

Drinks

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

Cazadores Margarita \$12 choice of hand-shaken or blended with classic lime, strawberry, mango, or passion fruit

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

Ship Shape Manhattan \$13 Buffalo Trace bourbon, Carpano Antica, Noilly Prat Dry, Angostura bitters

Trader Vic's Mai Tai \$13 Appleton Aged Rum, Orange Curaçao, fresh lime juice, orgeat

Featured Beer \$7.75 Lagunitas IPA



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

Appetizers



Chicken and Callaloo Soup GF butternut squash, garlic, thyme, toasted coconut

Pickled Red Beet with Goat Cheese **GF** pine nut vinaigrette

Mozzarella Salad with Ripe Tomatoes cucumbers, taggiasca olives

Jumbo Shrimp Cocktail GF horseradish cocktail sauce

Breaded Cod Slider, Brioche Roll malt vinegar aioli, cabbage slaw

Belgian Endive and Baby Spinach **GF** mandarin segments, avocado, strawberry

Classic Caesar Salad Parmesan cheese, garlic croutons, anchovies

Chilled Pineapple Pina Colada **GF** coconut, rum

French Onion Soup Gruyère cheese crouton

Vegetarian **GF** Gluten Free Non-Dairy **NS** 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



Caribbean 'Jerk' Chicken Breast Jamaican peas & rice, grilled pineapple spears

Spaghetti Meatballs marinara sauce

Spice Crusted Prime Rib, Wild Mushrooms* vegetable stew, horseradish cream

New York Strip Loin, Steak Fries* garlic herb butter

Stuffed Cabbage Rolls rice, ground pork, tomato sauce

Fresh Caribbean Dorado, Tomato-Chili Pickle Greek yogurt, buttered haricot verts

Teriyaki Salmon Bowl*  cauliflower rice, avocado, spinach, sesame seeds

Eggplant Cannelloni Parmigiano  asparagus risotto

Rustic Home-Made Lasagna chunky tomato sauce, basil

Desserts

Artisanal Cheese Selection Havarti, edam, Swiss, brie 

Pear Crisp vanilla ice cream

Crème Brulee burnt sugar

Stroopwafel Cheesecake caramel

Opera Cake chocolate ganache, coffee butter cream, hazelnut

Blueberry Pie  whipped cream

Black Forest Sundae vanilla ice cream, chocolate sponge, cherry compote

Cappuccino 3.75 **Espresso** 2.75