

Banquet Dining Options

Captain's Dinner: \$29.00

*Above Listed Prices Do Not Include Tax & Service Charge

Includes Warm Ciabatta Bread & Butter, Side Salad, Potato, Vegetable & Dessert

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 Piccata

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

Included is a partial list of menu items, please ask about our Harbor Hors d'oeuvres and additional Dessert menus

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
\$13.00 per person*

“The Open Sea”

Prices range from \$2.75/ beer & \$4.00 / drink

Bottomless Beverage Service

*Coke, Diet Coke, Sprite, Ginger Ale, Iced Tea, & Coffee
\$2.49 per person*