

## 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 Assiette of Empanadas 🌴  
piri piri, caribbean mango salsa beef and chicken

Bay Shrimp Cocktail **GF** **ND**  
brandy cocktail sauce, boiled egg

Kibbeh Lamb and Bulgar Wheat Croquette  
olive oil, sumac, pine nuts

Shiitake and Spring Mix Salad **GF** **ND**  
carrot, scallion, daikon radish, water chestnuts

Caribbean Callaloo and Bean Soup 🌿 🌴  
callaloo, coconut milk, beans

Chilled Cranberry Soup  
cranberry, herb mint

**Available Daily**

Jumbo Shrimp Cocktail **GF** **ND**  
horseradish cocktail sauce

French Onion Soup  
gruyère cheese crouton

Classic Caesar Salad  
parmesan cheese, garlic croutons

## CREW DISH OF THE DAY

Beef Sumatra  
beef stew with peanut sauce



Regionally inspired local dishes and ingredients so you can taste 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 Red Snapper Za'tar 🌴

salsa verde, chili, creamy polenta

Pappardelle with Chicken Ragoût  
tomato, garlic, herbs

Roasted Rack of Veal \*  
prosciutto, sage cipollini onions, mascarpone mash

Caribbean Jerk Chicken 🌴  
black bean rice, carrots, green beans

Vegetarian Jambalaya 🌿  
risotto rice, bell pepper, carrots, zucchini

Lamb Moussaka  
potatoes, eggplant, tomato

#### Available Daily

New York Strip Loin with Fries \*  
garlic herb butter

Grilled Miso Glazed Salmon \* **GF**  
miso ginger glaze, scallions, roasted red bell pepper

Rustic Home-Made Lasagna  
tomato sauce, basil

#### Add-on Veggie Bowl

asparagus, cauliflower, carrots

#### Vegan Dish of the Day

Veggies and Dumplings  
parsley

### MORIMOTO

Morimoto Épice Lobster Tails \* 25  
lemon foam, seasonal vegetables

Fresh Halibut XO \* 25  
Asian vegetables, dried shrimp, scallop XO sauce

## DESSERTS

Caribbean Rum Cake 🌴 whipped cream and vanilla sauce

Carrot Cake cream cheese frosting

Raspberry Mousse Torte **NS** vanilla sable, whipped cream

Banana Stoba 🌴 vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection  
provolone, pepper jack, boursin, edam

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

🌿 Vegetarian **GF** Gluten Free **ND** Non-Dairy **NS** 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.