

Drinks

- Dutch 150 \$11** De Lijn Gin, Sparkling Wine, fresh lemon juice
- Bahama Mama \$12** Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine
- Pusser’s Painkiller™ \$13** Pusser’s Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg
- El Presidente \$13** Planteray 3 Star, Vermouth Blanc, dashes of orange curaao and grenadine
- Trader Vic’s Mai Tai \$13** Appleton Aged Rum, orange curaao, fresh lime juice, orgeat
- Featured Red Wine \$11** Hedges C.M.S Red Blend
- Featured White Wine \$13** Benzinger Sauvignon Blanc
- Featured Beer \$7.75** Blue Moon



Taste the flavors of Caribbean on board with regionally inspired local dishes and ingredients.

Appetizers



- Jamaican Beef Patty** Caribbean coleslaw
- Seafood Deviled Eggs***  smoked salmon, crab, honey-mustard dressing
- Eggplant Hummus Dip**  whole-wheat pita chips
- French Onion Soup** Gruyère cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Salmon Salad**   cucumber, tomato, avocado, bacon, green beans, mustard dressing
- Chicken and Callaloo Soup**  butternut squash, garlic, thyme, toasted coconut

 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 food borne illness, especially if you have certain medical conditions.
Cheese may be non-vegetarian.

Mains



Fresh Bahamian Grouper with Bacon Grits * spiced pineapple jam

Jerked Pork Tenderloin* peanuts, black beans, rice pilaf, sauteed greens

Spaghetti Aglio e Olio shrimp, parsley, Roma tomato

Parmesan-Crusted Chicken Breast basil mashed potatoes, honey-Dijon

New York Strip Loin, Steak Fries * garlic herb butter

Jamaican Braised Oxtail peas n' rice, cabbage slaw

Rustic Home-Made Lasagna tomato sauce, basil

Citrus Salmon Bowl* saffron couscous, raisins, pine nuts, spinach, lemon

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

Braised Beef Short Ribs
pineapple pico, mole

Featured

5 oz Filet Mignon & Lobster* \$18 grilled asparagus, baked potato, garlic butter

12 oz Pinnacle Grill Strip Loin Steak* \$20 baked potato, creamed spinach

By Global Fresh Fish Ambassador **Chef Morimoto**

Crispy Fried Market Whole Fish* \$25 sweet tamarind chili sauce, picked vegetables

Yuzu Butter Grilled Lobster Tails \$25 seasonal Asian greens

Desserts

Blueberry Croissant Pudding warm rum vanilla sauce

Caribbean Malibu Cream coconut, pineapple, banana, yogurt

Double Chocolate Tart crème anglaise

Strawberry Cream lemon, vanilla sponge, whipped cream

Artisan Cheese Selection provolone, brie, gouda, edam

S'mores Sundae vanilla ice cream, brownie, marshmallow, graham, chocolate sauce

Ice Cream of the Day Vanilla, Biscotti, Strawberry Sorbet, Neapolitan NSA

Cappuccino 3.75 **Espresso** 2.75

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