

## ***Anchors Away***

***Jumbo Lump Crab Cakes** -Hand Made Crab Patties- Baked To Preserve The Crab Flavor And Served With Our Own Zesty Remoulade -add additional Crabcake*

***Shrimp Cocktail** -Jumbo Shrimp Poached In Our Own Boil Served With Our Own Homemade Cocktail Sauce- add additional Shrimp*

***Oxtail Eggrolls** -Oxtail Eggrolls served with Sweet Citrus Ponzu and Chili Sauces and Pickled Asian Cucumbers- add additional Eggroll*

***Beef Carpaccio** –Seared And Thinly Sliced Prime Sirloin Served With Mixed Greens And A Lemon Vinaigrette Along With House Made Grissini-*

***Pork 72** -Crispy Pork Belly Served With A Cold Asian Salad And Spicy Sweet Soy And Orange Glaze- add additional Pork*

***Aged Sliders** -Genuine Dry Aged Ground Beef Grilled And Served On Small Round Rolls With Grilled Onions (Must Be Tried)- add additional Slider*

## ***1<sup>st</sup> Deck***

***Homemade Fresh Mozzarella And Tomato** Homemade Fresh Mozzarella Served With Vine-Ripened Tomatoes Drizzled With A Balsamic Reduction -*

***The Titanic** Classic Iceberg Wedge Salad Served With Baby Tomatoes, Maytag Blue Cheese And Apple Wood Smoked Bacon -*

***Our Ships Salad** Mixed Greens Served With Fresh And Dried Seasonal Fruit, Nuts And Our Own House Vinaigrette -*

***Caesar Salad** -Baby Romaine Hearts served with House Croutons, Parmigiano Reggiano Cheese and Traditional Lemon And Olive Oil Vinaigrette -*

***Panzanella** -Baby Spinach, Crusty Bread, Tomato Confit, And Fresh House Mozzarella Drizzled With Balsamic And Herbed Oil -*

*Add Shrimp(3), Chicken, Lobster Tail, Or Scallops(2-3) to any Salad Or Entree*

## *Main Galley*

### *From The Land*

***NY Strip- 14oz***

***Bone In Ribeye- 16oz***

*Either Choice Comes With Blue-Potato Lobster Puree, Our Seasonal Vegetable, And Finished With A Lime And Chili Compound Butter*

***House Smoked Pork Loin*** -Served With Baked Savory Apple, Seasonal Vegetable And A Local Maple Syrup Beurre Blanc

***Veal Duo***- Braised Veal Short Rib And Grilled Coffee Rubbed Veal Coulotte Served With Root Vegetable Hash Finished With Its Own Braising Liquid

### *From The Air*

***Pan Roasted Chef Stuffed Airline Chicken Breast***-Served With Risotto Croquettes, Our Seasonal Vegetable And Topped With A Pearl Onion Chicken Glace

***Pan Roasted Magret Duck Breast***- Served With Wild Mushrooms And Goat Cheese Risotto, House Made Duck Bacon And Our Seasonal Vegetable

### *From The Sea*

***Red Snapper***- Sous-Vide Fish Served With Whipped Carrot And Parsnip Puree', Spinach Gel And Finished With Truffle Foam

***Seafood Paella***- Served With Assorted Shellfish, Fresh Seafood, Roasted Vegetables, Chorizo Sausage And Saffron Rice

***Fresh Salmon Crusted With Sea Scallops***- Served With Wasabi-Mashed Potatoes, Sautéed Baby Vegetable, And Sweet Soy And Ginger Sauce

***Pan Roasted Caramelized Sea Scallops***- Pan Roasted Sea Scallops Served With Celeriac Puree And Roasted Root Vegetable, Finished With An Almond Butter

***Seafood Trio***- Butter Poached Lobster Tail Served With Shrimp And Garlic Raviolis, Sautéed Spinach, And A Crab Tomato Cream Sauce

### *From The Garden*

***Grilled Portobello, Shitake Vegetable Pasta*** -Grilled Portobello And Shitake Mushrooms Served With Parsnip And Carrot Pasta Finished In A Light Butter And Herb Sauce