

# DRINKS

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**DUTCH 150 11**  
De Lijn Gin, Sparkling Wine, fresh lemon

**SHIP SHAPE MANHATTAN 12**  
Buffalo Trace bourbon, Carpano Antica,

**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**  
Stella Artois



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

# STARTERS

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**POZOLE ROJO**  
hominy grits, braised pork, avocado-lime salsa

**WATERMELON AND FETA CHEESE**  
mint, orange, arugula

**CLASSIC CAESAR SALAD**  
Parmesan cheese, garlic croutons, anchovies

**THAI BEEF AND PICKLED PAPAYA \***  
scallions, cilantro, lime

**SHIITAKE AND SPRING MIX SALAD**  
carrot, scallion, daikon radish, water chestnuts

**SEAFOOD SPRING ROLL**  
sweet chili sauce

**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



**BAKED SALMON, GREEN CHILI SAUCE**  
pilaf rice, zucchini, tomato

**ORECCHIETTE WITH EGGPLANT AND PORK RAGOÛT**  
tomato, garlic, Asiago cheese

**PRIME RIB OF BEEF AU JUS \***  
green bean almandine, sugar-glazed carrots, baked potato

**GRILLED LAMB CHOPS, OREGANO, APPLE CHUTNEY \***  
butternut squash, cherry tomatoes

**ROASTED PORK BACK RIBS**  
espresso-barbecue sauce, spinach fennel, potato rosti

**GARLIC-HERB ROASTED CHICKEN**  
avocado-tomato corn salad

**PARMESAN-PANKO BAKED HOKI \***  
caper-gherkin aioli, crushed potatoes, zucchini

**RUSTIC HOME-MADE LASAGNA**  
tomato sauce, basil

**PARMESAN BAKED ZUCCHINI**  
basil, spaghetti, garlic, sauteed spinach

**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

**BANANA CRISP**  
French Vanilla Ice Cream

**ARTISAN CHEESE SELECTION**

**MARGARITA CAKE**  
frosting, vanilla sponge, tequila

lime **COOKIES AND CREAM SUNDAE**  
Vanilla ice cream, chocolate cake crumbs, Oreo cookies

**CHOCOLATE CARAMEL TRIFLE**  
graham crackers, cajeta cream

**ICE CREAM OF THE DAY**  
Vanilla Ice Cream, Cinnamon, Butter Pecan NSA

**WILD BERRY PANNA COTTA**  
berry glaze

**ESPRESSO 2.75**  
**CAPPUCCINO 3.75**



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