

Dinner at

THE POOL

RAW BAR

All available raw or grilled

EAST COAST
OYSTERS

NANTUCKET BAY
SCALLOPS

SCOTTISH
LANGOUSTINES

FIRST

KANPACHI
coriander escabeche, lemongrass

SEA BASS TARTARE
mustard, bbq salsify

TUNA CARPACCIO
celery root, black truffle

CHILLED LOBSTER SALAD
coconut, green papaya, chilies

FOIE GRAS TERRINE
sweet potato, crispy buckwheat, shiso

OCTOPUS A LA PLANCHA
aji dulce & poblano pepper relish

GRILLED BEET
yogurt, satsuma orange, macadamia nut

LANGOUSTINES
cracked rice, guajillo, basil

BABY LETTUCES
house ginger dressing

CAVIAR

*All items are served in 50g/125g portions and are accompanied by
duck fat roast potatoes, gently cooked jidori eggs & fresh blinis*

TROUT ROE

BAERI ROYAL

SEA URCHIN

OSSETRA GOLD

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PASTA

ORECCHIETTE

lamb, mussel ragu

FETTUCINE

dungeness crab, tomato

CHITARRA

squid ink, shellfish emulsion

TORTELLINI

fonduta, butternut squash, black truffle

MAIN

SEARED RED SNAPPER FLORIDA
blue crab, red shrimp, cajun spices

ROASTED MONKFISH BLOCK ISLAND
peppered baby calamari, sherry wine sauce

GRILLED BRANZINO SPAIN
shellfish oreganata

POACHED HALIBUT ALASKA
fennel sauce, razor clams

WHOLE DOVER SOLE HOLLAND
classic meunière or mussel emulsion

STEAMED HALF LOBSTER MAINE
bordelaise, sunchokes

TURBOT A LA PLANCHA SPAIN
saffron emulsion, piquillo peppers, almond

WHOLE GRILLED FISH
daily availability

ROASTED DUCKLING LONG ISLAND.....
sauce gibier, bergamot honey

RACK OF LAMB COLORADO
double chop, carolina mustard, poached fig

PRIME AGED BEEF

Please inquire with your captain about our additional steaks

NEW YORK STRIP

PORTERHOUSE, RIBEYE *priced by weight*