

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

Supreme of Asian Fruit
coconut liqueur, lime

Shrimp, Orange, Citrus Aioli
radish, fresh citrus



Chicken and Dates
apricot-cinnamon couscous

Mixed Green and Pumpkin Salad 
pistachio, cherry tomato, feta cheese

Roast Poblano and Pepper Soup
crème fraiche

Chilled Mango Gazpacho
mango, cilantro

Available Daily

Jumbo Shrimp Cocktail  
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

Veal Parmigiana
spaghetti, basil-tomato sauce, mozzarella, zucchini

Orecchiette with Eggplant and Pork Ragout
tomato, garlic, asiago cheese

Flat Iron Steak with Parsnip Purée *
wild mushroom and red wine sauce

Macadamia Crusted Opakapaka Fillet *
kalbi sauce, mashed potato

Corn Cheese Arepas with Sour Cream 🌿
quinoa-chia salad

Huli-Huli Chicken
sweet soy glazed, macaroni salad

Available Daily

New York Strip Loin Steak Fries *
garlic herb butter

Garlic-Herb Roasted Chicken
avocado-tomato corn salad

Salmon with Amber Beer Bearnaise *
maple-glazed carrots, crispy mashed potato cakes

Rustic Home-Made Lasagna
tomato sauce, basil

Add-on Veggie Bowl
cauliflower, sauteed greens, carrots

Vegan Dish of the Day

Vegan Curry Roasted Cabbage Wedges 🌿
tomato and chickpeas

MORIMOTO

Morimoto Épice Lobster Tails * 25
lemon foam, seasonal vegetables

Fresh Halibut XO * 25
Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Chocolate and Whiskey Torte raspberry sauce

Red Velvet Cake cream cheese frosting

Chocolate Delight **NS** sable crust

Peach Blueberry Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection brie, gouda, cheddar, havarti

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.