

## 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****Jamaican Vegetable Patty**

Caribbean coleslaw

**Starter Villains (Seafood Deviled Eggs \*)**

smoked salmon, crab, honey-mustard dressing

**Chicken and Tabbouleh Salad**

hummus, pomegranate dressing

**Borlotti Bean and Pasta Soup**

parmesan and olive oil

**Je Suis Onion Soup (French Onion Soup)**

gruyère cheese crouton

**Classic Caesar Salad**

parmesan cheese, garlic croutons, anchovies

**Boston Lettuce with Crumbled Gorgonzola Cheese 🍷**

toasted garlic croutons, chives, tomato

**PORT TO TABLE**

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

## MAINS



### PORT TO TABLE

#### Spiced Pork Belly

pineapple salsa, roasted squash, bourbon sweet potatoes

#### Caprese Ex-Girlfriend (Penne Caprese )

tomato, basil, mozzarella

#### I Crust Everything (Parmesan-Crusted Chicken Breast)

basil-mashed potatoes, sugar snap peas, honey-dijon mustard sauce

#### Fire Bender (Chili Prawns with Garlic Butter GF)

wild rice, spinach

#### Noodle Bender (Spaghetti Meatballs)

marinara sauce

#### New York Strip Loin\*

steak fries, garlic herb butter

#### Chile Rellenos

poblano peppers, Monterey Jack cheese, green chili sauce, Mexican rice

#### Mushroom Risotto

mushrooms, scallion, vegan cheese

#### Salmon with Amber Beer Béarnaise \*

maple-glazed carrots, crispy mashed potato cakes

### MORIMOTO

#### Morimoto Epice Lobster Tails \* 25

lemon foam, seasonal vegetables

#### The XO-spanse (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

**Red Velvet Cake** cream cheese frosting

**Chocolate & Whiskey Torte** vanilla sauce, raspberry

**Tapioca Pudding** passion fruit



**Mango Mousse Terrine** mango toasted coconut



**"More Cheese, Gromit?" (Artisan Cheese Selection)**

Cheddar, Blue Cheese, Fontina, White Gouda

**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.