

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

APEROL SPRITZ 11

Aperol Aperitivo, prosecco, club soda, fresh orange

BLUE HAWAII 11

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

SHIP SHAPE MANHATTAN 12

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

TRADER VIC'S MAI TAI 12

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

FEATURED BEER 7.75

Blue Moon



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

STARTERS



DOS FRIJOLES SOUP

kidney and black beans, garlic, chili, cumin, orange zest

EGGPLANT HUMMUS DIP

whole-wheat pita chips

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

SMOKED SALMON ROSETTES *

bay shrimp salad, salmon caviar

ARUGULA, ARTICHOKE, FARRO SALAD

taggiasca olive, salami

CHORIZO CHEESE DIP FUNDIDO

avocado, sour cream, tortilla chips

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 TERIYAKI SALMON BOWL *

cauliflower rice, avocado, spinach, sesame seeds

FARFALLE BOSCAIOLA

tomatoes, onions, pancetta, white wine, olive oil, Parmesan cheese

BEEF SUKIYAKI

thinly sliced beef, bamboo shoots, shitake mushrooms, cabbage, tofu, soba noodle

PORK CHOP, APPLE AND CABBAGE

cider jus, roasted baby potatoes

FLANK STEAK WITH ROASTED SHALLOT VINAIGRETTE *

chessy polenta, snow peas

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

CATFISH ESCABECHE *

pickled vegetables, rice & beans, charred scallion

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

EGGPLANT CANNELLONI PARMIGIANO

asparagus risotto

CLUB ORANGE DAILY SPECIAL

VEAL CUTLET, GREEN OLIVES AND THYME *

mushroom risotto

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

PEAR CRISP
ice cream

ARTISAN CHEESE SELECTION

STROOPWAFEL CHEESECAKE
caramel

BLACK FOREST SUNDAE
vanilla ice cream, chocolate sponge, cherry compote

OPERA CAKE
chocolate ganache, coffee butter cream, hazelnut

ICE CREAM OF THE DAY
Vanilla Ice Cream, Biscotti Caramel Swirl, Neapolitan NSA

CHOCOLATE DELIGHT
chocolate sponge, chocolate mousse

ESPRESSO 2.75
CAPPUCCINO 3.75

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