DINNER

STARTERS

RAZOR CLAM CHOWDER
yukon gold potato, bacon, chive batons

CORN CUSTARD & BLACK BEAN SALAD *(v)*
tomatillo, peppadew, cilantro

WEDGE SALAD
smoked bacon, baby gem lettuce, blue cheese

HAMACHI CRUDO* *(gf)*
pickled rhubarb, hibiscus, basil

ROASTED BONE MARROW *(gf)*
pickled red onion, fresh herbs, toasted brioche

TREAT YOURSELF

RAW BAR

served with mary rose sauce, sriracha cocktail sauce, & champagne mignonette

PETIT PLATEAU* $40
1/2 maine lobster, east coast & west coast oysters, poached shrimp, steamed mussels, snow crab claws, middle neck clams

GRAND PLATEAU* $70
whole maine lobster, east coast & west coast oysters, crawfish, poached shrimp, middle neck clams, steamed mussels, snow crab claws, alaskan king crab legs

FROM THE GRILL

AGED TOMAHAWK STEAK* [32 OZ.] $65

(v) vegetarian (vv) vegan (gf) gluten free

Virgin Voyages' kitchens are not allergen-free environments.
Please inform our crew if you have a food allergy or any other special dietary need.
**Consuming raw or uncooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.*

THE WAKE

DINNER

MAINS

CRISPY POLENTA *(vv) (gf)*
slow roasted bell pepper, arrowleaf spinach, crème fraîche

SHRIMP & GRITS *(gf)*
smoked bacon, caper tomato sauce, aleppo pepper

PAN ROASTED ORA KING SALMON* *(gf)*
roasted beets, grilled holland leeks, lemon yogurt sauce, caviar

SALT-CRUSTED DORADE
caper lemon butter sauce

FROM THE GRILL

HERB ROASTED CHICKEN

HANGER STEAK* [6 OZ.]

FILET MIGNON* [7 OZ.]

NEW YORK STRIP* [12 OZ.]

NEW ZEALAND LAMB CHOPS*

SIDES

brown butter roasted wild mushrooms (v) (gf)

green asparagus & guindilla sauce (v) (gf)

creamed spinach (v)

french fries (vv)

twice baked potato & caramelized onions (v)

SAUCES

american-style steak sauce

tarragon salsa verde (vv) (gf)

romesco (vv) (gf)

bone marrow béarnaise

THE WAKE

M.08.04.21 O.04.05.21