

# 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)*

OR

CHEF'S SELECTION SEASONAL DESSERT

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>
<b>SPARKLING</b>		
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
<b>WHITES</b>		
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
<b>REDS</b>		
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.*