

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

Red Stripe



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

STARTERS



COCONUT CRUSTED SHRIMP

mango pepper salsa

SMOKED CHICKEN WITH GOLDEN RAISINS

curried celery remoulade

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

ROASTED TAHINI BEET DIP

Pine nuts, cauliflower, olive oil, cilantro, focaccia

DOUBLE BAKED POTATO SOUP

cheddar cheese, chive, bacon bits

JICAMA AND MANGO SALAD

butter lettuce, cucumber cilantro

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 ONO WITH OLIVES, ONIONS, AND PEPPERS *
creamy mascarpone polenta, green beans

RIGATONI WITH CHICKEN MEATBALLS
basil, Parmesan

CALF'S LIVER WITH APPLES AND PANCETTA
caramelized onion, sautéed spinach, potato
pancake

**NEW YORK STRIP LOIN
STEAK FRIES ***
garlic herb butter

BRAISED BEEF BRISKET CRIOLLA
beer, yellow potato, corn

WIENER SCHNITZEL
veal, home-fried potatoes, lingonberry
compote, asparagus, carrots

BROWN SUGAR GLAZED SALMON *
roasted root vegetables, cranberry pecan rice
pilaf, brown sugar glazed

RUSTIC HOME-MADE LASAGNA
tomato sauce, basil

OVEN-BAKED EGGPLANT PARMIGIANA
provolone cheese, spaghetti, marinara sauce

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

RHUBARB CRISP
French Vanilla Ice Cream

ARTISAN CHEESE SELECTION

MANGO COCONUT SLICE
graham crackers, whipped cream

BROWNIE PEANUT SUNDAE
vanilla ice cream, chocolate sponge, cherry
compote

CHOCOLATE CINNAMON CAKE
horchata cream, ganache

ICE CREAM OF THE DAY
Vanilla Ice Cream, Pistachio, Amaretto NSA

LEMON CREAM
strawberry, vanilla sponge, whipped
cream

ESPRESSO 2.75
CAPPUCCINO 3.75

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