

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

Dos Equis



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

STARTERS



CHILLED LUMPIA

rice paper-wrapped pulled pork, toasted peanuts, hoisin

GRILLED PINEAPPLE WITH HONEY-RICOTTA

hazelnut crumble, dates

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

SHRIMP QUESADILLA

jalapeno-guacamole, pico de gallo

SALMON CHOP CHOP SALAD

cucumber, cherry tomatoes, avocado, bacon, fava beans, mustard mayo dressing

DOS FRIJOLEZ SOUP

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

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



PORK KATSU

jasmine rice, baby bok choy, Japanese curry sauce

FETTUCCINE WITH BEEF SHORT RIB BOLOGNESE

oregano, parmesan

BUTTERMILK FRIED CHICKEN

mashed potatoes, collard green, gravy

PORT BRAISED LAMB SHANK

butter bean puree, gremolata

BROILED SALMON WITH HERB MUSTARD GLAZE*

roasted leeks, red bell pepper, mashed potatoes

NEW YORK STRIP LOIN STEAK FRIES *

garlic herb butter

SEARED CHILEAN HAKE, PINEAPPLE SAUCE *

vanilla basmati rice, sauteed spinach, pine nuts

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

VEGAN SMOKY SWEET CORN, TOFU FRITTERS

vegetable caponata

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

RHUBARB CRISP

French Vanilla Ice Cream

ARTISAN CHEESE SELECTION

COCONUT CREAM PIE

whipped cream, mango sauce

BROWNIE PEANUT SUNDAE

Vanilla ice cream, brownie chunks, peanuts, rainbow sprinkles, caramel sauce

CHOCOLATE CARAMEL TART

crushed honeycomb, cookie tuile

ICE CREAM OF THE DAY

Vanilla Ice Cream, Chocolate Chip Cookie Dough, Amaretto NSA

RASPBERRY MOUSSE SWISS ROLL

whipped cream, chocolate shavings



ESPRESSO 2.75

CAPPUCCINO 3.75

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