

DRINKS

DUTCH 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

SHIP SHAPE MANHATTAN 12

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

APEROL SPRITZ 11

Aperol Aperitivo, prosecco, club soda, fresh orange

TRADER VIC'S MAI TAI 12

Appleton Aged Rum, orange curaçao, fresh lime juice, orgeat

COSMOPOLITAN 12

Absolut Vodka, Cointreau, cranberry and lime juice

FEATURED BEER 7.75

Corona



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

STARTERS



KALUA PORK TACOS

soft tortilla, pickled red onions, cilantro, pineapple salsa

HAWAIIAN FRUIT

sliced, coconut shavings, lime sugar syrup

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

SHRIMP, MANGO POKE

avocado, sesame, soya, green onion

UDON NOODLE SOUP WITH PORK

shiitake mushrooms, ginger, sesame seeds and green onions

ARUGULA AND PUMPKIN SALAD

Pine nuts, tomato, feta 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



AZTECA GRILLED SHRIMP

chipotle pepper, scallion, polenta, bell peppers

FUSILLI A LA VODKA

pancetta, marinara, cream

TRI TIP BEEF WITH CREAMED LEEKS AND BACON

*
thyme roasted potatoes, frizzled parsnip

VEAL AND SAGE MEATBALLS

soft polenta, tomato, provolone

GARLIC-HERB ROASTED CHICKEN

avocado-tomato corn salad

HULI HULI CHICKEN

Sweet soy glaze, macaroni salad

HONEY SRIRACHA SALMON BOWL *

jasmine rice, avocado, cucumber, edamame

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

SWEET-AND-SOUR TOFU

ginger, garlic, Chinese five spice, bell pepper, onion, pineapple, basmati 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

PEACH CRISP

French vanilla ice cream

ARTISAN CHEESE SELECTION

CARROT CAKE

cream cheese frosting

BLACK FOREST SUNDAE

vanilla ice cream, chocolate sponge, cherry compote

CHOCOLATE COFFEE PIE

brookie, caramel sauce

ICE CREAM OF THE DAY

Vanilla Ice Cream, Cookie & Cream, Mint Chocolate Chip NSA

KEY LIME PARFAIT

toasted coconut



ESPRESSO 2.75

CAPPUCCINO 3.75

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