

Drinks

Dutch 150 \$11 De Lijn Gin, Sparkling Wine, fresh lemon juice

Bahama Mama \$12 Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

Cazadores Margarita \$12 choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

Pusser's Painkiller™ \$13 Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

Trader Vic's Mai Tai \$13 Appleton Aged Rum, orange curaçao, fresh lime juice, orgeat

Featured Beer \$7.75 Bud Light



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

Appetizers



Tortilla Soup with Mushrooms avocado, radish, ancho

Mozzarella Salad with Ripe Tomatoes cucumbers, taggiasca olives

Chicken and Tabbouleh Salad hummus, pomegranate dressing

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Arugula and Pumpkin Salad pine nuts, tomato, feta cheese

Bajan Shrimp Cakes Spring onions, pineapple salsa

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

www.msc.org



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



Fresh Mexican Mahi Mahi Diablo* cilantro rice, guajillo chilies, chipotle, tomato

Penne Basil Pesto, Eggplant burrata, olive oil

Smoked Carne Asada rice, black beans, guacamole, warm flour tortillas

Chicken Paillard coconut, coriander, new potatoes, wholegrain mustard jus

New York Strip Loin, Steak Fries * garlic herb butter

Rustic Home-Made Lasagna tomato sauce, basil

Roasted Pork Back Ribs espresso-barbecue sauce, spinach fennel, potato rosti

Broiled Salmon, Herb Mustard Glaze * leeks, bell pepper, mashed potatoes

Vegan Sweet Corn, Tofu Fritters vegetable caponata

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

Chocolate Bread Pudding warm rum vanilla sauce

Coconut Custard Pie whipped cream, mango sauce

Chocolate Caramel Tart crushed honeycomb, cookie tuile

Cherry Crumble Tart vanilla sauce

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Hot Fudge Sundae vanilla ice cream, warm chocolate ganache, nuts, marshmallows

Ice Cream of the Day Vanilla Ice Cream, Banana, Butter Pecan

Cappuccino 3.75 **Espresso** 2.75

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