

# 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

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 DEVILED 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 GROUPEL SALSA PICANTE \***  
olives, capers, tomatoes, pilaf rice, zucchini

**PENNE CAPRESE**  
tomato, basil, mozzarella

**SPICED PORK BELLY**  
pineapple salsa, roasted squash, sweet potatoes

**FAJITAS DEL POLLO**  
spiced chicken, tortillas, bell pepper, guacamole, sour cream, tomato-cilantro rice

**SPAGHETTI MEATBALLS**  
marinara sauce

**GARLIC-HERB ROASTED CHICKEN**  
avocado-tomato corn salad

**CITRUS SALMON BOWL \***  
Pearl saffron couscous, golden raisins, toasted pine nuts, spinach, lemon butter

**RUSTIC HOME-MADE LASAGNA**  
tomato sauce, basil

**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 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

**STRAWBERRY CRISP**  
French vanilla ice cream

**ARTISAN CHEESE SELECTION**

**CINNAMON RICE PUDDING**  
raisins, evaporated milk

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

**DOUBLE CHOCOLATE TART**  
crème anglaise

**ICE CREAM OF THE DAY**  
Vanilla Ice Cream, Cheesecake with Raspberry Swirl, Cookie Dough NSA

**STRAWBERRY CREAM**  
lemon, vanilla sponge, whipped cream

**ESPRESSO 2.75**  
**CAPPUCCINO 3.75**

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