

Caribbean Dinner

Starters

Guadeloupe-Style Shrimp Tails

mixed greens with mango sauce

Guacamole & Corn Tortillas

avocado, onion, tomato and lime

Jerk-Marinated Pork Salad

crispy greens, tropical pineapple, cherry tomatoes and shaved red onion, lime coconut dressing with cilantro

Caribbean Fish Soup

yuca, coconut milk

Chef's Suggestion

Caribbean Lamb Curry

tender pieces of lamb simmered in a savory Caribbean curry sauce with carrots and baby potatoes, served with coconut rice and sweet and tangy mango chutney

Did you Know?

Curry is an intricate part of the Jamaica culture. Indian indentured servants who were brought to the then English Colony brought the spice to Jamaica in the 17th century.

Origins of curry began before the British arrived in India in 1608. If you go back further in time to when the Portuguese arrived in India in 1498 and introduced chili.

Entrées



Caribbean Salad

diced pineapple, baby shrimp, palm hearts, lime fillets, mixed greens, and tomato wedges
Lemon vinaigrette dressing

Shrimp and Grits

cajun-seasoned shrimp over cheddar grits

Fisherman's Plate

grilled calamari and jerk-marinated fish fillet, dirty rice and freshly sautéed vegetables, spiced mango pineapple salsa

BBQ Pork Ribs

baked jacket potato filled with applewood-smoked bacon, sour cream, and chives



Jamaican Patties Filled with Sweet Potatoes and Swiss Chard

sweet-and-spicy jerk sauce

Desserts

Caribbean Rum Cake

coconut ice cream

Florida Key Lime Pie

vanilla whipped cream

New York Cheesecake

your choice of caramel, chocolate, strawberry, peach, and passion fruit toppings

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge



Arroz con Leche

cinnamon rice pudding

Ice Cream and Sorbet

ask your waiter for our assortment of ice cream and sorbets



No Sugar Added Ice Cream

ask your waiter for our daily selection

Cheese Plate



Fresh Fruit Plate

• If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

• If you require a special diet please ask our Restaurant Manager one day in advance.

• *Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions..

• Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.



Featured Selection

Meats by Linz* 8-oz grilled beef tenderloin with béarnaise or green peppercorn sauce	\$ 19.99
Meats by Linz* 14-oz Porterhouse steak with béarnaise or green peppercorn sauce	\$ 19.99
Broiled Cold Water Lobster Tail hot drawn butter	\$ 19.99
Side Dishes seasoned steak fries or loaded baked potato, sautéed mushrooms, grilled asparagus, sautéed seasonal vegetables, steamed rice, or whipped potatoes	

18% restaurant gratuities automatically added to all purchases.

Classic Favorites

Chilled Jumbo Shrimp Cocktail horseradish cocktail sauce	
French Onion Soup splash of Jack Daniel's, Gruyère cheese crostini	
Caesar Salad crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing	
Mezzi paccheri fresh tomato basil sauce or Alfredo sauce	
Spaghetti Aglio e Olio with garlic and olive oil	
Pasta Bolognaise with meat sauce	
Grilled Atlantic Salmon* choice of starch and sautéed seasonal vegetables	
New York Strip Steak* choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce	
Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs choice of starch and seasonal vegetables	

Sommelier Recommendations



White Wines

Hess Su'Skol, Chardonnay, California	\$ 60
Danzante, Pinot Grigio, Italy	\$ 10 \$ 40

Rosé Wines

Château d'Esclans, Whispering Angel, France	\$ 15 \$ 60
---	-------------

Red Wines

Robert Mondavi, Private Selection Cabernet Sauvignon, California	\$ 10 \$ 40
--	-------------

Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.

18% beverage gratuities will be applied to all Guests without a beverage package and items excluded from respective package.

V Vegetarian **V** Vegan No Sugar Added Deliciously Healthy

ENG

MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low sodium diet please contact your Head Waiter or Restaurant Manager.