

Menu

DINNER

Our ingredients are sourced locally.

JUST \$99
INCLUDES
2 HR CRUISE!

Appetizers

Caesar Salad

INCLUDED

Crispy romaine leaves tossed in our house made Caesar dressing topped with bacon bits, croutons & parmesan cheese.

Large bowl of Drunken Mussels & Buttered Roll

INCLUDED

Straight from the pristine waters of PEI, these mussels are plump, juicy, & bursting with ocean goodness, served in a lip-smacking broth with fresh buttered roll

Meals

½ PEI Lobster & 4 oz rib eye*

INCLUDED

From the salty shores of PEI! Half of a succulent 1.5 lb lobster cooked "Island style" - served cold with drawn butter AND a 4 oz rib eye cooked medium along with a seasonal vegetable medley for the best of surf & turf in PEI.

Dessert

Assorted Cheese Cakes, Mousse Cakes, &/or Carrot Cake

INCLUDED

Fresh made & decadent – the perfect way to end an evening on the water.

Coffee/Tea

Hot coffee & tea

INCLUDED

**Or one full lobster or one 8 oz rib eye*

Menu

DRINK

Our drinks are served topless.

Beer \$9

LOCAL

- Lone Oak Hollywood IPA (471ml)
- Lone Oak Fixed Link Pilsner (471ml)

OTHER

- Coors Light (471ml)

Cocktails \$9

- Colliding Tides Berry Vodka (471 ml)
- Colliding Tides Citrus Gin (471 ml)
- Grapefruit Paloma (355ml)
- Margarita (355ml)

Wine \$9

- Apothic Red (5oz)
- Kim Crawford White (5oz)

Mixed Drinks \$9

- Bootlegger's Rum & Coke (1oz)
- Goslings Dark & Stormy (1oz)
- Vodka 7 (1oz)

Non-Alcoholic Mocktails \$7

- Margarita
- Piña Colada
- Strawberry Rhubarb Gin & Tonic
- Passion Fruit Mojito

Coffee/Tea/Soda & More

- Bottomless Coffee/Tea (\$3)
- Coke (\$3)
- Diet Coke (\$3)
- 7UP (\$3)
- Goslings Ginger Beer (\$4)
- Shirley Temple (\$4)
- Nitro Cold Coffee (\$5)*

**Add a shot of Rum Cream for \$5 more*