

LUNCH AT SEA

SMALL PLATES

MELON AND PAPAYA 
jalapeno, cilantro, coconut

BBQ CHICKEN SPRING ROLL
cucumber-apple slaw, peanuts

MIXED ITALIAN GARDEN 
tomato, roasted vegetables, olives, red onions,
mozzarella cheese
make it your main with grilled chicken or salmon *

CREAM OF FOUR MUSHROOM
shiitake, oyster mushroom, enoki, button

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

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.

LARGE PLATES

FRENCH DIP*
beef jus, French fries

BACON EGG BURGER*
caramelized onion, brioche bun, Emmenthaler
cheese, French fries

BUCATINI WITH CREAMY FOUR-
MUSHROOM SAUCE 
button, shiitake, portabella, oyster mushroom,
parmesan cheese

CHICKEN KORMA
cashews, basmati rice, toasted coconut, almonds,
mango chutney

OVEN ROASTED SALMON WITH
CUCUMBER RELISH*
warm cabbage slaw, dipping sauce

BLACK BEANS ON TOAST WITH
AVOCADO 
grilled cherry tomatoes, olive oil, pickled red
onion, cilantro

SALMON WITH TAHINI DRESSING*
spinach-cauliflower rice

SWEETS

COCONUT RASPBERRY TART
mango tartare, vanilla sauce

ICE CREAM OF THE DAY

CHOCOLATE ÉCLAIR 
chocolate custard

MANGO SUNDAE
vanilla ice cream, diced mango, mango sauce,
whipped cream