

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



Cajun Devilled Egg **GF**

cherry tomato, chives, honey mustard sauce

Kauai-Style Poke

tuna, salmon, sesame, tomatoes, ginger, avocado, sesame kalbi dressing

Pacific-Style Shrimp

sweet-spicy soy, peanut dipping sauce



The South Gumbo Soup

sausage, shrimp, bell pepper, green onion

Mixed Green

apple, orange segments, pistachios, cherry tomatoes, organic mixed seeds

Chilled Cajun Pineapple Soup

cajun, chopped pineapple

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



Old Fashion Meatloaf

mushroom sauce, carrot, mash potatoes, broccoli

Bucatini Crab Carbonara

cream, parmesan



Chicken Fried Steak “Country Style Beef Steak”

mashed potato, gravy



Spicy Southern Style Shrimp

shrimp with lemon, basil orzo

Crusted Portabella Mushroom Steak

butter bean mash, roasted zucchini, grilled coriander seeds, asparagus

Available Daily

New York Strip Loin with Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Roasted Salmon with Maple Glazed *

mashed potato, green beans, carrots

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

sauteed zucchini, brussels sprout, cauliflower

Vegan Dish of the Day

Vegan Sesame Soba Noodles

snow peas, radishes, cilantro

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Triple Berry Alaskan Tart lime-scented diplomat cream

Double Chocolate Tart crème anglaise



Apple Pie vanilla sauce

Pear Cobbler Crisp vanilla ice cream



Vanilla Crème Brulee

Artisan Cheese Selection fontina, havarti, cheddar, 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.