

Banquet Dining Options

Captain's Dinner: \$29.00

**Above Listed Prices Do Not Include Tax & Service Charge*

Includes Warm Ciabatta Bread Rolls & Butter, Side Banquet Salad with our Signature House White French Dressing, Potato, and Vegetable

For your Master Menu Please choose *One* From Each Category:

Fish:

8 oz Salmon

Char-grilled with a wild berry reduction

Mahi-Mahi

Pan Seared, finished with a Thai chili glaze and a Fire Roasted Pineapple Salsa

Tilapia *Pan seared & highlighted with a roasted tomato cream sauce*

Atlantic Cod

Potato, cheddar, and chive crusted Cod

Chicken:

Wild Mushroom Chicken

Pan Seared Chicken Breast topped with a Brandy Infused Wild Mushroom demi glaze

Harbor Chicken

Marinated chicken breast topped with Asparagus, Lump Crab, finished with our Roasted Tomato Hollandaise Sauce

Chicken Piccatta

Italian bread crumb crusted chicken breast topped with a light lemon caper sauce

Pasta:

Smoked Mozzarella Ravioli

Fresh Red Pepper Ravioli stuffed with Smoked Mozzarella tossed in a roasted tomato cream

Lobster Linguini

Fresh Lobster, Bell Pepper Trinity, Sweet Onions, Tomatoes, Spinach complemented, with a Saffron Buerre Blanc

Basilicata

Smoked Chicken and pancetta tossed with Fresh Mushrooms, Tomatoes, Garlic, & Spinach accented by a light Parmesan Cream over Penne

Blackened Chicken Alfredo

Blackened chicken breast atop of creamy homemade Alfredo tossed with linguini, spinach and red pepper

Baked Rigatoni

Rigatoni smothered in House Marinara, tri-blend of cheeses, and fresh basil

Steak:

Petite Filet

4oz Filet finished with a cognac shallot demi glaze

Boston Strip Steak

8 oz Strip finished with a garlic chive compound butter

Admiral's Options:

Chilean Sea Bass

*Pecorino Romano Crusted with a
Velvety French Buerre Blanc add \$10*

Scampi

*Char-grilled brushed with an
Herb Garlic Butter add \$6*

8oz Prime Cut Filet

*Char-grilled served with a
Cognac Shallot Demi market price*

12oz Center Cut Strip

*Char-grilled to perfection and
topped with garlic mushrooms add \$8*

Mixed Grille

*Char-grilled 4oz Petite Filet and
2 Jumbo Scampi add \$10*

Bar Options

(Does not include Bev. Service)

“The Yacht”

*Crown Royal, Canadian Club, V.O., Jack
Daniels,
Absolut, Stolichnaya, Skyy, Beefeaters,
Tangueray,
Bombay, J & B, Dewars, Johnnie Walker Red,
Bacardi, Cuervo, Southern Comfort,
Peppermint &
Peach Schnapps, 6 Varieties of Bottled Beer,
Amaretto, & Selection of all house pour wines
\$27.00 per person*

“The Barge”

*Jim Beam, Bacardi, Tangueray, Absolut, Cutty
Sark,
Cuervo, Peppermint and Peach Schnapps,
Amaretto,
5 Varieties of Bottled Beer, House Wines
\$19.00 per person*

Included with Above

*Harbor Frozen Cocktails (Margarita, Pina
Colada, and
Strawberry Daiquiri) Coke, Diet Coke, Sprite,
Ginger
Ale, Tonic, Soda, Orange, Grapefruit,
Cranberry &
Tomato Juices, Limes, Lemons, Olives,
Cherries,
Sweet and Dry Vermouth, Non-Alcoholic
Beer*

“The Paddleboat”

*3 Varieties of Domestic Beer, & House
Wines, unlimited priced per person @
\$13.00 per person*

“The Open Sea”- selection of Domestic Beers, Well Liquor and House Wine priced per drink

Priced at \$3.25/ beer & \$4.25 / drink

Bottomless Beverage Service

*Unlimited Non Alcoholic beverage service includes
Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, &
Coffee \$2.49 per person*