

LUNCH AT SEA

SMALL PLATES

TROPICAL FRUIT MEDLEY

kiwi, mango, lychees,
papaya, Malibu dressing,
coconut

SPINACH AND FETA TART

egg custard, spinach, feta, flaky pastry shell

GRILLED PORTABELLA SALAD WITH SUN-DRIED TOMATO BRUSCHETTA

mixed greens, citrus, cucumber, regiano
parmegiano, basil

CREAM OF CELERY SOUP

Herbed oil, crème fraiche

INDULGE

CRAB LOUIE SALAD \$10

jumbo lump crab, hard-boiled eggs, tomato,
asparagus, iceberg lettuce, Louis dressing

LOBSTER ROLL \$13

Cape Cod potato chips

10 OZ NEW YORK STRIP LOIN* \$15

grilled asparagus, scalloped potatoes, cipollini
onions

LARGE PLATES

GRILLED THREE-CHEESE SANDWICH

mozzarella, cheddar, provolone, potato salad,
kettle chips

TRATTORIA BURGER*

roasted red bell peppers, pesto mayonnaise,
mozzarella cheese, focaccia, French fries

RIGATONI WITH TUNA

al dente pasta, puttanesca sauce, tuna flakes

HUNGARIAN BEEF GOULASH

spätzl, green beans, paprika, caraway seeds

VEGAN ROASTED CHILI TOFU BASIL LIME

Broccoli, pilaf rice

GRILLED SALMON WITH GINGER- CILANTRO PESTO*

basmati rice, sauteed Swiss chard

TERIYAKI-GINGER GLAZED SALMON*

warm noodle salad, spinach, mushroom, scallions

SWEETS

BLUEBERRY TART

oatmeal streusel, vanilla ice cream

ICE CREAM OF THE DAY

BEE STING

almond crunch, jubilee cream

PEAR BELLE-HELENE

vanilla ice cream, poached pear slices, chocolate
sauce, whipped cream

 Vegetarian



Gluten Free



Non-Dairy



No Salt



No Sugar Added

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required.