

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

Red Stripe

STARTERS

PORT TO TABLE Shrimp Tacos, Avocado and Lime

cilantro salsa, mango and black beans

Grilled Asparagus and Artichoke

hazelnut-yogurt

Thai Beef and Pickled Papaya *

scallions, cilantro, lime

Radicchio and Caramelized Pear Salad

frisée, grilled red pepper, blue cheese

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

Black Bean Soup

garlic, cumin, mango salsa

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

Calf's Liver with Apples and Pancetta

caramelized onion, sauteed spinach, potato pancake

Fettuccine with Beef Short Rib Bolognese

oregano, parmesan

Parmesan-Coated Veal Loin

artichoke mushroom ragoût, mascarpone polenta, and French green beans

Fresh Cobia Escabeche* **GF**

pickled vegetables, rice & beans, Charred scallion

Beyond Meat Curry Coconut Meatballs **V**

Thai red curry, eggplant, jasmine rice

Jamaican Braised Oxtail

peas n' rice, cabbage slaw

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Grilled Salmon with Ginger-Cilantro Pesto* **GF**

basmati rice, sautéed Swiss chard, garlic, cherry tomatoes

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

Dulce De Leche Cheesecake coconut meringue

Chocolate & Whiskey Torte raspberry

Chocolate Delight chocolate cake, dark chocolate ganache, white chocolate mousse, chocolate shavings **NS**

Coconut 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

V Vegetarian **GF** Gluten Free **ND** Non-Dairy **NS** 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.