

cocktails blurred lines

goldfish	17
johnnie walker double black scotch, passion fruit, coconut cream, coffee liqueur	
grasshopper	13
creme de mint, creme de cacao, fernet-branca, cream	
freshly picked	13
papa's pilar rum, lime juice, simple syrup, fresh mint, basil, cilantro	
agave colada	13
don julio tequila reposado, mezcal, coconut, grapefruit & pineapple juices	
gym bunny	11
sauvignon blanc, passion fruit, sparkling brut	
electric fizz	13
aviation gin, lemon, egg white, soda	
donut tell me	15
beefeater gin, white vermouth, lemon, raspberry, whipped cream	
popcorn old-fashioned	15
buffalo trace bourbon, fig, angostura bitters, popcorn	

beers

draft beers

heineken	5
lager	
affligem	8
blonde ale	

cans of beers

kalik	6
lager	
corona extra	6
lager	
wynwood brewing co.	8
father francisco, golden belgian	
saint archer brewing co.	8
hazy ipa	
rekorderlig	9
passion fruit cider	
heineken 0.0	5
lager	

sea-licious wines

bubbles

saint louis	7/32
sparkling brut, france	
villa sandi	8/36
sparkling rose, italy	
moët & chandon	21/95
impérial brut, champagne, nv	
moët & chandon	26/118
brut rosé, champagne, nv	
krug	445
brut rosé, champagne, nv	

pink

gérard bertrand	7/33
gio, france	
château minuty	14/62
cotes de provence	
decoy	45
california	

whites

torres, moscatel	7/28
viña esmeralda, spain	
chard project	8/35
chardonnay, cali	
carmel road	10/42
unoaked chardonnay, cali	
cembra	9/40
sauvignon blanc, italy	
jacques dumont	63
sancerre, loire	

DRINKS



reds

montes	9/38
pinot noir, chile	
yangarra	13/55
shiraz, preservative-free, australia	
decoy	15/65
zinfandel, sonoma	
intrinsic	11/52
cabernet sauvignon, washington	
crossbarn	105
cabernet sauvignon, napa	

ambers

toro de piedra	3oz 7	
late harvest, chile		375ml btl 32
croft tawny	3oz 5	
port		750ml btl 36

energy

red bull	5
red bull sugar free	5

RAZZLE DAZZLE

RESTAURANT

starters

mushroom "tartare" (vv)
tarragon salsa verde
& house-made crostini

nutty gazpacho (vv)
cucumbers, marcona almonds,
roasted garlic croutons

melon salad (v) (gf)
cured lemon yogurt, cucumber,
harissa vinaigrette, smoked salt

crazy cobb* (gf)
confit chicken, bacon,
blue cheese, avocado, asparagus
beet stained egg

We are very proud to partner with local farmers
and vendors that share our values and vision.

Farms & Florida Sources:

Harpke Family Farms
Zak The Baker
Tenna's Pride

KEY

(v) vegetarian
(vv) vegan
(gf) gluten free

mains

whole roasted heirloom cauliflower (vv) (gf)
vadouvan curry sauce, pistachios, sesame seed, pomegranate

heirloom squash ravioli (v)
mountain huckleberry, braised chestnuts, arugula

"fish" and chips (vv)
crispy banana blossom & lemon tartar sauce

Impossible™ burger (vv)
poblano salsa, paprika vegenaïse, avocado, choice of green salad or fries

if you must

everything crusted salmon* (gf)
crushed yukon gold potato, pickled vegetables, mustard sauce

NAUGHTY



black garlic bowtie pasta
fennel braised pork, chanterelles,
swiss chard

fried chicken
1/2 fried chicken,
buttered cholula hot sauce

1/2 ginger beer chicken (gf)
charred coconut green beans,
roasted squash

pretzel pork schnitzel
red cabbage slaw,
kimchi 1000 island

sides

smoked bacon (gf) 
mimolette cheese tots (gf)

fries (vv) (gf)
blistered shishito peppers (vv) (gf)

VIRGIN VOYAGES' KITCHENS ARE NOT ALLERGEN-FREE ENVIRONMENTS. PLEASE INFORM OUR CREW IF YOU HAVE A FOOD ALLERGY OR ANY OTHER SPECIAL DIETARY NEED.
*CONSUMING RAW OR UNCOOKED MEATS, SEAFOOD, SHELLFISH, EGGS, MILK, OR POULTRY MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

dessert

blueberry-green tea cheesecake (vv) (gf)
pistachio crust & lemon "cream"

razzle cake
chocolate mousse & toffee crunch

rainbow churros (v)
ube ice cream, strawberry caramel

milk & cookies

loaded cookies (v)
mudslide, stuffed red velvet,
matcha white chocolate

OR

vegan cookies (vv)
cocoa-o's, coconut-chocolate chip,
coffee & date newton

+ plus milk

CHOOSE ONE

toasted cinnamon cereal (v)
biscoff cookie (v)
vanilla cinnamon-almond (vv) (gf)