

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

BLUE HAWAII 11

Ketel One Vodka, Pineapple, Coconut, Lemon, Blue Curacao

FEATURED BEER 7.75

Heineken



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

STARTERS



SHRIMP TACOS, AVOCADO AND LIME

cilantro salsa, mango and black beans

PEACHES, PROSCIUTTO, MINT

maple syrup, lime

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

FRESH MOZZARELLA AND ZUCCHINI

pine nuts, balsamic reduction, extra virgin olive oil

BLACK BEAN SOUP

garlic, cumin, mango salsa

BELGIAN ENDIVE AND BABY SPINACH

mandarin segments, avocado, Strawberries

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



HAWAIIAN FRESH STRIPED MARLIN CAPONATA*
risotto verde, red pepper oil

PENNE PRIMAVERA

fresh vegetables, white wine cream, asiago cheese

TURKEY ROAST AND CRANBERRY

apple-pecan stuffing, dill carrots, brussels sprouts, candied sweet potato

GRILLED PORK CHOP, CREAM CORN

roasted tomato salsa, Mexican rice

NEW YORK STRIP LOIN STEAK FRIES *

garlic herb butter

SMOKED CARNE ASADA

rice, black beans, guacamole, warm flour tortillas

CITRUS SALMON BOWL

pearl saffron couscous, golden raisins, toasted pine nuts, spinach, lemon butter

RUSTIC HOME-MADE LASAGNA

tomato sauce, basil

SWISS POTATO CAKES

wild mushrooms, sour cream, chives

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

COCONUT KEY LIME PIE

chantilly cream

STRAWBERRY SUNDAE

Vanilla ice cream, strawberry compote, crushed biscotti

CHOCOLATE BANANA TART

caramel, walnut, chocolate sauce, chantilly cream

ICE CREAM OF THE DAY

Vanilla Ice Cream, Rocky Road, Coffee Fudge NSA

BLUEBERRY CHEESECAKE

graham cracker crust



ESPRESSO 2.75

CAPPUCCINO 3.75

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