

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,

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 AND CALLALOO SOUP
butternut squash, garlic, thyme, toasted coconut

EGGPLANT HUMMUS DIP 
whole-wheat pita chips

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

MOZZARELLA SALAD WITH RIPE TOMATOES
cucumbers, taggiasca olives

SALMON CHOP CHOP SALAD *
cucumber, cherry tomatoes, avocado, bacon, green beans, mustard mayo dressing

BAJAN SHRIMP CAKES
spring onions, pineapple salsa

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



FRESH MAHI MAHI DIABLO *
cilantro rice, guajillo chilies, chipotle, tomato

SPAGHETTI AGLIO E OLIO
shrimp, parsley, roma tomato

SMOKED CARNE ASADA
rice, black beans, guacamole, warm flour tortillas

NEW YORK STRIP LOIN STEAK FRIES *
garlic herb butter

PORT BRASIED LAMB SHANK
butter bean puree, gremolata

ROASTED PORK BACK RIBS
espresso-barbecue sauce, spinach fennel, potato rosti

BROILED SALMON WITH HERB MUSTARD GLAZE*
roasted leeks, red bell pepper, mashed potatoes

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

VEGAN SMOKY SWEET CORN, TOFU FRITTERS
vegetable caponata



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

CHOCOLATE BREAD PUDDING
warm rum vanilla sauce

ARTISAN CHEESE SELECTION
young gouda, leiden, pepper jack, brie

COCONUT CREAM PIE
whipped cream, mango sauce

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

CHOCOLATE CARAMEL TART
crushed honeycomb, cookie tuile

ICE CREAM OF THE DAY

CHOCOLATE DELIGHT 
chocolate sponge, chocolate mousse

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