

Cover charge \$14.99 per person

Cover charge includes 1 starter, 1 Steamer or Seafood Platter and 1 Dessert

## WELCOME!

Start your STEAMERS SEAFOOD experience with Bahamian Tomato-Lime Scallop Ceviche\* and a basket of freshly baked artisan bread with Sun-Dried Tomato-Cream Cheese and Smoked Salmon Spreads

## STARTERS

Starters à la carte pricing is \$5

### CHOPPED CAESAR SALAD

garlic toast, capers, house made dressing,  
parmesan shavings (anchovies upon request)

— OR —

### CLAM & SMOKED HAM CHOWDER

oyster crackers, cheddar cheese

## STEAMERS

Steamers à la carte pricing is \$12

Served according to East Coast tradition, in heaping batches with bowls of flavorful sauce for dipping. Each seafood combination includes red potatoes, corn on the cob and green beans with a side of crispy seasoned fries.

### BLACK & BLUE MUSSELS STEAMER

scallops and kielbasa sausage

— OR —

### CLASSIC CLAMS STEAMER

shrimp and andouille sausage

### CHOOSE 1 OF THE CHEF'S SAUCES:

Mariniere Mariniere – white wine, lemon juice, garlic, shallots, fresh parsley

Cioppino Cioppino – fish stock, tomatoes, onion, fennel, garlic, chilies

Bacon Curry Bacon Curry – smoked bacon, garlic, ginger, curry spices

— OR —

## PRINCESS FRIED SEAFOOD PLATTER

Seafood Platter à la carte pricing is \$12

Satisfy your seafood craving with golden fried torpedo shrimp, battered haddock and flavorful fishcakes.

Includes a side of carrot & raisin salad, crispy seasoned fries and tangy tartar sauce.

### ADD LOBSTER TAIL & SNOW CRAB FOR \$10

make it a seafood feast and add 4 oz. lobster tail AND 4 oz. of snow crab to any Steamer or Platter

## DESSERTS

Desserts à la carte pricing is \$3

### STRAWBERRY SHORTCAKE

vanilla whipped cream, orange zest

— OR —

### KEY LIME PIE IN A JAR

graham cracker crumbles, whipped topping

Dinner includes one Steamer or Platter.  
Please enjoy any additional Steamer or Platter for \$7 each.

Public Health Advisory: \*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## COCKTAILS

### FEATURED COCKTAIL

Champagne Cocktail 18  
Champagne, Cognac, Grand Marnier,  
sugar cube, angostura bitters

French 75 11  
Cognac, Champagne, lemon

Salted Watermelon Margarita 19  
Gran Patrón Platinum tequila, lime, watermelon, Tajín rim

Beverly Hills Iced Tea 10  
Vodka, gin, rum, tequila, elderflower liqueur, Prosecco, lemon

Baked Alaska 11  
Vanilla Vodka, raspberry, crème de cacao

Gin Julep 10  
Pink Gin, lemon, club soda, mint

## BEERS

Budweiser 7  
Coors Light 7  
Blue Moon Belgian White Ale 7  
Heineken Light 7

Heineken 0.0 7  
Stella Artois 7  
Corona Extra 7.50  
Dos Equis 7

Heineken 7  
Grolsch 16 oz Swing Top 7  
Lagunitas IPA 7.50  
Peroni Nastro Azzurro 7.50

## WHITES

	glass	bottle		glass	bottle
Conundrum Blend	16	63	Laurenz V. Gruner Veltliner	12	53
Attems Pinot Grigio	13	59	Decoy Chardonnay	16	65
Gunderloch Red Stone Riesling	11	52	Caposaldo Moscato	10	43
Dashwood Sauvignon Blanc	11	43			

## SPARKLING / ROSÉ

	glass	bottle
Gran Araucaria Rosé	11	43
Val d'Oca Prosecco	11	43

## REDS

	glass	bottle
Castle Rock Pinot Noir	11	44
Albert Bichot Santenay	18	74
Tisdale Shiraz	10	40
Ancient Peaks The Renegade Blend	16	65

Sail Safe. Please drink responsibly. Our staff may request ID to verify age. An 18% service charge will be added to each check. Your check may reflect an additional tax for certain ports or itineraries. All marks are registered trademarks of their respective companies. The Premier Beverage Package may not be shared or transferred, and has specific limitations and restrictions.