

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



- Corn and Salt Fish Fritter** garlic aioli
- Quinoa and Pomegranate** goat cheese
- Prosciutto, Genoa Salami, Melon and Figs** crostini, olives, sun-dried tomato
- French Onion Soup** Gruyère cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Belgian Endive and Baby Spinach** mandarin segments, avocado, strawberries
- Cauliflower Coconut Bisque** coriander, roasted chili oil

Vegetarian Gluten Free Non-Dairy 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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Roasted Grouper, Chickpea, Chorizo Stew zucchini, cilantro lime rice
- Spaghetti Meatballs** marinara sauce
- Smoked Beef Brisket*** garlic red skin smashed potatoes, spicy slaw
- Calf's Liver, Apples, Pancetta** caramelized onion, spinach, potato pancake
- Grilled Pork Chop, Red Mojo** * black bean rice, chayote
- Rustic Home-Made Lasagna** tomato sauce, basil
- Turkey Roast, Cranberry** pecan stuffing, carrots, Brussels sprout, sweet potato
- Teriyaki Salmon Bowl***  cauliflower rice, avocado, spinach, sesame seeds
- Eggplant Cannelloni Parmigiano**  asparagus risotto

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
- Yuzu Butter Grilled Lobster Tails** **\$25** seasonal Asian greens

Desserts

- Jamaican Bread Pudding** warm rum vanilla sauce
- Stroopwafel Cheesecake** caramel
- Opera Cake** chocolate ganache, coffee butter cream
- Blueberry Pie**  whipped cream
- Artisan Cheese Selection**  provolone, pepper jack, Swiss, brie
- Black Forest Sundae** vanilla ice cream, chocolate sponge, cherry compote
- Ice Cream of the Day** Vanilla Ice Cream, Biscotti Caramel Swirl, Neapolitan 
- Cappuccino** 3 .75 **Espresso** 2.75

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