

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 curaçao and grenadine
- Trader Vic’s Mai Tai \$13** Appleton Aged Rum, orange curaçao, fresh lime juice, orgeat
- Featured Beer \$8** Kalik



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

Appetizers



- Pea, Potato, Ham Hock Broth** leeks, carrots, parsley oil
- Mozzarella Salad with Ripe Tomatoes** cucumbers, taggiasca olives
- Smoked Trout, Bay Shrimp Salad, Horseradish Apple Salad** roasted red beets
- French Onion Soup** Gruyère cheese crouton
- Classic Caesar Salad** Parmesan cheese, garlic croutons, anchovies
- Arugula and Pumpkin Salad** pine nuts, tomato, feta cheese
- Bajan Shrimp Cakes** spring onions, pineapple salsa

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

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Fresh Mahi Mahi Diablo *  cilantro rice, guajillo chilies, chipotle, tomato
- Penne Basil Pesto, Eggplant** burrata, olive oil
- Braised Corned Brisket of Beef, Potato Cabbage Cakes** horseradish chive cream, roasted root vegetables
- Chicken Paillard** coconut, coriander, new potatoes, wholegrain mustard jus
- New York Strip Loin, Steak Fries** * garlic herb butter
- Rustic Home-Made Lasagna** tomato sauce, basil
- Honey Baked Ham** green beans with dates, bourbon sweet potato mash, cornbread dressing, spiced dry cherry chutney
- Broiled Salmon, Herb Mustard Glaze** * leeks, bell pepper, mashed potatoes
- Vegan Sweet Corn, Tofu Fritters**    vegetable caponata

Featured

- Fresh Stone Crab** \$49 mustard dipping sauce, frisée, lime
- 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 Fresh Fish** \$25 sweet tamarind chili sauce
- Yuzu Butter Grilled Lobster Tails** \$25 seasonal Asian greens

Desserts

- Chocolate Bread Pudding** warm rum vanilla sauce
- Coconut Custard Pie** whipped cream, mango sauce
- Irish Baileys Double Cream Cheesecake** vanilla whipped ganache
- Raspberry Mousse Swiss Roll**  whipped cream, chocolate shavings
- Artisan Cheese Selection** 
- Brownie Peanut Sundae** vanilla ice cream, brownie, peanuts, sprinkles, caramel
- Ice Cream of the Day**
- Cappuccino** 3 .75 **Espresso** 2.75

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