

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
Amstel Lite



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

STARTERS



LOMI-LOMI
marinated salmon, Spanish onions, diced tomato, cilantro, lime juice

QUINOA AND POMEGRANATE
roasted pumpkin, goat cheese

CLASSIC CAESAR SALAD
Parmesan cheese, garlic croutons, anchovies

SHANGHAI LUMPIA
pork, shrimp, Thai chili

PUMPKIN SOUP cream,
croutons, pumpkin seeds

BOSTON LETTUCE SALAD WITH ASPARAGUS
walnuts, dried cherries and feta

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 HAWAIIAN FRESH ALBACORE TUNA *
saffron risotto, mussels, clams, peppers

BUCATINI AGLIO E OLIO
shrimp, parsley, roma tomato

ROASTED SPICED LAMB LEG, MANGO MINT SALSA *
red bean coconut rice, braised butternut squash

GARLIC-HERB ROASTED CHICKEN
avocado-tomato corn salad

SPICED PORCHETTA
roasted squash, plum sauce, smashed taro root

NEW YORK STRIP LOIN STEAK FRIES *
garlic herb butter

GRILLED SALMON WITH GINGER-CILANTRO PESTO*
basmati rice, sautéed Swiss chard, garlic, cherry tomatoes

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

VEGAN ROASTED CARROTS AND SHALLOTS WITH CHERMOULA
red skin potatoes, pine nuts

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

STRAWBERRY CRISP
French vanilla ice cream

ARTISAN CHEESE SELECTION

BANANA CREAM PIE
cashew crust, crème patisserie, caramel

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

CHOCOLATE HAZELNUT SLICE
caramel popcorn

ICE CREAM OF THE DAY
Vanilla Ice Cream, Rum Raisin, Cookie dough NSA

STRAWBERRY CHEESECAKE
whipped cream

ESPRESSO 2.75
CAPPUCCINO 3.75



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