

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 Split Pea and Ham Soup

leeks, sausage, celery

Grilled Asparagus and Artichoke

hazelnut, fruit yogurt

Pineapple Spears

green peppercorn, rum sauce

Shrimp Crostini

chili crème fraiche

Gourmet Greens 

toasted pistachio, orange segments

Chilled Watermelon Gazpacho

cucumber, watermelon, herb parsley

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 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 Cod Fillet Diablo

cilantro rice, guajillo chilies, chipotle, tomato

Gnocchi with Garlic-Cream Sauce

hazelnut, sun-dried tomato pesto

Flat Iron Steak Chimichurri

jalapenos, pepper jack polenta, green beans

Pork Chop with Parsnip Purée

bacon braised brussels sprouts

Vegetarian Jambalaya

creole rice with a spectrum of roasted spiced vegetables in a light tomato sauce

Spiced Roasted Chicken

carrots, green beans, herb stuffing

Available Daily

New York Strip Loin with Fries *

garlic herb butter

Grilled Salmon with Capers and Dill *

cilantro rice

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

parsnip, green beans, roasted squash

Vegan Dish of the Day

Chile-rubbed butternut Squash Steaks

ranch dressing, asparagus, tomato

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Rum Cake vanilla sauce, whipped cream

Opera Cake coffee butter cream

Raspberry Mousse Torte vanilla sable, whipped cream 

Pineapple Crisp vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection brie, monterey jack, pepper jack, gouda

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.