

DRINKS

Dutch 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

Cazadores Margarita 11

Cazadores Blanco Tequila, Lime, Cointreau

Cosmopolitan 12

Absolut Citron vodka, Cointreau, cranberry, lime

Bahama Mama 10.75

Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

Pusser's Painkiller™ 11.25

Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

Beers \$7.75

Heineken, Stella Artois, Amstel Light, Budweiser, Bud Light, Miller Light, Corona

STARTERS

PORT TO PLATE Caribbean Crab Shrimp Cocktail

jerk spiced cocktail sauce

Beetroot Cured Salmon

shrimp, pickled radishes, pistachio, dill, yogurt

Vegetable Samosa

tomato-cucumber raita, tamarind

Mixed Greens with Crumbled Gorgonzola Cheese 

toasted garlic croutons, scallion, tomato

Chicken Noodle Soup

chicken, vegetables, vermicelli noodles

Chilled Blueberry Soup

blueberries, yogurt and honey

Available Daily

Jumbo Shrimp Cocktail  

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons



Regionally inspired local dishes
and ingredients so you can taste
Saint George's 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 PLATE Caribbean Spiced Roast Lamb Leg

tomato green beans, roast potatoes, garlic aioli

Orecchiette with Italian Sausage Escarole

garlic bread, parsley

Baharat Chicken, Vegetable Quinoa

green olives, tomato-paprika sauce

Grilled Barramundi

cucumber, dill beurre blanc, potato fennel puree, zucchini, tomato

Beyond Meat Greek

pepper, zucchini, eggplant tomatoes

Available Daily

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

New York Strip Loin with Fries *

garlic herb butter

Broiled Salmon with Herb Mustard Glaze *

roasted leeks, red bell pepper, mashed potatoes

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

broccoli, vichy carrots, zucchini

Vegan Dish of the Day

Potato and Squash Gnocchi

pesto trapanese, almond, vegan cheese, tomato

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Chocolate Cake caramelized popcorn

Pear Frangipane Tart vanilla sauce

Cheesecake  sable crust, fresh strawberries

Pear Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection stilton, havarti, cheddar, swiss cheese

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

 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.