

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

ICEBERG & SPINACH SALAD
*with cherry tomatoes, cucumbers, pickled onions,
feta cheese, & champagne vinaigrette*

ENTRÉE COURSE SELECTIONS

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

OVEN ROASTED CHICKEN BREAST
*Oven roasted French-cut, skin-on chicken breast
with Marsala reduction, micro greens and
Yukon Gold mashed potatoes*

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

OVEN-ROASTED BALSAMIC-MARINATED EGGPLANT
*atop White Rice with Vegetable Medley and a
Roasted Red Pepper Tomato Sauce*

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 |
| 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.