

## DRINKS

**Dutch 150 10**

De Lijn Gin, Sparkling Wine, fresh lemon juice

**Cazadores Margarita 10.75**

Cazadores Blanco Tequila, Lime, Cointreau

**Cosmopolitan 12.00**

Stoli Citros vodka, Cointreau, cranberry, lime

**Bahama Mama 10.75**

Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

**Pusser's Painkiller™ 10.75**

Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

**Featured Beer 7.75**

150th Hal Pils

**After Dinner Cordial - B52 9.25**

Baileys, Kahlua, Grand Marnier with Souvenir Cordial Glass \$3.25

## STARTERS

**PORT TO TABLE**

**Chili Caribbean Shrimp Cocktail**

orange habanero aioli, citrus segments

**Sweet Tomato and Fresh Buffalo Mozzarella** 🌿

aged balsamic vinegar, olive oil, basil, focaccia

**Chicken, Ham, Parmesan Croquette**

spiced saffron aioli

**Green Chili and Corn Chowder** 🌿

roasted bell pepper, cilantro

**French Onion Soup**

gruyère cheese crouton

**Classic Caesar Salad**

parmesan cheese, garlic croutons, anchovies

**Chopped Garden Salad** 🌿 **GF**

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

**PORT TO TABLE**

Regionally inspired local dishes and ingredients so you can taste Caribbean right here onboard.

An 18% service charge is automatically applied to all beverage and for-purchased a la carte menu items. Your check may reflect an additional tax for certain ports or itineraries. Prices are subject to change.

## MAINS

### **PORT TO TABLE** Jerked Pork Tenderloin \* **GF**

peanuts, black beans, rice pilaf, collard greens

### **Bucatini Caponata**

eggplant, olives, bell pepper, capers, basil, pine nuts

### **Roasted Boneless Chicken Leg**

chimichurri, sweet pea risotto

### **Fresh Snapper \***

saffron risotto, mussels, clams, peppers

### **Curried Vegetable Cutlet**

Indian spices, garbanzo beans, tomato sauce, baby bok choy

### **Beef Pot Roast**

roasted parsnip and root vegetables, potato smash

### **Garlic-Herb Roasted Chicken**

avocado-tomato corn salad

### **Grilled Salmon with Capers and Dill \*** **GF**

cilantro rice

### **Rustic Home-Made Lasagna**

tomato sauce, basil

MORIMOTO

### **Morimoto Epice Lobster Tails \* 25**

lemon foam, seasonal vegetables

### **Fresh Halibut XO \* 25**

Asian vegetables, dried shrimp, scallop XO sauce

### **5 oz. Filet Mignon & 5 oz. Lobster \* 18**

grilled asparagus, baked potato, garlic butter

### **12 oz. Pinnacle Grill Strip Loin Steak \* 20**

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

FEATURED

## DESSERTS

**Brazo de Mercedes** meringue and vanilla custard

**Chocolate Fudge Brownie Cheesecake** candied pecans, marshmallow

**Lemon Torte** light and refreshing **NS**

**Chocolate Hazelnut Bread Pudding** warm rum vanilla sauce

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

**Ice Creams & Hot Fudge Sundae with Nuts**

**Espresso 2.50**

**Cappuccino 3.50**



Vegetarian



Gluten Free



Non-Dairy



No Sugar Added

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 foodborne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.