

DRINKS

Royal Dutch 150 10

De Lijn Gin, sparkling wine, fresh lemon juice

Cazadores Margarita 10.75

Cazadores Blanco Tequila, Lime, Cointreau

Ship Shape Manhattan 12

Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

Patrona Paloma 10.75

Patron Silver Tequila, fresh grapefruit, lime and soda

Cosmopolitan 12

Absolute Citron vodka, Cointreau, fresh sour mix, cranberry

Featured Beer 7.75

150th Hal Pils

STARTERS

PORT TO TABLE

Shrimp Crostini

chili crème fraîche

Eggplant Hummus Dip 

whole-wheat pita chips

Mozzarella and Tomatoes Salad  

cucumbers, taggiasca olives

Chicken and Callaloo Soup

butternut squash, garlic, thyme, toasted coconut

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

Gourmet Greens  

toasted pecans, cherry tomatoes, orange segments

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

Parmesan-Panko Baked Hake *GF

caper-gherkin aioli, crushed potatoes, zucchini

Spaghetti Aglio e Olio ND

shrimp, parsley, roma tomato

Petite Beef Tender with Creamed Leeks and Bacon *

thyme roasted potatoes, frizzled parsnip

Pork Chop with Parsnip Purée *GF

bacon braised Brussels sprouts

Swiss Potato Cakes V

wild mushrooms, sour cream, chives

New York Strip Loin*GF

Steak fries, garlic herb butter

Caribbean 'Jerk' Chicken Breast

Jamaican peas and rice, grilled pineapple spears

Brown Sugar Glazed Salmon *GF

roasted root vegetables, cranberry pecan rice pilaf, brown sugar glazed

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

FEATURED

5 oz. Filet Mignon & 5 oz. Lobster * 25

grilled asparagus, baked potato, garlic butter

12 oz. Pinnacle Grill Strip Loin Steak * 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

DESSERTS

Diplomat Strawberry Tart vanilla cream, pistachios

Opera Cake coffee butter cream

Raspberry Mousse Torte vanilla sable, whipped cream NS

Cinnamon Roll Bread Pudding warm rum vanilla sauce

Artisan Cheese Selection young gouda, leiden, manchego, brie

Ice Creams & Hot Fudge Sundae with Nuts

Espresso 2.50 Cappuccino 3.50

Nutty Irishman in a souvenir glass 9.25

Frangelico and Bailey's Irish Cream

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.