



NAUTICAL BREEZES WITH a DIVERSE CULINARY EXPERIENCE

All menus include 3-1/2 hour “exclusive” cruise (time of your choice, w/ boarding 1/2 hour and cruising 3 hours) ~

Longneck Beers Domestic ~ House wines ~ House liquors ~ sodas ~ juices ~ coffee ~ tea

Buffet service / glass plates / silverware/ linens/skirting/ staffing

Options: choose one menu - dietary supplements available / special beverage orders welcomed

*** Foods are prepared fresh with no preservatives and no MSG**

30 - 74 adult PASSENGERS

Saturday cruising after 4pm

89.95 per person with alcohol beverages

79.95 per person with-out alcohol beverages

Sunday – Friday, Sat. Saturday concluded by 4pm

69.95 Per Person with alcohol beverages

59.95 per person with-out alcohol beverages served

18% service charge, 6% state tax

*** Custom menus welcomed**

*** Cruise may be susceptible to a fuel charge @\$150.00 (less than 50 guests)**

*** adding: top, call, super-liquors, liqueurs, import beer @ 10.00 per person**

*** sit down service @ 7.00 per person / Additional: “hour” boat time @ 800.00**

WHEEL HOUSE BANQUET “all hands to the ship”

Roasted “perfection” Turkey Breast-carved by chef

Baked Honey glazed Ham-carved w/ cherry sauce

Whipped Potatoes, gravy, Buttered Corn medley

Tossed garden “five” salad mix, dressings

Dinner “bakery” Rolls, butter, Dessert of your choice

Big “Captain” Eddy’s BBQ- “Yep Yep”

Cold “sliced” Deli style: Baked Ky. Ham, Smoked Turkey breast,

Pork BBQ shredded, Breads & Buns, Condiments, Sliced American cheese,

Lettuce, Dill Pickles, Tomato-sliced

Vegetable assorted iced - (assorted) w/ ranch dip

Fudge Brownies –w/o nuts

CHOOSE THREE: American “creamy” Potato Salad, Potato Chips

Creamy Cole Slaw, Scalloped Baked Beans & apples, Rigatoni w/ marinara sauce,

Watermelon, Corn on Cob, Baked Macaroni & cheddar cheese

SOUTHERN BBQ – “*howdy partner*”

*Barbecued ~ Pork baby back ribs *add \$5.00 per person
Baked boneless / skinless chicken breast – seasoned w/ BBQ on side
Bakery “dinner” rolls, butter
Scalloped apples & Brown Sugar “cinnamon” Baked Beans
Baked Macaroni and Cheddar Cheese / Tossed “five” Garden salad, Dressings
Dessert of your choice

Captain Gary’s Grill- Sky deck grilled “*Its goooooood!*”

Brats, Mettwurst, Hot “River” Dogs, Hamburgers (grilled)
Grilled chicken breast add 4.00 / Grilled salmon stks add 9.00
Sliced-American Cheese, Buns, Condiments
Lettuce, Dill Pickles, Tomato-sliced
Vegetable assorted iced - (assorted) w/ ranch dip
Fudge brownies - w or w/o nuts
CHOOSE THREE: American “creamy” Potato Salad or Potato Chips
Creamy Cole Slaw, Scalloped Baked Beans & apples, Rigatoni w/ marinara sauce,
Watermelon, Corn on Cob, Baked Macaroni & cheddar cheese

COCKTAIL AND HORS D'OEUVRES – *pass the Grey poupon please*

Steamboat Round of Beef & Honey Baked Ham w/ mini buns, croissants
Domestic assorted cheese boards w/ crackers
Raw assorted vegetable platter with dip
Chipped Smoked Beef & cream cheese, crackers
Buffalo wings w/ blu
Pumpnickel stuffed with spicy dip
Assorted tea "cocktail" cookies

MATE’S~STUFFED CHICKEN - *out of the coop*

Roasted "stuffed" boneless / skinless chicken breast w/seasoned bread or seafood stuffing
Oven browned red skinned potatoes'
Mixed vegetable medley - seasoned
Caesar summer salad - chef special
Bakery “dinner” rolls, butter
Dessert of your choice

Our Captains Pick



CHEF’S ~ SEA & STEAK - OUT – *Grilled sky deck*

add 12.50 per person; cowboys & cowgirls on deck for this catch
Grilled New York 8oz strip steaks (grilled on sight ~ sky deck)
Choose one: Grilled- Salmon Steaks, Tilapia, Veg Lasagna or Chicken Breast-“medallions”
Giant baked potato / sour cream
Green beans - w/ almonds seasoned
Tossed “five” summer garden salad, dressing's, croutons
Bakery “dinner” rolls - served warm, butter
Dessert of your choice

CAPTAIN’S BEEF & CHICKEN COMBO– *moo & squawk*

*Steamboat round of beef - aujus
Baked seasoned boneless/ skinless chicken breast w/ side sauces
Baked Potatoes, sour cream, butter
Bakery “dinner” Rolls / Broccoli with cheese sauce
Caesar salad / Dessert of your choice

*Substitute: Prime Rib of Beef “succulent” –carved by our chef, AuJus, horseradish sauce *add 5.00 PP

ADDITIONAL ENTRE' SUGGESTIONS

- Chicken qtrs. Roasted - Lemon Pepper or BBQ
- Baked Lasagna – Meat or Vegetarian.
- Manicotti stuffed w/ Italian Ricota cheese; served with Marinara or Alfredo sauce
- Chicken Breast “grilled”- boneless, skinless w/ fruit chutney
- Beef tips Stroganoff / Burgundy
- Chicken or Eggplant Pasta – Primavera
- Chicken Breast Parmesan /Alfredo
- Mahi-Mahi (Dolphin)
- Talapia
- Baked Cod w/ lemon butter
- Roasted Sirloin round of Beef – carved w/ Doj'on horseradish sauce
- Baked Chicken Breast – Kiev
- Baked Breast of Chicken stuffed w/ broccoli & cheddar cheese
- Baked Chicken Breast stuffed w/ seafood stuffing
- Stuffed Breast of Chicken w/ feta, spinach, & baby mushrooms
- Breast of Chicken - Cordon Blu served w/ ranch dressing
- Chicken Quarters (lemon Peppered) – grilled w/ side sauces
- Honey Baked “brown sugar” Ham w/ fruit sauce-carved
- Cornish Rock Hen - halves seasoned
- Stuffed “green” Peppers w/ spicy rice filling & tomato sauce
- Eggplant parmesan
- Jambalaya
- Roasted seasoned Turkey Breast - carved
- Pasta Gambino- white Parmesan sauce, shrimp, fresh basil, garlic, mixed peppers, pasta
- Added or substituted entrees' made be susceptible to a price addition

