

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.*



DINNER

MAINS

CRISPY POLENTA (vv) (gf)

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*

FILET MIGNON*

NEW YORK STRIP*

NEW ZEALAND LAMB CHOPS*

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

