

Drinks

Dutch 150 \$11 De Lijn Gin, sparkling wine, fresh lemon juice

Cazadores Margarita \$11 choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

Cosmopolitan \$12 Absolut Citron, Cointreau, cranberry, lime

Ship Shape Manhattan \$12 Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

Trader Vic's Mai Tai \$11.25 Appleton Aged Rum, Orange Curaçao, fresh lime juice, orgeat

Featured Beer \$7.75



Taste the flavors of Hawaii on board with regionally inspired local dishes and ingredients.

Appetizers



Seafood Deviled Eggs* smoked salmon, crab, honey-mustard dressing

Chicken and Tabbouleh Salad hummus, pomegranate dressing

Arancini Pomodoro mozzarella, ratatouille, basil

Salmon Salad cucumber, tomato, avocado, bacon, green beans, mustard dressing

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

New England Clam Chowder onion, potatoes, smoked bacon

Chilled Berry Soup mint, lemon

French Onion Soup Gruyère cheese crouton



Vegetarian



Gluten Free



Non-Dairy



No Sugar Added

The MSC and ASC labels assure that your seafood has been caught or farmed with the best possible care, helping to protect our oceans, lakes and rivers.

www.asc-aqua.org



ASC-C-43573

www.msc.org



MSC-C-65108

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 food borne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.

Mains



Spaghetti Aglio e Olio shrimp, parsley, Roma tomato

Spiced Pork Belly pineapple salsa, roasted squash, sweet potatoes

Parmesan-Crusted Chicken Breast basil-mashed potato, snap peas, honey-Dijon

New York Strip Loin, Steak Fries * garlic-herb butter

Braised Oxtail * andouille, beans, turmeric, cauliflower

Azteca Grilled Shrimp * chipotle pepper, scallion polenta, bell peppers

Citrus Salmon Bowl *  saffron couscous, raisins, pine nuts, spinach, lemon butter

Chile Rellenos  poblano, Monterey Jack, green chili sauce, Mexican rice

Rustic Home-Made Lasagna tomato sauce, basil

Featured

5 oz Filet Mignon & Lobster* \$18 grilled asparagus, baked potato, garlic butter

12 oz Pinnacle Grill Strip Loin Steak* \$20 baked potato, creamed spinach

By Global Fresh Fish Ambassador **Chef Morimoto**

Crispy Fried Market Whole Fresh Fish* \$25 sweet tamarind chili sauce, picked vegetables

Yuzu Butter Grilled Lobster Tails \$25 seasonal Asian greens

Desserts

Artisanal Cheese Selection 

Strawberry Crisp French vanilla ice cream

Cinnamon Rice Pudding raisins, evaporated milk

Boston Cream Pie chocolate glaze, pâtissière, vanilla sponge

Strawberry Cream  lemon, vanilla sponge, whipped cream

S'mores Sundae vanilla ice cream, brownie, marshmallow, graham, chocolate sauce

Cappuccino 3.75

Espresso 2.75