

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

CAZADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

COSMOPOLITAN 12

Absolut Citron, Cointreau, cranberry, lime

BAHAMA MAMA 10.75

Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

PUSSER'S PAINKILLER™ 11.25

Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

FEATURED BEER 7.75

150th HAL Pils



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

STARTERS



JERKED CHICKEN EGG ROLL

island slaw, chili mango

CARPACCIO OF BEEF TENDERLOIN *

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

SALMON & TUNA POKE *

crème fraiche, chili, plantain

CHICKEN AND CHORIZO SOUP

Spanish rice, saffron, carrots, bell peppers

JICAMA AND MANGO SALAD

butter lettuce, cucumber cilantro

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
Added



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



JERK LAMB SHANK
sweet potato mash

MAFALDINI WITH CHICKEN AND POBLANO CREAM
tomato, cilantro and corn kernels

NEW YORK STRIP LOIN STEAK FRIES *
garlic herb butter

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

RED WINE BRAISED BRISKET
paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

CRISPY SWEET-AND-SOUR SHRIMP
steamed jasmine rice, sweet-and-sour vegetables

BARBECUE SALMON BOWL *
mango, avocado, brown rice, asparagus

THREE CHEESE VEGETABLE ENCHILADA
salsa Roja, Black bean casserole



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

JAMAICAN BREAD PUDDING
warm rum vanilla sauce

KEY LIME PIE
whipped cream

DOUBLE CHOCOLATE CHEESECAKE
white chocolate sauce

BANANA PUDDING 
vanilla sponge, cake crumbs

ARTISAN CHEESE SELECTION
havarti, asiago, gouda, blue cheese

BROWNIE PEANUT SUNDAE
vanilla ice cream, brownie chunks, peanuts, rainbow sprinkles, caramel sauce

ICE CREAM OF THE DAY

ESPRESSO 2.75
CAPPUCCINO 3.75

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