

THE RAW BAR

Raw Bar is a dining concept created out of our dedication to sourcing the freshest seafood and quality ingredients a chef can buy. Every item here has been handpicked to bring something unique to your dining experience.

SNACKS

Crab Toasts*

Crab Meat / Taggiasca Olive Vinaigrette / Shaved Fennel

Crispy Calamari

Pickled Chili / Fresno Chili Aioli

Cured Hams

Prosciutto, Aged 12 months
Imported Serrano, Aged 18 months

A Selection of Artisanal Cheeses

Tête De Moine / Membrillo Quince Paste
Manchego / Fig-Date Bread
Queso de Cabra / Candied Walnuts

Spanish White Anchovy Bruschetta

Piquillo Peppers

CRUDO

Salmon Tartare*

Bonito Aioli / Easter Egg Radishes / Fresh Yuzu Juice

Tuna Crudo*

Cured Green Tomatoes / Avocado /
White Soy Marinade

Black Sea Bass Ceviche*

Soy Bean / Habanero Vinaigrette / Lime Essence

Yellowtail Crudo*

Cracked Coriander / Cucumber Scallion Marinade

Scallop Crudo*

Citrus Juice / Spicy Sherry Vinaigrette

SHELLFISH

Prawns*

Oysters*

Littleneck Clams*

½ Cold Water Lobster*

\$25 Supplement

Seafood Platter*

\$25 Supplement/pp

Oysters / Prawns / Littleneck Clams
Chilled ½ Lobster
Black Sea Bass Ceviche / Spicy Mustard Dressing
Cucumber / Chili Mignonette / Cocktail Sauce
(For Two)

DESSERTS

Valrhona Dark Chocolate Mousse Cake

Dark Chocolate Sorbet / Salted Caramel Popcorn

Vanilla Cheesecake "in a Jar"

Raspberry Compote / Graham Crackers

French Apple Tart à la Mode

Puff Pastry / Golden Apple / Vanilla Bean Ice Cream

Key Lime Meringue Pie

Sweet Dough / Confit Lime Zest

Housemade Sorbets

Dark Chocolate / Strawberry / Basil / Lime

Cover Charge \$50

Your check may reflect an additional tax for certain ports or itineraries.
A 20% Gratuity, Beverage and Specialty service charge will be added to your check.
Prices are subject to change.

If you have any type of food allergy, please advise your server before ordering.

*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.

Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.
Seafood Extravaganza not included as part of the Specialty Dining Package upcharge.