

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

Pineapple Jumbo Shrimp Cocktail

sweet thai chili aioli

Crab Cajun Devilled Egg

caramelized lemon zest, cajun powder, chili flakes, chives

Bayou Crispy Fried Shrimp

remoulade sauce, cajun seasoning

Date, Goat Cheese and Baby Greens 🌿

raspberry vinaigrette

Southern Gumbo Soup

okra, tomato, onion

Chilled Orange- Cranberry

grenadine, mint

Available Daily

Jumbo Shrimp Cocktail GF ND

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons



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

Fried Cajun Red fish

fennel orange slaw, creole remoulade

Cheese Tortellini

spinach, olive oil, garlic, bell pepper, roma tomato-basil sauce

Shrimp, Andouille, and Grits **GF**

okra, tomato sauce, citrus, roasted poblano pepper

Southern Style Chicken Jambalaya

bell pepper, scallion, tomato

Crispy Orange Seitan **V**

scallion, ginger soya, corn and peas

Available Daily

New York Strip Loin Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Southwest Grilled Salmon with Three Salsa * **GF**

artichoke, tomato, onion, basil, lemon, and potato purée

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

asparagus, cauliflower, cabbage

Vegan Dish of the Day

Grilled Polenta **V**

quinoa, asparagus

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Fried Beignet cinnamon

Mardi Gras King Cakes triple berry sauce

Hazelnut Mousse Torte **NS** whipped cream

Apple Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection cheddar, monterey jack, swiss cheese, brie

Ice Creams

Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

V 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.