

Specialty Cocktails

Pirate's Nest

Starr Rum, Mango Ginger Green Tea
and Ginger Beer

The Pearl

Vanilla Ice Cream with Cherry
and Lychee Fruits
[Non-Alcoholic]

Appetizers

Sri Dumbhaje's Vegetable Samosa

with Potato, Peas, Garlic, Cumin and Ginger served with
Tamarind and Mint Chutney

● ● **Angelica's Lime Marinated Shrimp**

with Chili, White Corn, Sweet Potato and Onion

Deep Fried Calypso Crab Cake

with Cajun Remoulade, Green Onion and Lemon

● ● **Swann's Red and Yellow Beetroot Carpaccio**

with Asparagus, Pickled Radishes, Cornichons and Mustard Dressing

Soups & Salads

Carrot and Cilantro Soup

with Banana Bread Croutons

● **Chilled Mango Soup**

with Passion Fruit, Ginger and Coconut

● ● **Fennel, Orange and Quinoa Salad**

with Saffron, Pine Nuts and Pomegranate

● **Baby Gem**

with Blue Cheese, Radish, Cherry Tomato, Shallots,
Sweet Pecans and Thousand Island Dressing

Bread Service

Johnny Cake

with Mango Dip



Main Course

Jack's Treasure-of-the-Sea

Grilled Shrimp and Seared Scallops served with Spinach, strings of Pasta,
Tomato Provençal Sauce and black Tomato Pearls

Murphy-Goode Sauvignon Blanc Sonoma County California, USA

Cortes's Cilantro Marinated Caribbean Grouper Filet

on Curried Rice served with a Mango, Lime, Avocado,
Red Onion and Black Bean Salsa

Kendall Jackson Vineer's Reserve Chardonnay California, USA

Tia Dalma's Jerk Chicken

48 hour Jerk-Marinaded Chicken, Grilled and served with Rice and Peas,
Fried Plantains and a Pineapple-Chili Salsa

Selbach Riesling Kabinett Mosel, Germany

☉ Chevalle's Lamb Shank

Rosemary Lamb Shank slowly Braised in Red Wine served with Buttered Green Beans and Parsnip Mash

Terrazas de los Andes Malbec Mendoza, Argentina

‡ King George's Roasted Privateer Strip Loin

with Thyme-Roasted Potatoes, Buttered Savoy Cabbage, Yorkshire Pudding and a Rosemary Wine Sauce

Los Vascos Cabernet Sauvignon Colchagua Valley, Chile

Vegetarian

☉ Shanghaied Noodle Stir-fry

Egg Noodles with Nori, Edamame Beans, White Soy Sauce, Marinated Tofu,
Scallions, Peppers, Carrots and Sesame Seeds

Barbary Coast Falafel

Fried Ground Cumin Chickpeas with Spiced Vegetables and a Mint Yogurt

Lighter Note Offerings

Braised Barbecue Beef Rib Salad

slowly Braised Barbecue Beef Rib with Romaine Leaves, Spinach, Macadamia Nuts, Carrots,
Roasted Corn Kernels and Shallots served with Cornbread and a Tomato Sour Cream Dressing

☉ ☉ ‡ Grilled Grain-fed Sirloin Steak

☉ ☉ Slow-roasted Breast of Chicken

☉ ☉ Oven-baked Filet of Salmon

*The above three entrées are served with Garden Vegetables
and your choice of steamed White Rice or Baked Potato*

☉ Gluten Free ☉ Dairy Free

*Dairy Cow's Lino cannot guarantee that allergens may not have been introduced during another stage of the food chain process or, even inadvertently, during preparation.
We do not have separate kitchens to prepare allergen-free items or separate dining areas for Guests with allergies or intolerances.*

‡ *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.*

DESSERTS

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Bounty Fruit Cobbler
with Vanilla Ice Cream

Bananas in Paradise
layered Banana Bread with Hazelnut Fudge filling
served with a Banana Spice Purée

Rum-Soaked Chocolate Cake
with Raspberry Glaze and Whipped Cream

Pirate's Treasure Sundae
Pineapple 'n Coconut Ice Cream,
Pineapple, Whipped Cream, Florentine Chard

Signature Dessert

Caramel Macadamia Nut Cheesecake Tart
served with Whipped Cream
and Caramel Ganache

No Sugar Added Dessert

Coconut Crème Flan ☉
served with Tropical Fruits

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Lil' Pearl