



a Providence classic

COMMANDER'S MENU

APPETIZER

(SERVED FAMILY STYLE)

ASSORTED FRUIT & CHEESE PLATES

MINI CRAB & LOBSTER CAKES

CHOICE OF SOUP OR SALAD

CUP OF CLAM CHOWDER

CUP OF LOBSTER CHOWDER

GARDEN SALAD

BALSAMIC VINAIGRETTE

CAESAR SALAD

CHOICE OF ENTRÉE

GRILLED ATLANTIC SALMON

THREE ONION JAM; MASHED POTATO

SHRIMP SCAMPI

SUN-DRIED TOMATOES, FRESH GARLIC, BUTTER, WHITE WINE, LEMON, LINGUINI

BAKED HADDOCK

SEASONAL VEGETABLE

CHICKEN NAPOLETANA

HERB MARINATED GRILLED CHICKEN, NARRAGANSETT CREAMY FRESH MOZZARELLA, VINE
RIPE TOMATOES, GRILLED EGGPLANT, SQUASH, BASIL OIL

DESSERT

CHEF'S SIGNATURE DESSERT PLATTERS

COFFEE, TEA AND SOFT DRINKS INCLUDED

\$49 PER PERSON





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CAPTAIN'S MENU

WELCOME COURSE

JUMBO SHRIMP COCKTAIL

APPETIZER

(SERVED FAMILY STYLE)

ASSORTED SEAFOOD PLATTER

FRIED RI CALAMARI, SCALLOPS AND BACON, CLAMS CASINO

CHOICE OF SOUP OR SALAD

CUP OF CLAM CHOWDER

CUP OF LOBSTER CHOWDER

GARDEN SALAD

BALSAMIC VINAIGRETTE

CAESAR SALAD

CHOICE OF ENTRÉE

FILET MIGNON 10 oz.

GORGONZOLA BUTTER; MASHED POTATO

GEORGES BANK BAKED SEA SCALLOPS

SEASONAL VEGETABLE

HERB SHALLOT GRILLED SWORDFISH

RICE PILAF

GRILLED ATLANTIC SALMON

THREE ONION JAM; MASHED POTATO

CHICKEN NAPOLETANA

HERB MARINATED GRILLED CHICKEN, NARRAGANSETT CREAMY FRESH MOZZARELLA, VINE
RIPE TOMATOES, GRILLED EGGPLANT, SQUASH, BASIL OIL

DESSERT

CHEF'S SIGNATURE DESSERT PLATTERS

COFFEE, TEA AND SOFT DRINKS INCLUDED

\$59 PER PERSON





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ADMIRAL'S MENU

APPETIZERS

(SERVED FAMILY STYLE)

GRAND SHELLFISH PLATTER

COLD BABY LOBSTER, SHRIMP COCKTAIL, OYSTERS, LITTLENECKS

CHOICE OF SOUP OR SALAD

CUP OF CLAM CHOWDER

CUP OF LOBSTER CHOWDER

GARDEN SALAD

BALSAMIC VINAIGRETTE

CAESAR SALAD

CHOICE OF ENTRÉE

2 LB. STEAMED OR BAKED STUFFED LOBSTER

SEASONAL VEGETABLE

FILET MIGNON 10 OZ. & BAKED STUFFED SHRIMP

BÉARNAISE SAUCE; MASHED POTATO

FILET MIGNON 10 OZ. & BAKED SEA SCALLOPS

BÉARNAISE SAUCE; SEASONAL VEGETABLE

14 OZ. PORCINI ENCRUSTED CREEKSTONE NATURAL NY STRIP

GORGONZOLA BUTTER; MASHED POTATO

HERB SHALLOT GRILLED SWORDFISH

RICE PILAF

DESSERT

NEW YORK STYLE CHEESECAKE

KEY LIME PIE

CHOCOLATE LAYER CAKE

COFFEE, TEA AND SOFT DRINKS INCLUDED

\$79 PER PERSON





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HEMENWAY'S ASSORTED SEAFOOD PLATTER

CLAMS CASINO, BACON AND SCALLION WRAPPED SCALLOPS AND OUR RI CALAMARI
\$32.95 (SERVES 5 GUESTS)

HEMENWAY'S GRAND SHELLFISH PLATTER

COLD BABY LOBSTER, JUMBO SHRIMP COCKTAIL, OYSTERS AND LITTLENECK CLAMS
\$49.95 (SERVES 5 GUESTS)

HEMENWAY'S GRAND SHELLFISH TOWER

A LARGE VERSION OF OUR GRAND SHELLFISH PLATTER WITH ALASKAN KING CRAB LEGS
\$ 89.95 (SERVES 4-6)

RI CALAMARI

FRIED NATIVE RHODE ISLAND SQUID TOSSED WITH HOT PEPPERS AND GARLIC BUTTER
\$45 (SERVES 15 GUESTS)

FRUIT & CHEESE PLATTER

ASSORTED ARTISAN CHEESES SERVED WITH FRESH LOCALLY HARVESTED FRUIT
\$75 (SERVES 15 GUESTS)

BUFFALO WINGS

\$40 (50 PIECES)

BACON AND SCALLION WRAPPED SCALLOPS

\$55 (25 PIECES)

CLAMS CASINO

\$40 (25 PIECES)

VEGETARIAN STUFFED MUSHROOMS

\$40 (25 PIECES)

MINI CRAB & LOBSTER CAKES

\$85 (25 PIECES)

JUMBO SHRIMP COCKTAIL

\$75 (25 PIECES)

TOMATO & BASIL BRUSCHETTAS

\$40 (25 PIECES)

GRILLED CHICKEN SKEWERS

SERVED WITH A THAI PEANUT DIPPING SAUCE
\$45 (25 PIECES)

