

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

Sri Lankan Fish Cutlet

fish, potatoes, tomato sauce

Sweet Tomato and Grilled Halloumi Cheese 🍷

aged balsamic vinegar, olive oil, basil, focaccia

Chicken, Ham, Parmesan Croquette

spiced saffron aioli

Chopped Garden Salad 🍷

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

Green Chile and Corn Chowder 🍷

roasted bell pepper, cilantro

Chilled Indian Lassi

yogurt, sour cream, cardamom

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

Jerked Pork Tenderloin

peanuts, black beans, rice pilaf, sauteed greens

Spaghetti Caponata

eggplant, olives, bell pepper, capers, basil, cashew nuts

Roasted Boneless Chicken Leg

chimichurri, sweet pea risotto

Fresh Red Snapper *

saffron risotto, mussels, clams, peppers

Curried Vegetable Cutlet

Indian spices, garbanzo beans, tomato sauce, baby bok choy

Available Daily

New York Strip Loin Steak Fries *

garlic herb butter

Garlic-Herb Roasted Chicken

avocado-tomato corn salsa

Charred Sugar Crusted Salmon *

corn, bell pepper rice pilaf, green beans, pistachio

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

asparagus, squash, broccoli

Vegan Dish of the Day

Vegan Stir-Fried Eggplant

with garlic-basil sauce

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Brazo de Mercedes meringue and vanilla custard

Chocolate Fudge Brownie Cheesecake candied pecans, marshmallow

Lemon Torte  light and refreshing

Mango Blueberry Crisp French vanilla ice cream

Vanilla Crème Brulee 

Artisan Cheese Selection cheddar, gruyere, provolone, 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.