

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

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

El Presidente \$13 Planteray 3 Star, Vermouth blanc, dashes of orange curaçao and grenadine

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

Featured Red Wine \$11 Hedges C.M.S Red Blend

Featured White Wine \$11 Chateau Ste. Michelle Riesling

Featured Beer \$7.75 Red Stripe



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

Appetizers



Chili Caribbean Shrimp Cocktail* GF ND
orange habanero aioli, citrus segments

Crostini, Fresh Tomato basil extra virgin olive oil, aged balsamic vinegar

Jerked Oxtail Croquette pineapple jam, jerk mayo

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Red Beet, Frisée, Orange Salad V GF goat cheese, hazelnut

Green Chile and Corn Chowder GF roasted bell pepper, cilantro

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.

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

-  **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
- Beef Pot Roast*** roasted parsnip and root vegetables, potato smash
- Rustic Home-Made Lasagna** tomato sauce, basil
- Fresh Red Snapper*** 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
- By Global Fresh Fish Ambassador **Chef Morimoto***
- Crispy Fried Market Whole 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
- Cappuccino** 3.75 **Espresso** 2.75

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