

# Drinks

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**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 \$12** Santa Margherita Pinot Grigio

**Featured Beer \$7.75** Heineken



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

# Appetizers

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**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

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](http://www.asc-aqua.org)



ASC-C-43573

[www.msc.org](http://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

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**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

**Ocean Queen Fresh Red Snapper\*** saffron risotto, mussels, clams, peppers

**Garlic-Herb Roasted Chicken\*** avocado-tomato corn salad

**Vegan Crusted Portabella Mushroom** butter bean mash

# Featured

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**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, picked vegetables

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

# Desserts

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**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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