

# DRINKS

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## **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

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## **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

## 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

## 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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