

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

*Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

AMERICAN TABLE

CARNIVAL GLORY