

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 \$13 Chateau Smith Cabernet Sauvignon

Featured White Wine \$13 Kendall Jackson Chardonnay

Featured Beer \$7.75 Corona Extra



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 V GF cucumber, tomato, avocado, bacon, green beans, mustard dressing

Chicken and Callaloo Soup GF butternut squash, garlic, thyme, toasted coconut

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



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

New York Strip Loin, Steak Fries* garlic herb butter

Jamaican Braised Oxtail peas n' rice, cabbage slaw

Rustic Home-Made Lasagna tomato sauce, basil

Grilled Fresh Cobia with Ancho Chili Sauce* rice pilaf, carrots, green beans

Citrus Salmon Bowl* saffron couscous, raisins, pine nuts, spinach, lemon

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 Fish* \$25 sweet tamarind chili sauce, picked vegetables

Yuzu Butter Grilled Lobster Tails \$25 seasonal Asian greens

Desserts

Blueberry Bread 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

Cappuccino 3.75 **Espresso** 2.75

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