

DRINKS

Dutch 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

Cazadores Margarita 11

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™ 11.50

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

Featured Beer 7.75

Corona

After Dinner Cordial - Nutty Irishman 9.25

Frangelico & Bailey's Irish Cream with Souvenir Cordial Glass

STARTERS

PORT TO TABLE Jamaican Beef Patty Caribbean coleslaw

Seafood Deviled Eggs *

smoked salmon, crab, honey-mustard dressing

Chicken and Tabbouleh Salad

hummus, pomegranate dressing

Boston Lettuce with Crumbled Gorgonzola Cheese

toasted garlic croutons, chives, tomato

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

Borlotti Bean and Pasta Soup

parmesan and olive oil

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 Spiced Pork Belly

pineapple salsa, roasted squash, sweet potatoes

Penne Caprese

tomato, basil, mozzarella

Parmesan-Crusted Chicken Breast

basil-mashed potatoes, snap peas, honey-dijon mustard sauce

Fresh Grouper with Onion, Olives and Pepper *

creamy mascarpone polenta, green beans

Spaghetti Meatballs

marinara sauce

New York Strip Loin Steak Fries *

garlic herb butter

Chile Rellenos

poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

Salmon with Amber Beer Béarnaise *

maple-glazed carrots, crispy mashed potato cakes

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

Red Velvet Cake cream cheese frosting

Chocolate Coconut Napoleon strawberry, chocolate ganache

Mango Mousse Terrine lychee, passion fruit

Jamaican 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.