

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

Lomi-Lomi

marinated salmon, spanish onions, diced tomato, cilantro, lime juice

Quinoa and Pomegranate

roasted pumpkin, goat cheese

Shanghai Spring Roll

pork, shrimp, thai chili

Chopped Garden Salad 🌿

romaine, red onion, green olives, tomato, cucumber, green beans, apple, organic seed mix

Black Eye Pea and Pasta Soup

parmesan and olive oil

Chilled Apple Vichyssoise

julienne of apple, cinnamon

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

Seared Fresh Ono *

saffron risotto, mussels, clams, peppers

Linguine Aglio e Olio **ND**

shrimp, parsley, roma tomato

Hawaii- Style Kalbi

stir fry and rice, scallion, sesame seed

Braised Lamb Shank

carrots, roasted root vegetable, fingerling potato

Vegan Roasted Carrots and Shallots with Chermoula **V**

red skin potatoes, pine nuts

Spaghetti Meatballs

marinara sauce, parmesan cheese

Available Daily

New York Strip Loin Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Roasted Salmon with Artichokes * **GF**

artichoke stew, fingerling potatoes, broccoli floret

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

cauliflower, sauteed greens, carrots

Vegan Dish of the Day

Vegan Slow Baked Zucchini **V**

baby vegetable, basil, spaghetti aglio, olio e peperoni

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 **NS** sable crust, strawberries

Strawberry Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection grandamer, cheddar, gouda, monterey jack

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.