

DRINKS

Dutch 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

Cazadores Margarita 11

Cazadores Blanco Tequila, Lime, Cointreau

Cosmopolitan 12

Absolut Citron 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

Beers \$7.75

Heineken, Stella Artois, Amstel Light, Budweiser, Bud Light, Miller Light, Corona

STARTERS

Chicken Creole Salad

celery, dill pickles

Salmon Gravlax *

honey, dill, mustard, pumpernickel

Crab and Shrimp Crostini

chili crème fraiche

Tomato and Fennel Soup 

crème fraiche

Beet, Mixed Green, Orange Salad 

goat cheese, walnuts

Chilled Pineapple Pina Colada

pineapple slice

Available Daily

Jumbo Shrimp Cocktail  

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons

CREW DISH OF THE DAY

Pork Adobo with Garlic Rice

charred soy bok choy



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

Caraway Spiced Pork Belly **GF**

stout beer, red, cabbage, apple, potato

Ziti with Sauteed Andouille Sausage

marinara, cayenne

Beef Tenderloin with Button Mushrooms *

roasted potatoes, spring vegetable

Chef Neil's Burger

caramelized onion, pulled pork, fried egg, onion ring

Barramundi Arrabiatta

celeriac mash, grilled scallions

Wild Mushroom Quesadilla **V**

wild rice, guacamole, sour cream, fresh salsa

Available Daily

New York Strip Loin with Fries *

garlic herb butter

Garlic- Herb Roasted Chicken

avocado-tomato corn salsa

Broiled Salmon with Herb Mustard Glaze * **GF**

roasted leeks, mashed potato

Add-on Veggie Bowl

cauliflower, sautéed greens, butternut

Vegan Dish of the Day

Vegan Curry Roasted Broccoli **V**

tomato and chickpeas

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Black Forest Cake kirschwasser cream, bing cherries, chocolate shavings

Carrot Cake cream cheese frosting

Raspberry Mousse Torte **NS** vanilla sable, whipped cream

Pineapple Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection beecher's dulcet, pepper jack, gouda, provolone

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

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.