



**North Dock - Shore Dinner  
Thursday Evening**

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**Basin Harbor Bake Shop Cheddar Bay Biscuits**

**New England Ipswich Clam Chowder**

Westminster Oyster Crackers

**Steamed Prince Edward Island Mussels Marinere**

White Wine, Garlic, Shallots, Parsley & Grilled bread

**Bacon, Lettuce and Tomato Salad**

Creamy Aioli Dressing

**Seasonal Roasted Vegetables<sup>VG</sup>**

**Grilled Basil-Parmesan Corn on the Cob<sup>VG</sup>**

**Hand Cracked Boiled Lobster**

Drawn Butter & Lemon

**Pork Shank Osso Bucco**

Flavorful Tomato and Herb Sauce with dash of Orange zest

**Seafood Cakes with Cilantro Butter Sauce**

Salmon, Shrimp, White Fish & Crispy Kale Julienne

**Summer Vegetable Paella<sup>VG</sup>**

Saffron Rice, Sautéed diced of Green/Yellow Zucchini, Eggplant, Green Peas

**Marinated Grilled Spatchcock Misty Knoll Chicken breast**

Paprika, Ginger and Dijon Mustard Rub

**Kids' Selections**

**Ham & Cheese and Sweet Corn Quesadillas**

**Beef Chili with Corn**

**Broccoli and Gruyere Gratin**

**Toad in the Hole<sup>GF</sup>**

**Chocolate Bread Pudding with Vanilla Whipped Cream**

**Blueberry Lemon Trifle Jars**

**Red Berries Crumb Cake Station**

**Attended Wilcox Ice Cream Station**

(Vegan and Gluten free ice cream are available)

Ice Water, Lemonade, Iced Tea, Milk and Skim Milk  
Coffee, Decaffeinated Coffee and Assorted Teas

Dinner is \$52 for adult, \$26 for children plus an 18% service fee and 9% tax for guests not on a Full or Modified American Meal Plan. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.