

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

PATRONA PALOMA 12

Patron Silver Tequila, fresh grapefruit, lime, soda

COSMOPOLITAN 12

Stoli Citros vodka, Cointreau, cranberry, lime

SHIP SHAPE MANHATTAN 12

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

CAZADORES MARGARITA 11

Cazadores Blanco Tequila, Lime, Cointreau

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



SPICED COCONUT CRUSTED MEATBALLS

pork, garlic aioli

WATERMELON AND FETA CHEESE

mint, orange, arugula

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

SEARED TUNA, LIME, AND CHILI *

scallion, siracha mayo, mango, passion fruit

CARROT AND COCONUT SOUP

ginger, orange, chives, crème fraiche

MIXED LETTUCE SALAD

roasted beets, chopped egg, red onion

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



CORNMEAL CRUSTED ROCKFISH *
okra, tomato, coconut shrimp bisque

FUSILLI A LA VODKA
pancetta, marinara, cream

PRIME RIB OF BEEF AU JUS *
green bean almandine, sugar-glazed carrots,
baked potato

**NEW YORK STRIP LOIN
STEAK FRIES ***
garlic herb butter

PORK CHOP, APPLE AND CABBAGE
cider jus, roasted baby potatoes

CHICKEN PARMIGIANA
fresh mozzarella, zucchini, spaghetti,
basil-tomato sauce

MEDITERRANEAN SALMON BOWL *
quinoa, tomatoes, olives, crispy chickpeas, feta
cheese, lemon garlic sauce

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

PARMESAN BAKED ZUCCHINI
basil, spaghetti, garlic, sauteed spinach

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

CARIBBEAN BREAD PUDDING
warm rum vanilla sauce

ARTISAN CHEESE SELECTION
havarti, asiago, gouda, blue cheese

DULCE DE LECHE CHEESECAKE
coconut meringue

COOKIES AND CREAM SUNDAE
vanilla ice cream, chocolate cake crumbs,
Oreo cookies

CARIBBEAN DARK CHOCOLATE CAKE
spiced rum, whipped cream

ICE CREAM OF THE DAY

ORANGE-LIME PANNA COTTA
vanilla bean



ESPRESSO 2.75
CAPPUCCINO 3.75

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