

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

FENNEL, ORANGE SALAD
Black olives, arugula, pecorino

SHRIMP CAKE
Roasted red peppers, herbs

ROASTED PUMPKIN SOUP

FOR THE TABLE

FRIED CALAMARI
Zesty tomato sauce, lemon aioli

FLATBREAD
Caramelized onions, mushrooms, ricotta cheese

CAESAR SALAD
House made Caesar 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 and mussels
lobster cream*

LAMB TAGINE
Apricots, figs, couscous, mint

CHICKEN MILANESE
Charred lemon

* **CHATEAUBRIAND**
Sautéed mushrooms

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

FROM THE GRILL

SALMON FILLET
Citrus and pepper rub

CHICKEN BREAST
Roast garlic, herbs

* **FLAT IRON STEAK**
Pepper, herbs

PORK CHOP
Caramelized onions, stewed apple

SAUCES

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

PORT OF CALL

San Juan

Puerto Ricans call their cuisine "cocina criolla," a Creole style that is a direct homage to the original inhabitants of the island who thrived on corn, tropical fruit, and seafood. When the Spanish arrived in the 1400s, they introduced ingredients like rice, meats, and olive oil to the cuisine. Try tonight's Masitas Fritas appetizer for a modern interpretation of those flavors.

COCKTAIL

DEEP BLUE
*Bacardi Superior Rum,
Midori Melon Liqueur,
blue curacao,
pineapple juice,
lemonade 8.75*

APPETIZER

MASITAS DE PUERCO FRITAS:
*A traditional island staple, these
irresistibly bite-sized chunks of
pork are marinated overnight be-
fore frying and are served with a
cilantro-and-pepper based sofrito.*

MAIN

PESCADO ASADA
*Fresh red snapper fillet char-
grilled, traditional sofrito, com-
monly found in Puerto Rican
cuisine.*

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 LIBERTY