

Caribbean Dinner



Chef's Suggestion

Caribbean Lamb Curry

tender pieces of lamb simmered in a savory Caribbean curry sauce with carrots and baby potatoes, served with coconut rice and sweet and tangy mango chutney

Did you Know?

Curry is an intricate part of the Jamaica culture. Indian indentured servants who were brought to the then English Colony brought the spice to Jamaica in the 17th century. Origins of curry began before the British arrived in India in 1608. If you go back further in time to when the Portuguese arrived in India in 1498 and introduced chili.

Classic Favorites

Chilled Jumbo Shrimp Cocktail

horseradish cocktail sauce

French Onion Soup

splash of Jack Daniel's, Gruyère cheese crostini

Caesar Salad

crispy romaine lettuce, garlic croutons, Parmesan cheese and Caesar dressing

V Pennette Pasta

fresh tomato basil sauce or Alfredo sauce

V Spaghetti Aglio e Olio

with garlic and olive oil

Pasta Bolognaise

with meat sauce

Grilled Atlantic Salmon*

choice of starch and sautéed seasonal vegetables

New York Strip Steak*

choice of starch and sautéed seasonal vegetables, herbed butter or peppercorn sauce

Marinated Rotisserie Chicken with Garlic, Lemon and Fresh Herbs

choice of starch and seasonal vegetables

*If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.
 *If you require a special diet please ask our Restaurant Manager one day in advance.
 *Public Health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.
 *Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.

Starters

Guadeloupe-Style Shrimp Tails

mixed greens with mango sauce

Guacamole & Corn Tortillas

avocado, onion, tomato and lime

Creole-Style Grilled Pork Skewer

pineapple, bell peppers, Caribbean spices

Caribbean Fish Soup

yuca, coconut milk

Entrées

Caribbean Salad

diced pineapple, baby shrimp, palm hearts, lime fillets, mixed greens, and tomato wedges

Lemon vinaigrette dressing

Shrimp and Grits

cajun-seasoned shrimp on cheesy grits

Fisherman's Plate

grilled calamari and jerk-marinated fish fillet, dirty rice and freshly sautéed vegetables, spiced mango pineapple salsa

BBQ Pork Ribs

baked jacket potato filled with applewood-smoked bacon, sour cream, and chives

Jamaican Patties Filled with Sweet Potatoes and Swiss Chard

sweet-and-spicy jerk sauce

Desserts FreestyleTravelers.com

Caribbean Rum Cake

coconut ice cream

Florida Key Lime Pie

vanilla whipped cream

New York Cheesecake

your choice of caramel, chocolate, strawberry, peach, and passion fruit toppings

Grandma's Chocolate Cake

with layers of dulce de leche and chocolate fudge

Arroz con Leche

cinnamon rice pudding

Ice Cream and Sorbet

ask your waiter for our assortment of ice cream and sorbets

No Sugar Added Ice Cream

ask your waiter for our daily selection

Cheese Plate

Fresh Fruit Plate

Baked Just for You

Every day a different selection of fresh-baked bread

Caribbean Dinner



Featured Selection FreestyleTravelers.com

Meat by Linz* \$ 19.99
 8-oz grilled beef tenderloin with béarnaise
 or green peppercorn sauce

Broiled Cold Water Lobster Tail \$ 19.99
 hot drawn butter

Side Dishes
 seasoned steak fries or loaded baked potato,
 sautéed mushrooms, grilled asparagus, sautéed seasonal
 vegetables, steamed rice, or whipped potatoes

Sommelier's Suggestions

Sparkling Wines

Domaine Chandon, Étoile Rosé, California \$ 64

White Wines

Hess Su'Skol, Chardonnay, California \$ 56

Robert Mondavi, Private Selection Chardonnay, California \$ 9 \$ 36

Rosé Wines

Mirabeau Rosé, France \$ 11 \$ 44

Red Wines

Bodega Achaval Ferrer, Malbec, Argentina \$ 53

Robert Mondavi, Private Selection Cabernet Sauvignon,
 California \$ 9 \$ 36

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- MSC Cruises takes all possible precautions to ensure that the food offered to its guests is of the highest quality. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products. We advise that eating raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. All menus are subject to change depending on product availability. The complete list of food ingredients from the menu items is available upon request. For low-sodium diet please contact your Head Waiter or Restaurant Manager.

- Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol.
- 15% service charge will be applied to all Guests without a beverage package and items excluded from respective package.
- Prices are subject to change; your check may reflect applicable VAT or additional tax for certain ports or itineraries.