

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

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

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

*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