

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

STARTERS

PORT TO TABLE

Corn and Salt Fish Fritter garlic aioli

Quinoa and Pomegranate 🌿

roasted pumpkin, goat cheese

Seared Black Pepper Duck Breast *

apple-celeriac salad, lingonberry cream

Arugula and Pumpkin Salad 🌿

pine nuts, tomato, feta cheese

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

Chicken and Chorizo Soup

Spanish rice, saffron, carrots, bell pepper

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 Jerk Lamb Shank *

Sweet potato mash

Farfalle Boscaiola

tomatoes, onions, pancetta, white wine, olive oil, Parmesan cheese

Flat Iron Steak Chimichurri *

jalapenos pepper jack polenta, green beans

Parmesan-Panko Baked Fresh Durade*

caper-gherkin aioli, crushed potatoes, zucchini

Eggplant Cannelloni Parmigiano

asparagus risotto

Buttermilk Fried Chicken

mashed potatoes, sauteed green, gravy

Broiled Salmon with Herb Mustard Glaze *

roasted leeks, red bell pepper, mashed potatoes

New York Strip Loin Steak Fries *

garlic herb butter

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

Australian Pavlova kiwi, fresh berries, mango sauce, chantilly cream, toasted almonds

Chocolate Caramel Tart chocolate shavings

Almond Fruit Cake almond butter cake, cherries, berries, Frangelico whipped cream 

Chocolate 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.