

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

Peaches, Prosciutto, Mint
honey, lime

Prosciutto, Genoa Salami, Melon and Figs

Crostini, olives, sun-dried tomato

Shrimp and Artichoke Dip

mozzarella, Dijon mustard, garlic, poppy seed grissini

Salmon Chop Chop Salad 🌱

cherry tomatoes, bacon, green beans, mustard mayo dressing

Cabbage and Bacon Soup

chicken-tomato broth, onion

Chilled Banana Soup

banana, cinnamon

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

Bami Haeng Egg Noodles

duck, bok choy, cilantro



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 Roasted Tri-tip Beef Chimichurri *

parsley, garlic, cilantro, sundried tomato risotto

Pesto Fettuccine with Italian Sausage

tomato, fennel, parmesan cheese

Spiced Chicken, Lime and Honey

turmeric rice, roasted cauliflower

Red Snapper Fillet *

crab and crusted new potato, tomato salsa

Brie and Spinach Tart 🌿

Roasted ratatouille ancient grains, dates

Available Daily

New York Strip Loin with Fries * GF

garlic herb butter

Garlic-Herb Roasted Chicken GF

avocado-tomato corn salad

Broiled Salmon with Herb Mustard Glaze *

roasted leeks, red bell pepper, mashed potatoes

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

broccoli, green beans, carrots

Vegan Dish of the Day

Vegan Roasted Harissa Cauliflower 🌿

warm hummus and za'atar

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Apple Streusel Cake vanilla sauce, whipped cream

Opera Cake coffee butter cream

Wildberry Mousse Torte NS vanilla sable, whipped cream

Mango Blueberry Crisp vanilla ice creams

Vanilla Crème Brulee GF

Artisan Cheese Selection cheddar, provolone, monterey jack, pepper jack

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.