
LUNCH AT SEA

SMALL PLATES

TROPICAL FRUIT MEDLEY

kiwi, mango, lychees, papaya,
Malibu dressing, coconut

ALMOND CHICKEN TENDER

honey-dijon mustard sauce

ASSORTED GARDEN GREENS

hearts of palm, carrot, tomato, scallion

MINISTRONE SOUP

pinto beans, tomato, parmesan

INDULGE

CRAB LOUIE SALAD \$10

jumbo lump crab, hard-boiled eggs, tomato,
asparagus, iceberg lettuce, Louis dressing

LOBSTER ROLL \$13

Cape Cod potato chips

10 OZ NEW YORK STRIP LOIN* \$15

grilled asparagus, scalloped potatoes, cipollini
onions

 Vegetarian

 Gluten Free

 Non-Dairy

 No Sugar Added

LARGE PLATES

BARBECUE PULLED-PORK SANDWICH

kaiser bun, spicy slaw, sweet potato fries

GOUDA BURGER WITH CABERNET ONIONS*

dijon spread, romaine lettuce, French fries

PENNE ALLA VODKA

pancetta, cream, tomato

MASSAMAN BEEF CURRY

coconut, pineapple, potato, peanuts, coconut rice

SPICED HADDOCK*

cherry tomatoes, red onions, Spanish rice

COCONUT LIME BROWN RICE

red beans, mango, ginger, cayenne pepper,
cilantro, pickled red onion

SWEETS

BLUEBERRY PIE

vanilla ice cream

ICE CREAM OF THE DAY

Biscotti Caramel Swirl, Neapolitan

ALMOND FRUIT CAKE

almond butter cake, cherries, Frangelico whipped
cream

PEAR BELLE-HELENE

vanilla ice cream, poached pear slices, chocolate
sauce, whipped cream

If you have a food allergy or intolerance, please inform your server before placing your order.

* Public Health Advisory: consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase the risk for foodborne illness, especially if the consumer has certain medical conditions.

An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required.