

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

APEROL SPRITZ 11

Aperol Aperitivo, prosecco, club soda, fresh orange

COSMOPOLITAN 12

Absolut Vodka, Cointreau, cranberry and lime juice

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



CHICKEN AND CORN SOUP

smoked chicken, corn, scallions, bell pepper

PICKLED RED BEET WITH GOAT CHEESE

pine nut vinaigrette

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

PROSCIUTTO, GENOA SALAMI, MELON, AND FIGS

crostini, olives, sun-dried tomato

ISLAND SALAD

bibb lettuce, avocado, tomato, red beans, French green beans, garbanzo beans

CHICKEN, HAM, PARMESAN CROQUETTE

spiced saffron aioli

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



MACADEMIA CRUSTED HAWAIIAN FRESH MARLIN *
Kalbi sauce, sweet potatoes

ZITI WITH SAUTEED ANDOUILLE SAUSAGE
marinara, cayenne

CHICKEN PARMIGIANA
fresh mozzarella, zucchini, fettuccini, basil-tomato sauce

BEEF POT ROAST, GARLIC CLOVES
baby carrots, cherry tomatoes, frizzled onions

NEW YORK STRIP LOIN STEAK FRIES *
garlic herb butter

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

SOUTH WESTERN SALMON BOWL
black bean corn salsa, avocado brown rice, cilantro

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

BEYOND BEEF STUFFED SQUASH
paprika, oregano, tomato

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

MANGO BLUEBERRY CRISP
French vanilla ice cream

ARTISAN CHEESE SELECTION

CHOCOLATE CROQUANT
rice krispies, chocolate mousse, meringue, raspberry, hazelnut

COOKIE DOUGH SUNDAE
vanilla ice cream, assorted cookie crumbs, chocolate sauce

PASSION FRUIT CHEESECAKE
strawberry sauce, chocolate cookie crumbs

ICE CREAM OF THE DAY
Vanila Ice Cream, Coconut, Fudge Tracks NSA

STRAWBERRY CREMEUX
vanilla sponge, whipped cream

ESPRESSO 2.75
CAPPUCCINO 3.75



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