

# 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

## LEMON DROP MARTINI 12

Chopin Vodka, Cointreau, Lemon



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](http://www.asc-aqua.org)

[www.msc.org](http://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



**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 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

**JAMAICAN BREAD PUDDING**  
warm rum vanilla sauce

**ARTISAN CHEESE SELECTION**  
havarti, asiago, gouda, blue cheese

**KEY LIME PIE**  
graham crackers, whipped cream

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

**DOUBLE CHOCOLATE CHEESECAKE**  
white chocolate sauce

**ICE CREAM OF THE DAY**

**BANANA PUDDING**   
vanilla sponge, cake crumbs

**ESPRESSO 2.75**  
**CAPPUCCINO 3.75**

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