

DRINKS

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

Red Stripe



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

STARTERS



CHICKEN AND CHORIZO SOUP

spanish rice, saffron, carrots, bell peppers

SEAFOOD DEVEILED EGGS *

smoked salmon, crab, honey-mustard dressing

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

CHICKEN AND TABBOULEH SALAD

hummus, pomegranate dressing

BOSTON LETTUCE WITH CRUMBLLED GORGONZOLA CHEESE

toasted garlic croutons, chives, tomato

SPINACH AND ARTICHOKE DIP

cream cheese, parmesan cheese, celery, focaccia sticks

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 GROUPER SALSA PICANTE *

olives, capers, tomatoes, pilaf rice, zucchini

PENNE CAPRESE

tomato, basil, mozzarella

FAJITAS DE POLLO

spiced chicken, tortillas, bell pepper, guacamole, sour cream, tomato-cilantro rice

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

SPICED PORK BELLY

pineapple salsa, roasted squash, sweet potatoes

SPAGHETTI MEATBALLS

marinara sauce

CITRUS SALMON BOWL *

Pearl saffron couscous, golden raisins, toasted pine nuts, spinach, lemon butter

CHILE RELLENOS

poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

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

STRAWBERRY CRISP

French vanilla ice cream

CINNAMON RICE PUDDING

raisins, evaporated milk

DOUBLE CHOCOLATE TART

crème anglaise

STRAWBERRY CREAM

lemon, vanilla sponge, whipped cream

ARTISAN CHEESE SELECTION

SMORES SUNDAE

Vanilla ice cream, brownie chunks, toasted marshmallows, graham crumbs, chocolate sauce

ICE CREAM OF THE DAY

Vanilla Ice Cream, Cheesecake with Raspberry Swirl, Cookie Dough NSA

ESPRESSO 2.75

CAPPUCCINO 3.75

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