

BRUNCH

— M E N U —

Breakfast Bakeries

Tropical Fruit

Old Bay Peel and Eat Shrimp *GF*
with a Creole Tangy Mustard Dip

Watermelon Gazpacho Salad *GF*
with Honey Lime and Balsamic

Scrambled Eggs *GF*

Applewood Smoked Bacon *GF, DF*

Country Pork Sausage *GF, DF*

Southern White Cheddar Grits

Skillet Rosemary Potatoes *GF*

Waffle Bar w/ Toppings

Short Rib Benedict

*Beef Short Rib w/ Fried Egg, Caramelized Onion, Mushrooms
and Sun-Dried Tomato, topped with Bernaise Sauce
over an English Muffin*

Cajun Bayou Biscuit

*Chorizo Sausage, Spicy Shrimp, Bell Peppers with a
Pepperjack Cream Sauce over a Cheddar Biscuit*

Fresh Catch of the Day

Ravioli Caprese

*Burrata Cheese Ravioli with a
Caramelized Tomato and Basil Pesto Cream Sauce*

*Menu is subject to change based on availability. Consuming raw/undercooked
seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Complimentary Coffee, Tea, and Water

Bar Drinks Available for Purchase –

Bottomless Mimosas Available for \$15 Purchase on Board
