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DINNER

STARTERS

CLAM CHOWDER

yukon gold potato, bacon, chive batons

CORN CUSTARD & BLACK BEAN SALAD (v)

tomatillo, peppadew, cilantro

WEDGE SALAD

smoked bacon, hard boiled egg, blue cheese

HAMACHI CRUDO*

pickled rhubarb, hibiscus, basil

ROASTED BONE MARROW

pickled red onion, fresh herbs, toasted brioche

TREAT YOURSELF

RAW BAR

served with mary rose sauce, sriracha cocktail sauce, & champagne mignonette

PETIT PLATEAU* \$45

1/2 maine lobster, oysters, poached shrimp, steamed mussels, snow crab claws, clams

GRAND PLATEAU* \$85

whole maine lobster, oysters, crawfish, poached shrimp, clams, steamed mussels, snow crab claws, alaskan king crab legs

OYSTERS' - HALF DOZEN \$20 / DOZEN \$40

FROM THE GRILL

AGED TOMAHAWK STEAK* \$75

(v) vegetarian (vv) vegan

(gf) gluten free

*These items are prepared to order or served undercooked/raw. Consuming raw or undercooked meats, seafood, or shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

> Virgin Voyages' kitchens are not allergen-free environments. Please inform our crew if you have a food allergy or any other special dietary need.



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DINNER

MAINS

Slow roasted bell pepper, arrowleaf spinach, crème fraîche

SHRIMP & GRITS

smoked bacon, caper tomato sauce, aleppo pepper

PAN ROASTED ATLANTIC SALMON* (gf)
roasted beets, grilled holland leeks, lemon yogurt sauce, caviar

SALT-BAKED DORADE caper lemon butter sauce

FROM THE GRILL

HERB ROASTED CHICKEN

HANGER STEAK*

RIBEYE*

NEW YORK STRIP*

SIDES

brown butter roasted wild mushrooms (v) (gf)

green asparagus & guindilla sauce (v) (gf)

creamed spinach (v)

french fries (vv)

twice baked potato & caramelized onions (v)

SAUCES

american-style steak sauce

tarragon salsa verde (vv) (gf)

romesco (vv) (gf)

bone marrow béarnaise

