

APPETIZERS

SHRIMP COCKTAIL
Traditional cocktail sauce

TOMATO, MOZZARELLA
Balsamico, virgin olive oil, basil

STEAMED MUSSELS
Garlic toast

NEW ENGLAND CLAM CHOWDER

FOR THE TABLE

FRIED CALAMARI
Zesty tomato sauce, lemon aioli

FLATBREAD
Caramelized onions, mushrooms, ricotta cheese

CAESAR SALAD
House made caesar dressing, shave parmesan

RARE FINDS

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

FROG LEGS, PROVENCE HERB BUTTER
Warm brioche

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

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
CHEDDAR CHEESE PIE**

FROM THE GRILL

SALMON FILLET
Citrus, pepper rub

CHICKEN BREAST
Roast garlic, 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

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, okra, plantain
coconut milk*

MAIN

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

SIDES

**ROASTED BROCCOLI, CARROTS,
PEARL ONIONS**

RATTATOUILLE

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 LIBERTY