

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

Corn and Salt Fish Fritter
garlic aioli

Quinoa and Pomegranate 🌿

roasted pumpkin, goat cheese

Seared Black Pepper Duck Breast *

apple-celeriac salad, lingonberry cream

Soup John B (Chicken and Chorizo Soup)

Spanish rice, saffron, carrots, bell peppers

Je Suis Onion Soup (French Onion Soup)

gruyère cheese crouton

Classic Caesar Salad

parmesan cheese, garlic croutons, anchovies

Arugula and Pumpkin Salad 🌿

pine nuts, tomato, feta cheese

PORT TO TABLE

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

MAINS

PORT TO TABLE

Jerk Lamb Shank
sweet potato mash

Farfalle Boscaiola

tomatoes, onions, pancetta white wine, olive oil, parmesan cheese

Flat Iron Steak Chimichurri *

Jalapenos pepper jack polenta, green beans

The Hake Is A Lie (Parmesan-Panko Baked Hake*)

caper-gherkin aioli, crushed potatoes, zucchini

Eggplant Cannelloni Parmigiano 

asparagus risotto

Portabella Mushroom Steaks 

butter bean mash

Turkey, The Universe, And Everything (Turkey Roast and Cranberry)

apple-pecan stuffing, dill carrots, Brussels sprouts, candied sweet potato

Broiled Salmon with Herb Mustard Glaze *

roasted leeks, red bell pepper, mashed potatoes

New York Strip Loin Steak Fries *

garlic herb butter

Rustic Home-Made Lasagna

tomato sauce, basil



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

Strawberry Pavlova whipped cream, toasted almonds 

Chocolate Caramel Tart chocolate shavings

JoCoconut Rice Pudding caramelized pineapple  

Almond Fruit Cake almond butter cake, cherries, berries, Frangelico whipped cream 

Caribbean Bread Pudding warm rum, vanilla sauce

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

Blue Cheese, Smoked Gouda, Beechers, Cheddar

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.

Day 5

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.