

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

Jerked Chicken Egg Roll island slaw, chili mango

Carpaccio of Beef Tenderloin *

olive oil, Reggiano-Parmigiano, whole grain mustard sauce

Salmon and Tuna Poke

crème fraiche, chili, plantain

Frisee Lettuce, Bacon, and Red Skin Potato **GF**

boiled egg, cherry tomato, cucumber

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

Tortilla Soup with Mushrooms 

avocado, radish, ancho

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 Slow Roasted Spiced Lamb Leg *

mango mint salsa, red coconut rice, braised butternut squash

Mafaldini with Chicken and Poblano Cream

tomato, cilantro, and corn kernels

Red Wine Braised Brisket

paprika-infused onions, buttermilk mashed potatoes, snow peas, carrots, broccoli

Crispy Sweet-and-Sour Shrimp

steamed jasmine rice, sweet-and-sour vegetables

Three Cheese Vegetable Enchilada

salsa roja, black bean casserole

New York Strip Loin Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Roasted Salmon with Granny Smith Apple Butter *

baby zucchini, baby turnips

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

Strawberry Romanoff Grand Marnier, vanilla ice cream

Double Chocolate Tart crème anglaise

Apple Strudel vanilla sauce 

Coconut Bread Pudding warm rum vanilla sauce

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Ice Creams & Hot Fudge Sundae with Nuts

Espresso 3.50

Cappuccino 3.75

 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.