

DRINKS



Dutch 150 11

De Lijn Gin, Sparkling Wine, fresh lemon juice

Cazadores Margarita 11

Cazadores Blanco Tequila, Lime, Cointreau

Cosmopolitan 12.00

Stoli Citros vodka, Cointreau, cranberry, lime

Bahama Mama 10.75

Flor De Cana Rum, Malibu Rum, orange juice, pineapple juice, grenadine

Pusser's Painkiller™ 11.75

Pusser's Rum, pineapple juice, cream of coconut, orange juice, grated nutmeg

STARTERS

PORT TO TABLE

Chili Caribbean Shrimp Cocktail

orange habanero aioli, citrus segment

Sweet Tomato and Fresh Buffalo Mozzarella 🌿

aged balsamic vinegar, olive oil, basil, focaccia

Chicken, Ham, Parmesan Croquette

saffron aioli

spiced

Green Chile and Corn Chowder 🌿

roasted bell pepper, cilantro

Je Suis Onion Soup (French Onion Soup)

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

Chopped Garden Salad GF 🌿

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

PORT TO TABLE

Regionally inspired local dishes and ingredients so you can taste Caribbean right here onboard.

MAINS

PORT TO TABLE

Jerked Pork Tenderloin

peanuts, black beans, rice pilaf, collard greens

Bucatini Caponata

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

Roasted Boneless Chicken Leg

sweet pea risotto

Hake it Off (Blackened Mahi-Mahi *)

saffron risotto, mussels, clams, peppers

Curried Vegetable Cutlet

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

Vegan Roasted Cauliflower

green tahini

Braised Beef Short Ribs

roasted parsnip and root vegetables, potato smash

Garlic-Herb Roasted Chicken

avocado-tomato corn salad

Grilled Salmon with Capers and Dill *

cilantro rice

Rustic Home-Made Lasagna

tomato sauce, basil



chimichurri,

MORIMOTO

Morimoto Epice Lobster Tails * 25

lemon foam, seasonal vegetables

Fresh Halibut XO * 25

Asian vegetables, dried shrimp, scallop XO sauce

FEATURED

5 oz. Filet Mignon & 5 oz. Lobster * 18

grilled asparagus, baked potato, garlic butter

Steak Tastes Better Steak* 20

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

DESSERTS

Brazo de Mercedes meringue and vanilla custard

Fudge John Hodgman (Chocolate Fudge Brownie Cheesecake) whipped cream, powdered sugar

Yellow Layer Cake creamy chocolate frosting 

Lemon Torte light and refreshing 

"MORE CHEESE, GROMIT?" (Artisan Cheese Selection)

Cheddar, Swiss, Gouda, Blue Cheese

Ice Creams & Hot Fudge Sundae with Nuts

Espresso 2.75

Cappuccino 3.75

 vegan  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.

