



DINNER

STARTER

Shrimp on the Rocks

horseradish cocktail sauce

Niçoise Tuna Salad

iceberg lettuce, black olives, string beans, egg, potatoes

Seafaring Stew

cioppino (fisherman's stew) with garlic bread

Calamari

Asian flavors, panko coating, Thai chili sauce

Ole Prawns

Spanish-style peeled prawns, garlic oil

Oysters on the Half Shell 6pcs *

18

red-and-pink peppercorn mignonette, 6 pieces

Fruits de Mer *

30

elaborate tiered-seafood display serving one, two or four guests oysters, shrimp, langoustine, lobster, mussels, clams, crab claws and seaweed salad (\$30 per person surcharge)

MAINS

RUDI'S DAILY FRESH CATCH

Chef Rudi's fresh catch from the trolley

Vegetarian Skewer

mediterranean filo cup, potato, goat cheese, spinach, garlic, oregano, lemon olive oil

Sea & Shore

lobster and steak

Poivre Perfection

steak frites with pepper sauce, crisp onion fries

Whole Shebang

asian-style with greens, ginger, sweet chili, soy

30

DESSERTS

Delight in the Air

chocolate triple truffle pot de crÈme, marshmallow

Mozartís Berry Composition

Salzburger Nockerl, Chef's Rudi's hometown berry soufflé

Chantilly Lace

mini croquembouche filled with chantilly cream, hot chocolate sauce

BEVERAGE

COCKTAILS

Blue Skies Margarita *18*

Strawberry Seaside Smash *18*

Choice of vodka or whiskey, lemon juice, mint leaves, strawberries, soda water

The Captain's Dog *18*

It's Time to Set Sail *18*

Whiskey, thyme syrup, peach and angostura bitters, soda water

Fresh Ginger Mojito *18*

White rum, lime juice, ginger syrup, mint leaves, ginger beer