

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon

SHIP SHAPE MANHATTAN 12

Buffalo Trace Bourbon, Carpano Antica,

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



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.

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.

Cheese may be non-vegetarian.

MAINS



CORNMEAL CRUSTED ROCKFISH *

okra, tomato, coconut shrimp bisque

SPAGHETTI AGLIO E OLIO

shrimp, parsley, roma tomato

NEW YORK STRIP LOIN

STEAK FRIES *

garlic herb butter

ROASTED PORK BACK RIBS

espresso-barbecue sauce, spinach fennel, potato rosti

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

SMOKED CARNE ASADA

rice, black beans, guacamole, warm flour tortillas

PORT BRASIED LAMB SHANK

butter bean puree, gremolata

BROILED SALMON WITH HERB MUSTARD

GLAZE*

roasted leeks, red bell pepper, mashed potatoes

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

COCONUT CREAM PIE

whipped cream, mango sauce

CHOCOLATE CARAMEL TART

crushed honeycomb, cookie tuile

CHOCOLATE DELIGHT

chocolate sponge, chocolate mousse

ARTISAN CHEESE SELECTION

young gouda, leiden, pepper jack, brie

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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