

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

SHIP SHAPE MANHATTAN 12

Buffalo Trace Bourbon, Carpano Antica, Noilly Prat Dry, Angostura Bitters

PATRONA PALOMA 12

Patron Silver Tequila, fresh grapefruit, lime, soda

CAZADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

GOLDEN DUTCH MARTINI 12

Stroopwafel Liqueur, Angels Envy Bourbon, fresh lemon juice, Simple Syrup, Angostura



Taste the flavors of Caribbean on board with regionally inspired local dishes and ingredients.

STARTERS



CHICKEN CREOLE SALAD

celery, cayenne, dill pickles

FRESH MOZZARELLA AND ZUCCHINI

pine nuts, balsamic reduction, extra virgin olive oil

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

COCONUT CRUSTED SHRIMP

mango pepper salsa

CARIBBEAN SWEET POTATO & SAUSAGE SOUP

spice, garbanzo beans, coconut

BELGIAN ENDIVE AND BABY SPINACH

mandarin segments, avocado, strawberries

FRENCH ONION SOUP

Gruyère cheese crouton



The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.

www.asc-aqua.org

www.msc.org



Gluten Free



Vegetarian



No Sugar



Non-Dairy

If you have a food allergy or intolerance, please inform your server before placing your order.
*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness, especially if you have certain medical conditions.
An 18% service charge will be automatically added to your bar and beverage purchases.

Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

Cheese may be non-vegetarian.

MAINS



KINGSTON FRIED CHICKEN, CREOLE SAUCE
& cheese, Island slaw

mac

ORECCHIETTE WITH EGGPLANT AND PORK RAGOÛT
tomato, garlic, Asiago cheese

SAUTÉED VEAL TENDERLOIN *
candied lemon sauce, corn polenta

NEW YORK STRIP LOIN STEAK FRIES *
garlic herb butter

BAHAMIAN GROUPER BACON GRITS * spiced
pineapple jam

SPICED ROASTED CHICKEN
carrots, green beans, herb stuffing

SWISS POTATO CAKES 
wild mushrooms, sour cream, chives

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

PAN-SEARED SALMON WITH VEGETABLE CONFIT *
artichoke, tomato, onion, basil, lemon, celeriac and potato purée

5 OZ. FILET MIGNON & LOBSTER TAIL * 18
grilled asparagus, baked potato, garlic butter

12 OZ. PINNACLE GRILL STRIP LOIN STEAK* 20
shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

BY IRON CHEF MORIMOTO



FRESH GROUPER XO * 25
steam grouper, XO scallop sauce, Asian vegetables

LOBSTER 2 WAY 25
panko crusted and grilled lobster tails lemon soy butter, Japanese tartar sauce, tonkatsu, Asian mushroom, shishito pepper

DESSERTS

BLUEBERRY CROISSANT PUDDING
warm rum vanilla sauce

ARTISAN CHEESE SELECTION
provolone, pepper jack, swiss, brie

CARROT CAKE
cream cheese frosting

BLACK FOREST SUNDAE
vanilla ice cream, chocolate sponge, cherry compote

CHOCOLATE COFFEE PIE
brookie, caramel sauce

ICE CREAM OF THE DAY

STRAWBERRY CHEESECAKE
whipped cream



ESPRESSO 2.75
CAPPUCCINO 3.75

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