Drinks

Dutch 75 $11 De Lijn Gin, Sparkling Wine, fresh lemon juice

Bahama Mama $12 Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

Harvey Wallbanger $12 Skky Vodka, orange juice, Galliano with orange slice

El Presidente $13 Planteray 3 Star, Vermouth blanc, dashes of orange curaçao and grenadine

PNW PENICILLIN $17 Westland Flagship single malt, fresh lemon Juice, ginger & honey syrup, float of Westland Peated Single Barrel Select

Featured Beer $7.75 Bud Light

Featured White Wine Kendall Jackson Chardonnay $13 / $52

Featured Red Wine Sokol Blosser Pinot Noir $14 / $56

PORT TO PLATE

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

Appetizers

PORT TO PLATE **Jerked Oxtail Croquette** pineapple jam, jerk mayo

Chili Caribbean Shrimp Cocktail* GF ND orange habanero aioli, citrus

Sweet Tomato, Fresh Buffalo Mozzarella GF balsamic, olive oil, basil, focaccia

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Red Beet, Frisée, Orange Salad GF goat cheese, hazelnut

Green Chile and Corn Chowder GF roasted bell pepper, cilantro

French Onion Soup Gruyère cheese crouton

Chilled Apple Vichyssoise ginger, cinnamon

Vegetarian GF Gluten Free ND Non-Dairy NS No Sugar Added

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.

www.asc-aqua.org
ASC-C-43573

www.msc.org
MSC-C-65108

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, milk or eggs may increase your risk for food borne illness, especially if you have certain medical conditions. Cheese may be non-vegetarian.

Mains

Caribbean 'Jerk' Chicken Breast Jamaican peas & rice, grilled pineapple

Salmon Bucatini lemon cream, buttered breadcrumbs, Parmesan

Spiced Pork Belly pineapple salsa, roasted squash, potatoes

Veal and Sage Meatballs soft polenta, tomato, provolone

Beef Pot Roast* roasted parsnip and root vegetables, potato smash

Rustic Home-Made Lasagna tomato sauce, basil

Ocean Queen Hake* saffron risotto, mussels, clams, peppers

Southwestern Salmon Bowl* black bean corn salsa, avocado brown rice

Eggplant Cannelloni Parmigiano asparagus risotto

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***

Grilled Nigerian Jumbo Prawn **$25** Morimoto E'pice, seasonal vegetables

Broiled Lobster Tails **$25** yuzu butter, roasted garlic mashed potatoes

Desserts

Chocolate Hazelnut Bread Pudding warm rum vanilla sauce

Pineapple Upside Down Cake caramel, cherry, pecans, coconut cream

Chocolate Fudge Brownie Cheesecake pecans, marshmallow

Lemon Paris Brest NS almonds, whipped cream

Artisan Cheese Selection provolone, pepper jack, Swiss, brie

Strawberry Sundae vanilla ice cream, strawberry compote, crushed biscotti

Ice Cream of the Day Vanilla Ice Cream, Rum Raisin, Triple Chocolate NS

Cappuccino 3.75 **Espresso** 2.75