

Island Dinner Cruise

Hors D'oeuvres

Jamaican Jerk Chicken
With Pineapple Mango Salsa Puree (GF)

Crispy Plantain Chips
With Guacamole, Black Bean and Roasted Corn

Crispy Coconut Shrimp
With Sweet & Sour Sauce

Tropical Dinner Buffet

Sunshine Salad
Baby Spinach with Oranges, Pickled Red Onion, Avocado and Creamy Citrus
Dressing

Ziggy Marley's Barbequed Jerk Chicken
Flavored with Scotch Bonnet Peppers and Allspice

Coconut Crusted Salmon
With Ginger and Mango Rum Sauce

Confetti Rice
With Cilantro, Jalapeño, Colorful Bell Peppers, Sweet Pineapple and Coconut
Milk

Hot and Fruity Caribbean Coleslaw
With Mango, Red Onion and Apple Cider Vinaigrette

Cornbread Cubes
With Sweet Creamery Butter

Dessert

Sweet Bites
Miniature Coconut Key Lime Tarts and Chocolate Dipped Fruits
Coffee & Tea Station

Public Tickets: \$72pp / \$50 child

Please ask your server if we may accommodate your special diet or allergen requests. Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk for foodborne illness.