

Dinner at

THE POOL

RAW BAR

All available raw or grilled

EAST COAST
OYSTERS

MAINE DIVER
SCALLOPS

SANTA BARBARA
SPOT PRAWNS

FIRST

CHILLED LOBSTER
yuzu, lemongrass, jicama

SEA BASS TARTARE
barbecued okra, celery hearts

TUNA CARPACCIO
eggplant, szechuan peppercorn

FOIE GRAS TERRINE
artichokes, black truffle, citron emulsion

OCTOPUS A LA PLANCHA
wilted basils, pickled cherry peppers

GRILLED BEET
gooseberry, sicilian pistachio

DUNGENESS 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 roasted 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

RAVIOLO

langoustine, sweet corn

MAIN

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

ROASTED MONKFISH BLOCK ISLAND
lemon cucumber, sauce choron

GRILLED BRANZINO SPAIN
confit potato, sauce vongole

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.....
bing cherries, anise

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