

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

Chilled Lumpia

rice paper wrapped pulled pork, toasted peanuts, hoisin

Watermelon and Ciliegine Mozzarella Cheese

mint, orange, arugula

Seafood Croquette

ravigotte dip

Arugula Artichoke, Quinoa Salad

taggiasca olive, salami

Tomato and Fennel Soup

crème fraiche

Chilled Banana Soup

banana, vanilla ice cream

Available Daily

Jumbo Shrimp Cocktail 

horseradish cocktail sauce

French Onion Soup

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons

CREW DISH OF THE DAY

Beef Steak Tagalog

lemon grass rice, eggplant



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

Chicken Chermoula

quinoa, zucchini, eggplant, raisins, citrus warm spices

Ziti with Andouille Sausage

marinara, cayenne

Prime Rib of Beef au Jus * **GF**

zucchini, sugar-glazed carrots, baked potato

Blackened Sea Bass * **GF**

fried caper slaw, bell pepper, lemon-dill aioli

Cabbage Roll Spiced Brown Rice

braised guajillo tomato

Roasted Berkshire Baby Pork Ribs

espresso barbecue sauce

Available Daily

New York Strip Loin with Fries * **GF**

garlic herb butter

Garlic-Herb Roasted Chicken **GF**

avocado-tomato corn salad

Pan-Seared Salmon with Vegetable Confit * **GF**

artichoke, tomato, onion, basil, lemon, parsnip, and potato purée

Rustic Home-Made Lasagna

tomato sauce, basil

Add-on Veggie Bowl

zucchini, carrots, broccoli

Vegan Dish of the Day

Vegan Tuscan Sausage and Bean Stew

rosemary focaccia

MORIMOTO

Morimoto Épice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

DESSERTS

Butterscotch Pudding chocolate sauce

Chocolate Black Out Cake marshmallow

Raspberry Mousse Torte **NS** sable, raspberry sauce

Cherry Crisp vanilla ice cream

Vanilla Crème Brulee **GF**

Artisan Cheese Selection provolone, swiss cheese, 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.