

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 \$12 Santa Margherita Pinot Grigio

Featured Beer \$7.75 Coors Light



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

Appetizers



Caribbean Pepper Pot beef, pork, scotch bonnet

Roasted Tahini Beet Dip pine nuts, cauliflower, olive oil, cilantro, focaccia

Smoked Chicken with Golden Raisins curried celery remoulade

French Onion Soup Gruyère cheese crouton

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Iceberg Wedge Salad sun-dried tomatoes, bacon, croutons, pickled red onions

Seafood Spring Roll sweet chili sauce

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



Caribbean 'Jerk' Chicken Breast okra, coconut shrimp bisque

Rigatoni with Chicken Meatballs Jamaican peas & rice, grilled pineapple spears

Spiced Lamb Leg mango mint salsa, red coconut rice, braised Butternut squash

Crispy Porchetta sage buttered potatoes, roasted vegetables

Tri-Tip Beef With Roasted Spring Onions* baby tomatoes, aged balsamic

Rustic Home-Made Lasagna tomato sauce, basil

Bahamian Grouper with bacon Grits* spiced pineapple jam

Grilled Miso Glazed Salmon* miso ginger glaze, scallions, red bell pepper

Beyond Meat Curry Coconut Meatballs 🌱 Thai red curry, eggplant, 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

Cinnamon Bread Pudding warm rum vanilla sauce

Mango Coconut Slice graham crackers, whipped cream

Turtle Pie Oreo crust, caramel pecan, chocolate mousse

Neapolitan Cake 🌱 chocolate mousse, strawberry mousse and white mousse

Artisan Cheese Selection 🌱 provolone, pepper jack, Swiss, brie

Cookie Dough Sundae vanilla ice cream, assorted cookie crumbs, chocolate sauce

Ice Cream of the Day Vanilla Ice Cream

Cappuccino 3 .75 **Espresso** 2.75

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