

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

Stella Artois



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

STARTERS



MAUI GOLDEN PINEAPPLE

pomegranate, strawberry

KAUAI-STYLE POKE

tuna, salmon, sesame, tomatoes, ginger, avocado, sesame kalbi dressing

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

PACIFIC-STYLE SHRIMP

sweet-spicy soy, peanut dipping sauce

CHICKEN AND WONTON SOUP

scallions, soya, sesame

ROASTED BRUSSELS SPROUTS AND WALNUT SALAD

grated parmesan cheese

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



MACADAMIA CRUSTED MAHI MAHI WITH FRESH MANGO SALSA *

ginger, cilantro, red rice, vegetable-coconut stew

SPAGHETTI CHITARRA BACON AND KALE

zucchini, squash, tomato, parmesan, pine nuts

PARMESAN-COATED PORK LOIN

artichoke mushroom ragoût, mascarpone polenta, zucchini and red bell peppers

ROAST DUCK BREAST WITH MANGO AND SOY

smashed redskin potato, green onion, snow peas

SPICED ROASTED CHICKEN

carrots, green beans, herb stuffing

NEW YORK STRIP LOIN STEAK FRIES *

garlic herb butter

CHARRED SUGAR CRUSTED SALMON *

corn, bell pepper rice pilaf, broccoli, pine nuts

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

TUSCAN VEGAN SAUSAGE AND BEAN STEW

rosemary focaccia

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

CHERRY CRISP

French vanilla ice cream

ARTISAN CHEESE SELECTION

HAUPIA COCONUT PUDDING

toasted coconut

STRAWBERRY SUNDAE

Vanilla ice cream, strawberry compote, crushed biscotti

DOBASH CAKE

chocolate chiffon

ICE CREAM OF THE DAY

Vanilla, Tiramisu, Coffee Fudge NSA

NEOPOLITAN LAYERED CAKE

Vanilla sponge, chocolate, strawberry 

ESPRESSO 2.75

CAPPUCCINO 3.75

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