

BEERS & MORE

BEER *draft*

HEINEKEN 8
lager

AFFLIGEM 9
blonde ale

BEER *bottled*

HEINEKEN 8
lager

HEINEKEN O.O 8
proof-free lager

AMSTEL LIGHT 8
lager

DUVEL 11
belgian ale

LAGUNITAS 9
india pale ale

BOULEVARD BREWING CO. 13
whiskey barrel stout



THE WAKE

CHARGES ARE INCLUSIVE OF GRATUITY &
MAY BE SUBJECT TO LOCAL TAXES

M.10.06.25 O.10.06.25

CLASSIC COCKTAILS

*Stirred or shaken,
established classics from the
vintage era of cocktails.*

*Enjoy The Wake's homage to
our favorites.*

APERITIVO SPRITZ 11

non-alcoholic

*served up and on the rocks with lyre's
italian spritz, noughty sparkling wine,
orange blossom water*

GREYHOUND 15

*served on the rocks with ketel one vodka or
plymouth gin, grapefruit juice*

HANKY PANKY 11

*served up with tanqueray o.o gin, cinzano
sweet vermouth, fernet branca, orange oils*

FILTHY MARTINI 15

*served up with tito's vodka or tanqueray
gin, dolin dry vermouth, olive brine*

NEW YORK SOUR 17

*served on the rocks with uncle nearest 1844
bourbon, lemon, fee brothers foam, float of
malbec*



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M.10.06.25 Q.10.06.25

DINNER

STARTERS

CLAM CHOWDER

yukon gold potato, bacon, shrimp, chive batons

CORN CUSTARD & BLACK BEAN SALAD (v)

tomatillo, peppadew, cilantro

WEDGE SALAD

smoked bacon, hard boiled egg, blue cheese

HAMACHI CRUDO*

pickled rhubarb, hibiscus, basil

ROASTED BONE MARROW

pickled red onion, fresh herbs, toasted brioche

MAINS

CRISPY POLENTA (vv) (gf)

slow roasted bell pepper, arrowleaf spinach, crème fraîche

SHRIMP & GRITS

smoked bacon, caper tomato sauce, aleppo pepper

PAN ROASTED ATLANTIC SALMON* (gf)

roasted beets, grilled holland leeks, lemon yogurt sauce, caviar

SALT-BAKED DORADE

caper lemon butter sauce

FROM THE GRILL

HERB ROASTED CHICKEN

HANGER STEAK*

FILET MIGNON*

NEW YORK STRIP*

NEW ZEALAND LAMB CHOPS*

SIDES

brown butter roasted wild mushrooms (v) (gf)

green asparagus & guindilla sauce (v) (gf)

creamed spinach (v)

french fries (vv)

twice baked potato & caramelized onions (v)

SAUCES

american-style steak sauce

tarragon salsa verde (vv) (gf)

romesco (vv) (gf)

bone marrow béarnaise



THE WAKE

TABLESIDE
MAGNUM BY THE GLASS

MER SOLEIL 14
chardonnay, california

DUCKHORN 27
merlot, napa

ST. FRANCIS 17
cabernet sauvignon, sonoma

STAG'S LEAP WINE CELLARS 29
cabernet sauvignon, napa



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WINES
BY THE GLASS

ROSÉ

L'EFFET PAPILLON BIO 9

france

MIRAVAL 15

provence, france

REDS

BENT COAST 13

pinot noir, central coast

CASA LAPOSTOLLE 9

carmenere, chile

LOS BOCHEROS 13

malbec, argentina

SHANNON RIDGE 13

cabernet sauvignon, california

CROSSBARN 23

cabernet sauvignon, napa



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THE WAKE SIGNATURE COCKTAILS

*Stirred or shaken,
old favorites with new flavor.*

*Enjoy classic cocktails with
The Wake signature twist.*

THE MANHATTAN 17

*served up with elijah craig bourbon,
angostura orange, carpano antica formula
vermouth, chocolate bitters*

THE OLD FASHIONED 17

*served on the rocks with whistlepig 6 year
rye, sugar cube, peychaud's bitters*

THE GIMLET 15

*served on the rocks with tanqueray malacca
gin, pink peppercorn, lime*

THE OLD CUBAN 15

*served up with ten to one dark rum, lime,
mint, angostura bitters, dom perignon
champagne foam*



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DINNER



SIP & SAVOR \$35

WHEN WE CRAFT OUT MENUS – IT'S ALL ABOUT THE WHOLE EXPERIENCE, FROM BEV TO BITE. WE CHOSE SOME OF OUR MOST-BELOVED DISHES AND THREE DIFFERENT SIPS TO SAVOR THEM BEST WITH.

STARTER

MOËT & CHANDON
IMPERIAL *glass*

choice of
CORN CUSTARD & BLACK BEAN SALAD (v)
HAMACHI CRUDO*

MAIN

choice of
CLOUDY BAY
SAUVIGNON BLANC *glass*
SHANNON RIDGE CABERNET
SAUVIGNON *glass*

choice of
CRISPY POLENTA (vv) (gf)
SALT-BAKED DORADE
NEW YORK STRIP*

DESSERT

CROFT TAWNY PORT
glass

choice of
THE WAKE (v)
COCONUT 'PANNA COTTA' (vv) (gf)

TREAT YOURSELF

RAW BAR

*served with mary rose sauce, sriracha cocktail sauce,
& champagne mignonette*

PETIT PLATEAU* \$45

*1/2 maine lobster, oysters, poached shrimp,
steamed mussels, snow crab claws, clams*

GRAND PLATEAU* \$85

*whole maine lobster, oysters, crawfish, poached shrimp,
clams, steamed mussels, snow crab claws,
alaskan king crab legs*

OYSTERS* - HALF DOZEN \$20 / DOZEN \$40

FROM THE GRILL

AGED TOMAHAWK STEAK* \$75

(v) vegetarian

(vv) vegan

(gf) gluten free

**These items are prepared to order or served undercooked/raw. Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*Virgin Voyages' kitchens are not allergen-free environments.
Please inform our crew if you have a food allergy or any other special dietary need.*



M.29.04.25 O.08.05.25

CHARGES MAY BE SUBJECT TO LOCAL VAT

WINES BY THE GLASS

SPARKLING

SAINT LOUIS	9
<i>brut, france, nv</i>	
HONEY BUBBLES	11
<i>sparkling moscato, italy, nv</i>	
NINO FRANCO	17
<i>sparkling rosé, italy, nv</i>	
MOËT & CHANDON IMPÉRIAL	25
<i>champagne, france, nv</i>	
DOM PÉRIGNON	65
<i>champagne, france</i>	

WHITES

LA FIERA	9
<i>moscato, italy</i>	
LUCIEN ALBRECHT	9
<i>pinot blanc, france</i>	
DIPINTI	13
<i>sauvignon blanc, italy</i>	
CLOUDY BAY	17
<i>sauvignon blanc, new zealand</i>	
PATZ & HALL	19
<i>chardonnay, sonoma</i>	



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