FRESHLY BAKED BREAD
with 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*

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

DESSERT COURSE SELECTIONS

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!

*Food served on SpiritLine Dinner Cruise provided by
Hamby Catering & Events is NOT prepared in a nut free,
shellfish free, or gluten free facility.*

WINE



	<i>glass</i>	<i>bottle</i>
SPARKLING		
La Marca Prosecco <i>Italy</i>	\$9.00	\$31.00
Villa Sandi Rosé Brut <i>Italy</i>		\$33.00
Schramsburg Brut <i>Napa Valley</i>		\$75.00
WHITES		
Edna Valley Sauvignon Blanc <i>Central Coast</i>	\$9.00	\$33.00
Whitehaven Sauvignon Blanc <i>Argentina</i>	\$10.00	\$38.00
Kendall-Jackson Riesling <i>California</i>	\$8.00	\$26.00
Benvolio Pinot Grigio <i>Italy</i>	\$8.00	\$28.00
J. Vineyards Pinot Gris <i>California</i>	\$10.00	\$38.00
Rosehaven Rosé <i>Oregon</i>	\$10.00	\$38.00
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
Canyon Road White Zinfandel <i>California</i>	\$6.00	\$24.00
REDS		
MacMurray Ranch Pinot Noir <i>California</i>	\$10.00	\$38.00
Elovan Pinot Noir <i>Oregon</i>	\$12.00	\$42.00
Chateau Souverain Merlot <i>California</i>	\$9.00	\$33.00
Alamos Malbec <i>Argentina</i>	\$8.00	\$28.00
La Maialina Gertrude <i>Tuscany</i>	\$8.00	\$31.00
Famille Perrin Côtes du Rhône <i>France</i>	\$9.00	\$33.00
Hess Allomi Cabernet Sauvignon <i>Napa Valley</i>		\$68.00
Louis Martini Cabernet Sauvignon <i>Sonoma</i>	\$10.00	\$35.00
Canyon Road Cabernet Sauvignon <i>California</i>	\$6.00	\$24.00

BEER



Island Coastal Lager	\$5.00
Budweiser	\$5.00
Bud Light	\$5.00
Michelob Ultra	\$5.00
O'Douls	\$5.00
Heineken	\$6.00
Sam Adams Lager	\$6.00
Angry Orchard Green Apple	\$6.00
Shock Top	\$6.00
Land Shark	\$6.00
Goose Island IPA	\$6.00
Pawley's Island Pale Ale	\$6.00
Truly Hard Seltzer	\$6.00

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