

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

Samuel Adams



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

STARTERS



SEARED AHI TUNA CARPACCIO *

jicama chips, papaya-ginger relish

CHICKEN CREOLE SALAD

celery, cayenne, dill pickles

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

ARANCINI POMODORO

mozzarella, ratatouille, basil

SWEET CORN SOUP

chicken dumplings, leek, thyme

MIXED LETTUCE SALAD

roasted beets, chopped egg, red onion

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



SEARED FRESH STRIPED BASS WITH MANGO AVOCADO RELISH *

mashed potatoes, pesto-sautéed cherry tomatoes, bacon-wrapped, fava beans

SPAGHETTI ALL 'AMATRICIANA

spicy roma tomato sauce, crisp pancetta, basil

BEEF BOURGUIGNON

parsley potato, pearl onions, mushrooms, lardons

CHICKEN CORDON BLEU

home fried potatoes, green peas

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

NEW YORK STRIP LOIN *

potato wedges, garlic herb butter

MEDITERRANEAN SALMON BOWL *

red rice, tomatoes, olives, crispy chickpeas, feta cheese, lemon garlic sauce

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

VEGETARIAN BEAN TACO WITH SALSA VERDE

corn, Monterey Jack cheese, lime-cilantro rice

CLUB ORANGE DAILY SPECIAL

CARDAMOM-ORANGE ROASTED LEG OF LAMB *

white beans, spinach

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 GROUPEL 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

BANANA CRISP

French Vanilla Ice Cream

ARTISAN CHEESE SELECTION

LILIKOI SPONGE CAKE ROLL

passion fruit, vanilla sponge

COOKIES AND CREAM SUNDAE

Vanilla ice cream, chocolate cake crumbs, Oreo cookies

CHOCOLATE COCONUT TRIFLE

fresh berries, chocolate ganache, toasted coconut

ICE CREAM OF THE DAY

Vanilla Ice Cream, Banana, Butter Pecan NSA

TROPICAL FRUITS CHEESECAKE

fruit salsa

ESPRESSO 2.75

CAPPUCCINO 3.75



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