

Dinner at

THE POOL

RAW BAR

All available raw or grilled

EAST COAST
OYSTERS

MAINE DIVER
SCALLOPS

SANTA BARBARA
SPOT PRAWNS

FIRST

CHILLED LOBSTER ESCABECHE
yuzu, lemongrass, jicama

SEA BASS TARTARE
grilled asparagus, basil

TUNA CARPACCIO
morel mushrooms, fava beans, onion blossoms

FOIE GRAS TERRINE
artichokes, black truffle, citron emulsion

OCTOPUS A LA PLANCHA
grilled ramps, lovage oil

LANGOUSTINES
cracked rice, guajillo peppers

GRILLED BEET
gooseberry, sicilian pistachio

DUNGENESS CRAB SALAD
meyer lemon confit, marjoram

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

THE POOL

PASTA

ORECCHIETTE

lamb, mussel ragu

FETTUCCHINE

dungeness crab, tomato

CHITARRA

squid ink, shellfish emulsion

TORTELLINI

sheeps milk ricotta, spring peas

MAIN

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

ROASTED MONKFISH BLOCK ISLAND
charred poblano pepper, pea leaves, sherry wine sauce

GRILLED BRANZINO SPAIN
shellfish oreganata

POACHED HALIBUT ALASKA
fennel sauce, razor clams

WHOLE DOVER SOLE HOLLAND
classic meunière

LOBSTER FLORIDIAN MAINE
citrus, heart of palm, coconut

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

WHOLE GRILLED FISH
daily availability

ROASTED DUCKLING LONG ISLAND.....
spigarello, apricot mostarda

DOUBLE CHOP OF LAMB COLORADO.....
mustard, wilted collard greens

PRIME AGED BEEF

NEW YORK STRIP

PORTERHOUSE, RIBEYE *priced by weight*

Please inquire with your captain about our additional steaks