

STARTERS

exc.port to table

GRILLED LAMB KEBAB

cilantro, cumin, oregano with tzatziki sauce

THAI BEEF AND PICKLED PAPAYA *

scallions, cilantro, lime

LEMON SHRIMP SALAD *

bay scallops, mussels, calamari, peppers, oregano

TOMATO-RED BELL PEPPER BISQUE

avocado cream

JE SUIS ONION SOUP

Gruyère cheese crouton

CLASSIC CAESAR SALAD

Parmesan cheese, garlic croutons, anchovies

SUNSET SALAD

radicchio, mixed greens, caramelized pear, grilled red pepper, Blue cheese

exc.port to table

JAMAICAN SMOKED RACK OF PORK CARIBBEAN

rice, citrus pepper sauce

PENNE PRIMAVERA 

vegetables, garlic, parmesan

A BIT OF FRY AND EBI (FRESH MARKET EBI FRY *)

clams, mussel

PETITE BEEF TENDER WITH CREAMED LEEKS AND BACON *

thyme roasted potatoes, frizzled parsnip

SHANKS FOR THE MEMORIES (LAMB SHANK)

cauliflower- rosemary purée, crispy parsnip

VEGETABLE TAGINE WITH APRICOT COUSCOUS 

braised vegetables, garbanzo beans, Moroccan spices

JUKEBOX THE ROAST (GARLIC-HERB ROASTED CHICKEN) 

avocado, tomato and corn salad

CHEMMEEN MANGO CURRY 

brown rice, pappadam, naan bread

MAINS

JoCoCruise

 gluten-free

 non-dairy

 vegetarian

 vegan

 spicy

If you have a food allergy or intolerance, please inform your server before placing your order.

*Public Health Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

Cheese may be non-vegetarian.

INDULGE

JUMBO SHRIMP COCKTAIL \$8.50

Dijon aioli, lime

CARIBBEAN LOBSTER \$20

sofrito, red mojo, black bean rice, fried plantains, vegetable

THE TWO TOWERS

(5 oz. FILET MIGNON & 5 oz. LOBSTER TAIL *) \$30

grilled asparagus, baked potato, garlic butter

JoCo'S CUT 36 oz. TOMAHAWK BONE-IN RIB EYE * \$75

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

16 oz. USDA PRIME DRY AGED DELMONICO STEAK * \$40

shallot confit, aged balsamic, green peppercorn, baked potato, creamed spinach

DESSERTS

CHOCOLATE CROQUANT PRALINE

chocolate brownie, chocolate mousse

TRES LECHES CRÈME CARAMEL

berries, almond meringue sticks

APPLE CRUMBLE TART **NS**

vanilla sauce

HOT CHOCOLATE FUDGE SUNDAE

chopped nuts, marshmallow, whipped cream

BANANA CRISP

French vanilla ice cream

SELECTION OF ICE CREAM

ask your server about our daily ice cream offerings

COFFEES

CAPPUCCINO \$3.50

CAFÉ LATTE \$3.50

SOLO ESPRESSO \$2.50

additional drink selections available

JoCoCruise

NS no sugar added

GF gluten-free

ND non-dairy

V vegan

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An 18% service charge is automatically applied to all beverage purchases and for-purchase a la carte menu items. Local sales taxes are applied as required