

APPETIZERS

Jumbo Shrimp Trio / Classic Cocktail Sauce	\$19
Ahi Tuna and Avocado Tower* / Pomegranate Soy Sauce	\$18
Crab Cake / Tartar Sauce / Lemon	\$19
Blazing Shrimp / Crispy Shrimp / Spicy Chili-Lime Mayonnaise	\$15
Pan-Seared Scallops* / Caramelized Pork Belly / Anise Spiced Soy Glaze	\$21

SOUPS & SALADS

Clam Chowder / Chopped Clams / Diced Potatoes / Bacon / Celery Thyme / Cream	\$9
Gumbo / Gulf Shrimp / Andouille Sausage / Broiled Chicken / Jasmine Rice	\$9
Iceberg Wedge / Blue Cheese / Cherry Tomatoes / Bacon Red Onion / Blue Cheese Dressing	\$9
Roasted Beets / Tri-Color Beets / Goat Cheese Cream Truffle Dressing	\$11

FROM THE LAND

Surf and Turf* / 8 oz Filet Mignon / Lobster Tail <i>Certified Angus Beef®</i>	(\$25 Dining Package Supplement)	\$58
8 oz Filet Mignon* <i>Certified Angus Beef®</i>		\$43
Roasted Brick Chicken / Jalapeño-Cilantro Chimichurri		\$29
Roasted Cauliflower Steak / Ras al Hanout / Almonds / Grapes Capers / Parsley		\$24
Add a Broiled Lobster Tail to any Entrée		\$25
Add a Shrimp Skewer to any Entrée		\$15

SEAFOOD SPECIALTIES

Cold Water Lobster 1 1/2 lbs / Steamed or Grilled / Drawn Butter	(\$25 Dining Package Supplement)	\$49
Seafood Linguini* / Shellfish Cream Sauce / Shrimp / Calamari Mussels / Scallops / Mushrooms / Cherry Tomatoes / Arugula		\$36
Cioppino* / Lobster / Shrimp / Scallops / Clams / Mussels Tomato-Lobster Broth / Rustic Baguette		\$44
Fisherman’s Platter* / Fried or Grilled / Catch of the Day / Shrimp Calamari / Scallops / French Fries / Coleslaw / Remoulade		\$39
Beer Battered Fish and Chips / Alaskan Cod / French Fries Coleslaw / Tartar Sauce / Malt Vinegar		\$29

SIMPLY GRILLED FISH

Served with Roasted Provençale Tomato, Lemon, and your choice of Signature Sauce. Served with a choice of two sides.

GRILLED FISH		SAUCES
Salmon*	\$35	Mâitre D’ Butter
Tuna*	\$37	White Wine Lemon Butter
Cod*	\$39	Tartar Sauce
Black Sea Bass*	\$39	Mango Peach Chutney
		Chimichurri

SIDES \$8

French Fries	House Made Coleslaw
Jasmine Rice	Seasonal Vegetable Medley
Potatoes au Gratin	Steamed Asparagus / Hollandaise Sauce

DESSERTS

\$12

Valrhona Dark Chocolate Mousse Cake

Dark Chocolate Sorbet / Salted Caramel Popcorn

Vanilla Cheesecake “in a Jar”

Raspberry Compote / Graham Crackers

French Apple Tart à la Mode

Puff Pastry / Golden Apple / Vanilla Bean Ice Cream

Key Lime Meringue Pie

Sweet Dough / Confit Lime Zest

Housemade Sorbets

Dark Chocolate / Strawberry / Basil / Lime

Arlette Crunch

Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity and beverage service charge will be added to your check. If you have any type of food allergy, please advise your server before ordering. *These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.