

DINNER

JULY 4TH DINNER CRUISE MENU

Please alert our service staff about any dietary restrictions.



SOUP

CHARLESTON SHE CRAB SOUP

SALAD

EDISTO GREEN SALAD

*Blend of Baby Lettuce, Dried Cranberries, Crumbled Feta Cheese,
Toasted Almonds with Herb Vinaigrette (GF)*

ENTRÉES

All Entrees include Freshly Baked Bread & Butter

BRAISED SHORT RIB OF BEEF (GF, DF)

*with Cabernet Reduction
Roasted Garlic Whipped Potatoes (GF),
Seasonal Vegetables (GF)*

SEARED WING TIP CHICKEN BREAST (GF)

*with White Wine Lemon Sauce
Sautéed Spinach and Feta Cheese Fillings and
Roasted Garlic Whipped Potatoes (GF),
Seasonal Vegetables (GF)*

LOW COUNTRY SHRIMP & GRITS (GF)

*Sautéed Shrimp, Tasso Ham and Andouille Sausage
Served on Creamy Stone Ground Grits
Topped with Aged Cheddar Cheese, Bacon Jam Garnish*

ROASTED SLICED CAULIFLOWER (DF, V)

*Roasted Red Pepper Drizzle
Wilted Spinach, Lemon & Olive Oil Mixed Ancient Grains of Quinoa,
Farro, and Toasted Barley (DF, V)
Grilled Asparagus (GF, DF, V)*

DESSERT COURSE SELECTIONS

NY STYLE CHEESECAKE

Strawberries and Whipped Cream

CHOCOLATE POT DE CRÈME (GF)

Whipped Cream and Chocolate Shavings

GF - Gluten Free DF - Dairy Free V - Vegetarian



Menu prepared exclusively by Duwall Catering



*Cruises are
Non-Smoking*

Thank you for sailing with us!

*Food served on SpiritLine Dinner Cruises is provided by Duwall Catering
and 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.