



WEQUASSETT
ON THE WATER MENU

PICNIC BASKET FOR TWO \$70

Choice of 2 items from our
Signature Sandwiches or Salad bowls.
Includes a Chocolate Chip Cookie,
potato Chips, Whole fruit
and a Non-alcoholic beverage

SIGNATURE SANDWICHES

Carved herb roasted beef Sirloin
on Ciabatta bread, horseradish Cream,
arugula, pickled Red Onion*

Smoked turkey Club, Bacon, Bibb Lettuce,
tomato, Mayo, White bread

honey baked ham, aged Cheddar,
Spicy Mustard, Ciabatta

Salami, pepperoni, Capicola, provolone,
Red Onion, Shredded Lettuce, baguette

Vine ripe tomato and fresh mozzarella,
pesto, aged balsamic, bibb Lettuce, baguette

grilled Vegetables, hummus, quinoa, feta,
Whole Wheat Wrap

parisian tuna Salad, Olives, artichokes,
Red Onions, marinated Cucumber, Croissant

Chicken Salad, green apple, blue Cheese,
Walnuts, Bibb Lettuce, Croissant

SALAD BOWLS

All salad bowls come with choice of grilled chicken, shrimp,
salmon*, or tofu

Classic Caesar Salad, brioche Croutons,
parmesan Cheese

Summer greens, heirloom tomato,
Cucumber, radish, Red Onion,
feta Cheese, Citrus Vinaigrette

gem Lettuce, edamame, Shredded Carrot,
Orange Segments, Cucumber,
Sesame ginger dressing

babyKale, Spiced Chickpeas, goat Cheese,
Shaved almonds, avocado Vinaigrette

Crisp Lettuce, grilled Corn, black beans,
roasted Red pepper, Red Onion,
Jalapeno feta dressing

Chef James Hackney

An 18% service charge and 7.0% meals tax is added to your check.

All orders require at least 24-hour notice.

Cancellations must be made at least 3 hours prior to specified departure time.

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if anyone in your party has a food allergy.

SNACKS

All snacks priced for 2 people / 10 people

Lobster Salad tostadas, guacamole,
Corn Salsa, Sweet Chili 30/150

assorted artisan Cheese, fruit, Crackers 20/90

Charcuterie board, artisan Cured meats,
mustards, Crackers 25/100

house made French Onion dip, Cape Cod Chips 12/50

fresh mozzarella, heirloom tomatoes,
basil, aged balsamic 18/80

guacamole, house made Salsa, tortilla Chips 14/60

Vegetable Crudites with Creamy Ranch dip 10/40

hummus & tapenade, grilled pita bread 14/60

SEAFOOD COCKTAILS

All seafood cocktails are priced per dozen

Citrus poached Shrimp, Cocktail Sauce,
lemon Wedges 48

Lobster Cocktail, grapefruit, avocado Mousse 96

King Crab Salad, preserved lemon,
ponzu Cucumbers 108

tuna poke, Carrot, scallion,
Crispy Wonton, Spicy aioli* 72

miniature lobster rolls, brioche bun 84

BEVERAGES

Soft drinks (Coca Cola, diet Coke, Sprite) 6

bottled Juices (Orange, Cranberry, Lemonade, Iced-tea) 6

CANNED BEER

budweiser, bud light, Corona 6

Sam Adams Summer ale 7

Devil's Purse Handline Kolsch 8

Aeronaut a Year with Dr. Nandu IPA 8

WINES

fleur de mere rosé, Côtes de provençe, france 58

Josh Cellars rosé, California 50

laluca prosecco, treviso d.o.c., veneto, italy 58

Justin Vineyards Sauvignon blanc, Central Coast 58

Cloudy bay Sauvignon blanc, Marlborough,
New Zealand 74

J Vineyards & Winery, pinot noir, California 58

Josh Cellars Cabernet Sauvignon, bourbon barrel
reserve, North Coast 58