

## ***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 Crab cake for*

***Shrimp Cocktail** -Jumbo Shrimp Poached in Our Own Boil Served with Our Own Homemade Cocktail Sauce - add additional Shrimp for*

***Duck Wontons** –Duck Confit with mixed cheeses stuffed into a wonton and fried served with a white balsamic caramel - add additional wonton.*

***Chef's Charcuterie** –The Chefs Choice of Meats, Cheeses, and Vegetables -*

***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, Parmigianino Reggiano Cheese and Traditional Lemon And Olive Oil Vinaigrette*

***The Popeye** -Baby Spinach, roasted shallots cornbread croutons and a warm bacon vinaigrette*

*Add to any Salad or Entree -Shrimp, Chicken, Lobster Tail, Or Scallops*

## *Main Galley*

### *From The Land*

***NY Strip- 14oz***

***Bone in Ribeye- 16oz***

*Either Cut, Comes with Smashed Fingerling Potatoes, Our Seasonal Vegetable, A Choice of a Chipotle Butter or Red Wine Au Poivre Sauce*

***Stuffed Pork Loin*** –*Stuffed with our own seasonal Stuffing, Seasonal Vegetable and A Bourbon Glace -*

***Bone in Veal Chop***- *Grilled Bone in Veal Chop with Sour Cream and Chive Mashed Potato, Fresh Vegetable -*

***Lamb Volcano***- *Slow Roasted Lamb Shank served with Oven Roasted Red Potatoes, Parsnips and Sautéed Spinach -*

### *From The Air*

***Pan Roasted Chef Stuffed Airline Chicken Breast (ask your server)***-*Served with Risotto Croquettes, Our Seasonal Vegetable and Topped with A Pearl Onion Chicken Glace -*

***Pan Roasted Magret Duck Breast***- *Served with Citrus Zest Risotto, House Made Duck Bacon wilted Spinach and a L'Orange Sauce -*

### *From The Sea*

***Creole Red Snapper***- *Pan Seared with a light dusting of spices, Dirty Rice and Succotash – your choice, regular or Spicy*

***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 Seared Sea Scallops Served with Champagne Pancetta Risotto and Corn Salsa*

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

### *From The Garden*

***Vegetarian*** – *Italian Portobello Cap served on a Vegetable Ragu -*

***Pasta Carbonara***-*Light Delicate Linguini tossed with a Pancetta Cream Sauce*