

# DRINKS

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## DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh

## SHIP SHAPE MANHATTAN 12

Buffalo Trace bourbon, Carpano Antica,

## APEROL SPRITZ 11

Aperol Aperitivo, prosecco, club soda, fresh orange

## TRADER VIC'S MAI TAI 12

Appleton Aged Rum, orange curaçao, fresh lime juice, orgeat

## BLUE HAWAII 11

Ketel One Vodka, Pineapple, Coconut, Lemon, Blue Curacao

## FEATURED BEER 7.75

Corona



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

# STARTERS

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## SHRIMP HABANERO COCKTAIL

spicy orange aioli, citrus segments

## SWEET TOMATO AND FRESH BUFFALO MOZZARELLA

aged balsamic vinegar, olive oil, basil, focaccia

## CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

## MEXICAN TOSTADAS

chili con carne, lettuce, cheese

## GREEN CHILE AND CORN CHOWDER

roasted bell pepper, cilantro

## RED BEET, FRISÉE, ORANGE SALAD

goat cheese, hazelnut

## FRENCH ONION SOUP

Gruyère cheese crouton



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.

# MAINS



## FRESH MAHI MAHI DIABLO \*

cilantro rice, guajillo chilies, chipotle, tomato

## ENCHILADA BARBACOA

avocado-corn salsa, lime cilantro rice

## ROASTED BONELESS CHICKEN LEG

chimichurri, sweet pea risotto

## BEEF POT ROAST

roasted parsnip and root vegetables, potato smash

## GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

## BUCATINI CAPONATA

eggplant, olives, bell pepper, capers, basil, pine nuts

## SOUTH WESTERN SALMON BOWL \*

black bean corn salsa, avocado brown rice, cilantro

## RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

## VEGAN CURRIED VEGETABLE CUTLET

Indian spices, garbanzo beans, tomato sauce, baby bok choy

## 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

## MANGO BLUEBERRY CRISP

French vanilla ice cream

## ARTISAN CHEESE SELECTION

## MEXICAN FLAN

sweetened condensed milk, orange zest, whipped cream

## STRAWBERRY SUNDAE

vanilla ice cream, strawberry compote, crushed biscotti

## CHOCOLATE FUDGE BROWNIE CHEESECAKE

candied pecans, marshmallow

## ICE CREAM OF THE DAY

Vanilla Ice Cream, coconut, Fudge Tracks NSA

## LEMON TORTE

lemon cream

## ESPRESSO 2.75

CAPPUCCINO 3.75

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