

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

Featured Beer 7.75

150th Hal Pils

STARTERS

- PORT  PLATE

Corn and Salt fish Fritter

garlic aioli

Quinoa and Pomegranate

roasted pumpkin, goat cheese

Seared Black Pepper Duck Breast *

apple-celeriac salad, lingonberry cream

Mixed Greens and Pumpkin Salad  

hazelnut, tomato, feta cheese

Chicken Corn Soup

smoked chicken, roasted corn, scallions, bell pepper, mushrooms

Gazpacho Andalusia

cucumber, bell pepper, tomato, croutons

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
Tobago 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 Lamb Curry

rice and beans, fried okra

Butternut Squash Risotto

sage, pecorino

Flat Iron Steak Chimichurri * GF

jalapenos pepper jack polenta, green beans

Broiled Red Snapper Za'tar

salsa verde, chili, cilantro, cous cous

Eggplant Cannelloni Parmigiano V

asparagus risotto

Caribbean 'Jerk' Chicken Breast

Jamaican peas and rice, grilled pineapple spears

Available Daily

New York Strip Loin with Fries * GF

garlic herb butter

Grilled Salmon with Capers and Dill * GF

cilantro rice

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

vichy carrots, snow peas, cauliflower

Vegan Dish of the Day

roasted cauliflower with green tahini dip

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Strawberry Pavlova whipped cream, toasted almonds

Chocolate Raspberry Tart chocolate shavings

Almond Fruit Cake almond butter cake, cherries, berries,
Frangelico whipped cream NS

Pear Crisp vanilla ice cream

Vanilla Crème Brulee GF

Artisan Cheese Selection cheddar, provolone, pepper jack, roquefort

Ice Creams vanilla, peach frozen yogurt, butter pecan NS
chocolate flourless cake GF rice pudding, orange sorbet

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.