

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 cura ao and grenadine
- Trader Vic’s Mai Tai \$12** Appleton Aged Rum, orange cura ao, 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

-  **Chili Caribbean Shrimp Cocktail***   orange habanero aioli, citrus segments
- Sweet Tomato, Fresh Buffalo Mozzarella**   balsamic, olive oil, basil, focaccia
- Jerked Oxtail Croquette** pineapple jam, jerk mayo
- French Onion Soup** Gruy re cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Red Beet, Fris e, Orange Salad**   goat cheese, hazelnut
- Green Chile and Corn Chowder**  roasted bell pepper, cilantro

 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.

www.asc-aqua.org



ASC-C-43573



MSC-C-65108

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

	Ginger Mango Chicken Reggae potatoes, creamy yoghurt, lime sauce
Bucatini Caponata	eggplant, olives, bell pepper, capers, basil, pine nuts
Spiced Pork Belly	pineapple salsa, roasted squash, sweet potatoes
Southwestern Salmon Bowl*	  black bean corn salsa, avocado brown rice, cilantro
Beef Pot Roast*	roasted parsnip and root vegetables, potato smash
Rustic Home-Made Lasagna	tomato sauce, basil
Ocean Queen Hake*	saffron risotto, mussels, clams, peppers
Garlic-Herb Roasted Chicken*	avocado-tomato corn salad
Vegan Crusted Portabella Mushroom	 butter bean mash

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
<i>By Global Fresh Fish Ambassador Chef Morimoto</i>		
Crispy Fried Market Whole Fresh Fish*	\$25	sweet tamarind chili sauce, picked vegetables
Yuzu Butter Grilled Lobster Tails	\$25	seasonal Asian greens

Desserts

Chocolate Hazelnut Bread Pudding	warm rum vanilla sauce
Pineapple Upside Down Cake	caramel, cherry, pecans, coconut cream
Chocolate Fudge Brownie Cheesecake	pecans, marshmallow
Lemon Torte	 lemon cream
Artisan Cheese Selection	 provolone, pepper jack, Swiss, brie
Strawberry Sundae	vanilla ice cream, strawberry compote, crushed biscotti
Ice Cream of the Day	 Vanilla Ice Cream, Coconut, Chocolate
Cappuccino 3.75	Espresso 2.75

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