

Allergy-Friendly Menu

Disney Cruise Line 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. Allergy-Friendly offerings are reliant on supplier ingredient labels. We cannot guarantee the accuracy of the contents of each food item. Allergen advisory statements (e.g., "may contain") are not regulated and therefore not taken into consideration when developing allergy-friendly meals. It is ultimately our Guests' discretion to make an informed choice based upon their individual dietary needs.

ENTRÉES

Grilled Salmon Filet ⚓

Pineapple, Cilantro and Chili Salsa, Pigeon Peas and Rice, Grilled Broccoli
For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Shellfish, Sesame, and Soy Allergies

Marinated Grilled Snapper ⚓

Bahamian-style with Lime, Pigeon Peas and Rice, Grilled Broccoli
For Gluten/Wheat, Egg, Milk, Peanut/Tree Nut, Shellfish, Sesame and Soy Allergies

Disney Lookout Cay Spiced Rotisserie Chicken

Rubbed with Brown Sugar, Clove, Cayenne Pepper, Cinnamon, Thyme, and Ginger, Marinated for 24 Hours, with Grilled Pineapple and Black Bean Salad, French Fries
For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies

Grilled BBQ Ribs

with "Smoky BBQ" Sauce, Grilled Broccoli, Corn on the Cob
For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies

Grilled Hot Dog

with choice of Caraway, Riesling Wine Sauerkraut or Beef Chili served on Allergy-Friendly Bun, Tomato-Cucumber Salad, French Fries
For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies

Grilled Hamburger ⚓

Shredded Iceberg Lettuce, Red Onion, Tomato, and Pickles served on Allergy-Friendly Bun, Coleslaw, French Fries
For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies

Grilled Cheeseburger ⚓

Shredded Iceberg Lettuce, Red Onion, Tomato, and Pickles served on Allergy-Friendly Bun, Coleslaw, and French Fries
For Gluten/Wheat, Egg, Fish/Shellfish, Peanut/Tree Nut, Sesame, and Soy Allergies

Plant Based Island Curry 🌱

with Tofu, Ginger, Cilantro, Potatoes, Pigeon Peas and Rice, Oven-baked Plantain Slices
For Egg, Fish/Shellfish, Milk, Peanut and Sesame Allergies

DESSERT

Allergy-Friendly Cookies

For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut/Tree Nut, Sesame, and Soy Allergies

Coconut Milk Frozen Dessert

For Gluten/Wheat, Egg, Fish/Shellfish, Milk, Peanut, Sesame, and Soy Allergies

⚓ 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.

🌱 Plant-Based: Made Without Animal Meat, Dairy, Eggs, and Honey.