

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

BAKED ONION SOUP
Swiss, parmesan cheese

SMOKED DUCK BREAST
Orange segments

* **CURED SALMON, CANDIED TOMATO**
Dill cream, grapes, lemon dressing

FOR THE TABLE

FRIED CALAMARI
Zesty tomato sauce, lemon aioli

FLATBREAD
Caramelized onions, mushrooms, ricotta cheese

KALE OR ROMAINE CAESAR SALAD
House made dressing, shaved Parmesan

RARE FINDS

*food you always wanted to try,
but haven't yet dared*

SPICY ALLIGATOR FRITTERS
Tropical tomato salsa

FEATURED WINES

MOSCATO, CASTELLO DEL POGGIO
Pavia, Italy. *Semi-sweet white wine with rich, intense flavors. You'll swear you are tasting a sweet, ripe peach.* 8 gl 31 btl

SAUVIGNON BLANC, OYSTER BAY
Marlborough, New Zealand. *Crisp, medium-bodied white with notes of tropical fruit, kiwi, grapefruit and other citrus.* 7.5 gl 29 btl

CHARDONNAY, KENDALL-JACKSON
'Vintner's Reserve', California. *Enjoy hints of apple, mango, papaya, vanilla, honey and a bit of toasted oak.* 9 gl 35 btl

MERLOT, MURPHY GOODE
California. *Dark plum, black cherry, thyme, nutmeg. Velvety as they come.* 7.5 gl 29 btl

CABERNET SAUVIGNON, HESS SELECT
North Coast, California. *Full-bodied, with taste inspirations from blackberries & other dark fruit. Hint of leather (yes, leather!).* 9.5 gl 37 btl

MAINS

**FRIED COCONUT SHRIMPS
CURRY, LEMON GRASS**
Green mango slaw

BEEF LASAGNA
Spinach, basil, mozzarella

* **CHATEAUBRIAND**
Sautéed mushrooms

HERB ROASTED CHICKEN
With salsa verde and charred lemon

**CHICKPEA BISCUITS WITH
ROASTED SQUASH AND PEPPERS**
Yogurt cucumber sauce, pickled chili

FROM THE GRILL

SALMON FILLET
Citrus and pepper rub

FREE RANGE CHICKEN BREAST
Roast garlic and herbs

* **FLAT IRON STEAK**
Pepper and herbs

PORK CHOP
Caramelized onions, stewed apples

SAUCES

*Chimichurri, BBQ Sauce, Béarnaise,
Peppercorn, Roasted Garlic and Tomato Tapenade*

PORT OF CALL

Miami

Tonight's meal is a proud celebration of Miami's many cultural influences and a reflection of the city's eclectic and vibrant nature. Colorful and bright appetizers are paired with classic, island inspired entrée options to create a delicious and memorable kick off to your seafaring excursion. Why not embrace your adventurous side and start with the alligator fritters?!

COCKTAIL

MOJITO
*Bacardi Limón Rum,
mint leaves,
fresh lime juice,
sugar and club soda. 8.75*

APPETIZER

**HAM CROQUETAS AND EMPANADAS
BLACK BEAN SALSA**
A trio of Latin flavors come together in this tasty dish of ham croquetas, home made chicken empanadas, and a side of black bean corn salsa.

MAIN

GRILLED MAHI MAHI
Lightly seasoned fillet served with a side of coconut rice and a fresh pineapple and red pepper salsa.

SIDES

**ROASTED BROCCOLI, CARROTS,
PEARL ONIONS**

RATATOUILLE

BAKED POTATO
Sour cream, bacon, chives

MAC N CHEESE, BACON

FRENCH FRIES
Herb garlic butter

GREEK SALAD
Feta cheese

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AMERICAN TABLE

CARNIVAL GLORY



APPETIZERS

SHRIMP COCKTAIL

Traditional cocktail sauce

KALE TART, BLACKENED PORK TENDERLOIN

Citrus cream

FRIED OYSTERS

Chipotle, lime

MUSHROOM CREAM SOUP

BABY SPINACH SALAD

Blue cheese dressing



PASTA

PENNE SICILIANA

Eggplant, zucchini, plum tomatoes



ENTREES

SEARED STRIPED BASS

Lemon, creamy savoy cabbage, sour dough fried potatoes

BROILED MAINE LOBSTER TAIL

Toasted orzo with shrimp, broccoli, citrus gremolata

*** SLOW COOKED PRIME RIB**

Baked potato, horseradish vinaigrette

ROOT VEGETABLES IN PIE CRUST

Herbed ricotta mousse., roasted red pepper

Items from the grill available upon request



DESSERT

MALTED CHOCOLATE MOUSSE, HAZELNUT CAKE

STRAWBERRY BANANA PARFAIT

MELTING CHOCOLATE CAKE

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APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

VEGETABLE SPRING ROLLS
Vietnamese dipping sauce

* **SEARED TUNA**
Romesco vinaigrette, cucumber salad

ROASTED BROCCOLI SALAD
Cannellini beans, pecorino, cured lemon

FOR THE TABLE

FRIED CALAMARI
Zesty tomato sauce, lemon aioli

FLATBREAD
Caramelized onions, mushrooms, ricotta cheese

KALE OR ROMAINE CAESAR SALAD
House made dressing, shaved Parmesan

RARE FINDS

*food you always wanted to try,
but haven't yet dared*

BRAISED RABBIT
Garlic, red wine

FEATURED WINES

MOSCATO, CASTELLO DEL POGGIO
Pavia, Italy. *Semi-sweet white wine with rich, intense flavors. You'll swear you are tasting a sweet, ripe peach.* 8 gl 31 btl

SAUVIGNON BLANC, OYSTER BAY
Marlborough, New Zealand. *Crisp, medium-bodied white with notes of tropical fruit, kiwi, grapefruit and other citrus.* 7.5 gl 29 btl

CHARDONNAY, KENDALL-JACKSON
'Vintner's Reserve', California. *Enjoy hints of apple, mango, papaya, vanilla, honey and a bit of toasted oak.* 9 gl 35 btl

MERLOT, MURPHY GOODE
California. *Dark plum, black cherry, thyme, nutmeg. Velvety as they come.* 7.5 gl 29 btl

CABERNET SAUVIGNON, HESS SELECT
North Coast, California. *Full-bodied, with taste inspirations from blackberries & other dark fruit. Hint of leather (yes, leather!).* 9.5 gl 37 btl

MAINS

VEAL PARMESAN
Spaghetti, tomato sauce

ROSEMARY LAMB SHANK
Roasted vegetable

SEARED TILAPIA
Capers and parsley

CHICKEN POT PIE
Puff pastry dome

STUFFED PORTOBELLO MUSHROOM
Quinoa, spinach, cream

FROM THE GRILL

SALMON
Citrus and pepper rub

FREE RANGE CHICKEN BREAST
Roast garlic and herbs

* **NEW YORK SIRLOIN STEAK**
Pepper and herbs

PORK CHOP
Caramelized onions, stewed apples

SAUCES

*Chimichurri, BBQ Sauce, Béarnaise,
Peppercorn, Roasted Garlic and Tomato Tapenade*

PORT OF CALL

Cozumel

Today's stop, Cozumel, Mexico, is famous for producing some of the sweetest and juiciest corn in the region as well as its grass-fed, sustainable raised livestock and of course tequila. Enjoy a taste or a whole meal of truly authentic Mexican cuisine and pair it with a local favorite cocktail. Spanish translation: delicioso!

COCKTAIL

THE ULTIMATE MARGARITA
The perfect blend of 1800 Reposado 100% blue agave tequila, Cointreau, lime juice and salt to taste. It's a vacation in a glass 8.75

APPETIZER

TORTILLA SOUP WITH BRAISED CHICKEN
Crispy handmade tortillas in a tomato broth, topped with cotija cheese and fresh picked cilantro

MAIN

STEAK TACOS
Tender strips of marinated steak, grilled over an open flame and topped with fresh pico de gallo, tomatillo-cilantro and avocado-arbol chili.

SIDES

CORN AND VEGETABLE SUCCOTASH

LOADED DOUBLE BAKED POTATO

SAUTÉED BEANS
Bacon

WHIPPED YUKON POTATOES

FRAGRANT BASMATI PILAF

GREEN SALAD
House dressing

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AMERICAN TABLE

CARNIVAL GLORY

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

MINISTRONE
Vegetable soup, tomatoes, beans and pasta

GRILLED VEGETABLE SALAD
Sesame dressing

CANNELLONI
Ricotta, pancetta, shaved parmesan

FOR THE TABLE

FRIED CALAMARI
Zesty tomato sauce, lemon aioli

FLATBREAD
Caramelized onions, mushrooms, ricotta cheese

KALE OR ROMAINE CAESAR SALAD
House made dressing, shaved Parmesan

RARE FINDS

*food you always wanted to try,
but haven't yet dared*

OYSTERS ROCKEFELLER
Spinach, cheese sauce

FEATURED WINES

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MERLOT, MURPHY GOODE
California. *Dark plum, black cherry, thyme, nutmeg. Velvety as they come.* 7.5 gl 29 btl

CABERNET SAUVIGNON, HESS SELECT
North Coast, California. *Full-bodied, with taste inspirations from blackberries & other dark fruit. Hint of leather (yes, leather!).* 9.5 gl 37 btl

MAINS

SALMON CAKE
Lemon, capers, dill sour cream

LINGUINI, ITALIAN SAUSAGE
Bell peppers, mushrooms

*** ROASTED STRIP LOIN**
Tuscan polenta, red wine

BBQ PORK SPARERIBS
Baked beans, corn bread

RATTATOUILLE LASAGNA
Goat cheese and basil

FROM THE GRILL

MAHI MAHI FILLET
Citrus and pepper rub

FREE RANGE CHICKEN BREAST
Roast garlic and herbs

*** FLAT IRON STEAK**
Pepper and herbs

PORK CHOP
Caramelized onions, stewed apple

SAUCES

*Chimichurri, BBQ Sauce, Béarnaise,
Peppercorn, Roasted Garlic and Tomato Tapenade*

PORT OF CALL

Costa Maya

Today's stop, Costa Maya, retains the influence of ancient Mayan culture while melding with many layers of Mexican history. Ancient ruins and jungle paradise give way to pristine beaches serving up the freshest seafood prepared in a great variety of ways including ceviche, tamales, and pastelitos.

COCKTAIL

TEQUILA SUNRISE
*1800 Reposado Tequila,
orange juice
and grenadine 8.75*

APPETIZER

SHRIMP QUESADILLAS
*Hand made flour tortillas stuffed
with chili and fajita marinated
grilled shrimp, served with
fresh pico de gallo, shredded
Monterey Jack cheese,
guacamole, and zesty lime.*

MAIN

**CHILI RELLENOS WITH
BRAISED CHICKEN**
*Fresh poblano peppers, stuffed
with braised chicken and
seasoned with traditional spices,
are baked until tender then
topped with a cool avocado crema.*

SIDES

**ROASTED BROCCOLI, CARROTS,
PEARL ONIONS**

RATATOUILLE

BAKED POTATO
Sour cream, bacon, chives

MAC N CHEESE, BACON

FRENCH FRIES
Herb garlic butter

GREEK SALAD
Feta cheese

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AMERICAN TABLE

CARNIVAL GLORY

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

ROASTED PUMPKIN SOUP

FENNEL, ORANGE SALAD
Black olives, arugula, pecorino

SHRIMP CAKE
Roasted red peppers, herbs

FOR THE TABLE

FRIED CALAMARI
Zesty tomato sauce, lemon aioli

FLATBREAD
Caramelized onions, mushrooms, ricotta cheese

KALE OR ROMAINE CAESAR SALAD
House made dressing, shaved Parmesan

RARE FINDS

*food you always wanted to try,
but haven't yet dared*

ESCARGOT BOURGUIGNONNE
Burgundy snails in garlic butter

FEATURED WINES

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California. *Dark plum, black cherry, thyme, nutmeg. Velvety as they come.* 7.5 gl 29 btl

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North Coast, California. *Full-bodied, with taste inspirations from blackberries & other dark fruit. Hint of leather (yes, leather!).* 9.5 gl 37 btl

MAINS

PENNE MARISCOS
Shrimp, calamari, scallops, mussels, lobster cream

*** ROASTED LAMB LEG**
Apricots, figs, couscous, mint

CHICKEN MILANESE
Charred lemon

BRAISED SHORT RIBS
Corn pudding, grilled red onions

CORN, CHILI, QUINOA BAKED TOMATO
Potato, jalapeño croquette, cheese sauce, leek hash

FROM THE GRILL

BASA FILLET
Citrus and pepper rub

FREE RANGE CHICKEN BREAST
Roast garlic and herbs

*** RIBEYE STEAK**
Pepper and herbs

PORK CHOP
Caramelized onions, stewed apple

SAUCES

Chimichurri, BBQ Sauce, Béarnaise, Peppercorn, Roasted Garlic and Tomato Tapenade

PORT OF CALL

Isla Roatan

Due to the proximity of the Mesoamerican Barrier Reef, the second largest in the world, Isla Roatan enjoys excellent scuba diving as well as an abundance of fresh, local seafood. Located off the coast of Honduras, pan-fried fish is a local specialty here as are island-grown plantains which are prepared in a multitude of ways.

COCKTAIL

BLUE MOON MARTINI
Skyy Vodka, blue curacao and pineapple juice served in a martini glass 8.75

APPETIZER

CHICKEN PASTELITOS
Warm and flaky pockets of pastry, filled with traditionally seasoned and shredded chicken breast.

MAIN

PLANTAIN CRUSTED RED SNAPPER
Sweet and savory with a satisfying crunch, our red snapper is covered in a mixture of plantains and breadcrumbs and lightly fried. Served alongside black bean and corn salsa.

SIDES

CORN AND VEGETABLE SUCCOTASH

LOADED DOUBLE BAKED POTATO

SAUTÉED BEANS
Bacon

WHIPPED YUKON POTATOES

FRAGRANT BASMATI PILAF

GREEN SALAD
House dressing

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AMERICAN TABLE

CARNIVAL GLORY



APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

*** PEPPERED BEEF TENDERLOIN**
Creamy hummus

STUFFED MUSHROOMS
Spinach, romano cheese, fine herbs

LOBSTER BISQUE
Aged brandy

FOUR SEASON SALAD
Lettuce, corn, cucumber, tomato



PASTA

FUSILLI, MUSHROOM CREAM
Spiral pasta, mushroom, aged parmesan



ENTREES

TERIYAKI SALMON FILLET
Sesame rice cake, vegetable medley

CHESAPEAKE CRAB CAKE
Asparagus, herb remoulade

*** FILET MIGNON**
*Horseradish potato puree, string beans
red wine sauce*

SPANAKOPITA AND STUFFED BELL PEPPERS
*Greek pie with layers of phyllo dough, spinach, tomatoes, feta cheese
and couscous stuffed peppers*

Items from the grill available upon request



DESSERT

STICKY TOFFEE BRIOCHE WITH FOUR TOPPINGS
MELTING CHOCOLATE CAKE
FRESH FRUIT SALAD

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APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

NEW ENGLAND CLAM CHOWDER

TOMATO, MOZZARELLA
Balsamico, virgin olive oil, basil

STEAMED MUSSELS
Garlic toast

FOR THE TABLE

FRIED CALAMARI
Zesty tomato sauce, lemon aioli

FLATBREAD
Caramelized onions, mushrooms, ricotta cheese

KALE OR ROMAINE CAESAR SALAD
House made Caesar dressing, shaved Parmesan

RARE FINDS

*food you always wanted to try,
but haven't yet dared*

**FROG LEGS WITH
PROVENCALE HERB BUTTER**
Warm Brioche

FEATURED WINES

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MAINS

RICOTTA RAVIOLI
Arugula, tomato cream

CORNMEAL CRUSTED CHICKEN
Black bean, corn, tomato salsa

TIGER SHRIMP CREOLE
Tropical tomatoes, peppers, onions

*** PRIME RIB**
*Grilled onion ring,
red burgundy wine sauce*

**CINNAMON PUMPKIN, SQUASH, YAM
CHEEDAR CHEESE PIE**

FROM THE GRILL

STRIPED BASS FILLET
Citrus and pepper rub

FREE RANGE CHICKEN BREAST
Roast garlic and herbs

*** NY STRIPLOIN STEAK**
Pepper and herbs

PORK CHOP
Caramelized onions, cured apple

SAUCES

*Chimichurri, BBQ Sauce, Béarnaise,
Peppercorn, Roasted Garlic and Tomato Tapenade*

PORT OF CALL

Western Caribbean

A cruise through the Western Caribbean means a front row seat to the most authentic Latin influenced cuisine there is. Enjoy the spicy chili-infused goodness of Mexico, savor the tangy jerk flavors of Jamaica, and reward yourself with the unmistakably American cocktails of Key West.

COCKTAIL

GRAND SUNSET
*Bacardi Razz, Bacardi 8,
Disaronno Amaretto
and orange juice 8.75*

APPETIZER

CARIBBEAN PEPPER POT
*Stewed peppers, tomatoes,
yams and okra
plantain, coconut milk*

MAIN

JERK PORK LOIN
*Slowly roasted pork loin,
marinated in
island spices and herbs*

SIDES

**ROASTED BROCCOLI, CARROTS,
PEARL ONIONS**

RATATOUILLE

BAKED POTATO
Sour cream, bacon, chives

MAC N CHEESE, BACON

FRENCH FRIES
Herb garlic butter

GREEK SALAD
Feta cheese

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AMERICAN TABLE

CARNIVAL GLORY