

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 Bitters



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

STARTERS



CHILI CARIBBEAN SHRIMP COCKTAIL

orange habanero aioli, citrus segments

SWEET TOMATO AND FRESH BUFFALO MOZZARELLA

aged balsamic vinegar, olive oil, basil, focaccia

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

JERKED OXTAIL CROQUETTE

pineapple jam, jerk mayo

GREEN CHILE AND CORN CHOWDER

roasted bell pepper, cilantro

RED BEET, FRISÉE, ORANGE SALAD

goat cheese, hazelnut

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.

service charge will be automatically added to your bar and beverage purchases.

An 18%

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

MAINS



SPICED PORK BELLY

pineapple salsa, roasted squash, sweet potatoes

BUCATINI CAPONATA

eggplant, olives, bell pepper, capers, basil, pine nuts



ROASTED BONELESS CHICKEN LEG

chimichurri, sweet pea risotto

BEEF POT ROAST

roasted parsnip and root vegetables, potato smash

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

FRESH BLUE COBIA *

saffron risotto, mussels, clams, peppers

SOUTHWESTERN SALMON BOWL *

black bean corn salsa, avocado brown rice, cilantro

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

VEGAN CURRIED VEGETABLE CUTLET

Indian spices, garbanzo beans, tomato sauce, baby bok choy



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 GROUPEL 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

CHOCOLATE HAZELNUT BREAD PUDDING

warm rum vanilla sauce

ARTISAN CHEESE SELECTION

edam, swiss, brie, gouda

PINEAPPLE UPSIDE DOWN CAKE

caramel, cherry, pecans, coconut cream

STRAWBERRY SUNDAE

vanilla ice cream, strawberry compote, crushed biscotti

CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied pecans, marshmallow

ICE CREAM OF THE DAY

LEMON TORTE

lemon cream



ESPRESSO 2.75

CAPPUCCINO 3.75

*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