

Drinks

- Dutch 150 \$11** De Lijn Gin, Sparkling Wine, fresh lemon juice
- Bahama Mama \$11** Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine
- Pusser’s Painkiller™ \$13** Pusser’s Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg
- El Presidente \$11** Planteray 3 Star, Vermouth blanc, dashes of orange curaçao and grenadine
- Trader Vic’s Mai Tai \$12** Appleton Aged Rum, orange curaçao, fresh lime juice, orgeat
- Featured Beer \$7.75** Juneau Juice Hazy IPA



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

Appetizers



Jamaican Beef Patty Caribbean coleslaw

- Seafood Deviled Eggs*** **GF** smoked salmon, crab, honey-mustard dressing
- Eggplant Hummus Dip** **V** whole-wheat pita chips
- French Onion Soup** Gruyère cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Salmon Salad** **GF** cucumber, tomato, avocado, bacon, green beans, mustard dressing
- Chicken Noodle Soup** **GF** Vegetables, celery, carrots, corn kernel

V Vegetarian **GF** Gluten Free **ND** Non-Dairy **NS** No Sugar Added

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.



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.
Cheese may be non-vegetarian.

Mains

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Jerked Pork Tenderloin*  peanuts, black beans, rice pilaf, collard greens
- Spaghetti Aglio e Olio** shrimp, parsley, Roma tomato
- Parmesan-Crusted Chicken Breast** basil mashed potatoes, honey-Dijon mustard
- New York Strip Loin, Steak Fries *** garlic herb butter
- Jamaican Braised Oxtail** peas n' rice, cabbage slaw
- Rustic Home-Made Lasagna** tomato sauce, basil
- Chili Prawns with Garlic Butter*** red rice, spinach
- Citrus Salmon Bowl***  saffron couscous, raisins, pine nuts, spinach, lemon butter
- Chile Rellenos**  poblano, Monterey Jack, green chili sauce, Mexican rice

Featured

- 5 oz Filet Mignon & Lobster*** **\$18** grilled asparagus, baked potato, garlic butter
- 12 oz Pinnacle Grill Strip Loin Steak*** **\$20** baked potato, creamed spinach

By Global Fresh Fish Ambassador ***Chef Morimoto***

- Crispy Fried Market Whole Fresh Fish*** **\$25** sweet tamarind chili sauce, picked vegetables
- Yuzu Butter Grilled Lobster Tails** **\$25** seasonal Asian greens

Desserts

- Blueberry Croissant Pudding** warm rum vanilla sauce
- Caribbean Malibu Cream** coconut, pineapple, banana, yogurt
- Double Chocolate Tart** crème anglaise
- Strawberry Cream**  lemon, vanilla sponge, whipped cream
- Artisan Cheese Selection**  provolone, pepper jack, Swiss, brie
- S'mores Sundae** vanilla ice cream, brownie, marshmallow, graham, chocolate sauce
- Ice Cream of the Day**  Vanilla Ice Cream, Cheesecake with Raspberry Swirl, Cookie Dough
- Cappuccino** 3.75 **Espresso** 2.75

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