

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 Seafood Deviled Eggs *

smoked salmon, crab, honey-mustard dressing

Chicken and Tabbouleh Salad

hummus, pomegranate dressing

Jamaican Beef Patty

Caribbean coleslaw

Boston Lettuce with Crumbled Gorgonzola Cheese 🍷

toasted garlic croutons, chives, tomato

French Onion Soup

Gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

Borlotti Bean and Pasta Soup

parmesan and olive oil

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

Florida Coast Fresh Lane Snapper Curry *
garlic, tomato, coconut milk, peas n' rice

Salmon with Amber Beer Béarnaise * GF
maple-glazed carrots, crispy mashed potato cakes

Penne Caprese 
tomato, basil, mozzarella

Parmesan-Crusted Chicken Breast
basil-mashed potatoes, sugar snap peas, honey-Dijon mustard sauce

Spaghetti Meatballs
marinara sauce

Spiced Pork Belly
pineapple salsa, roasted squash, sweet potatoes

New York Strip Loin Steak Fries *
garlic herb butter

Chile Rellenos 
poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

Rustic Home-Made Lasagna
tomato sauce, basil

10 oz. New York Striploin *
polenta fries, portabella mushroom

Beechers Mac n' Cheese
chives, buttered bread crumbs

Grilled Salmon with Capers and Dill GF
sesame brown rice, honey roasted carrots

Seared Tuna and Shaved Asparagus Salad *
roasted yellow beets, frisée lettuce, zucchini, vinaigrette

Club Orange Daily Special

Shrimp Jambalaya
spicy sausage

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

Red Velvet Cake cream cheese frosting

Chocolate & Whiskey Torte vanilla sauce, raspberry

Mango Mousse Terrine toasted coconut, passion fruit

Jamaican Bread Pudding warm rum vanilla sauce

Artisan Cheese Selection Havarti, asiago, gouda, blue cheese

Ice Creams & Hot Fudge Sundae with Nuts

Espresso 2.50 Cappuccino 3.50

Hazel Eyes in a souvenir glass 9.25

Frangelico, Bailey's Irish Cream and Kahlua

 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.

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