

DINNER

STARTERS

RAZOR CLAM CHOWDER
yukon gold potato, bacon, chive batons

CORN CUSTARD & BLACK BEAN SALAD (v)
tomatillo, peppadew, cilantro

WEDGE SALAD
smoked bacon, baby gem lettuce, blue cheese

HAMACHI CRUDO* (gf)
pickled rhubarb, hibiscus, basil

ROASTED BONE MARROW (gf)
pickled red onion, fresh herbs, toasted brioche

TREAT YOURSELF

RAW BAR
*served with mary rose sauce, sriracha cocktail sauce,
& champagne mignonette*

PETIT PLATEAU* \$40
*1/2 maine lobster, east coast & west coast oysters, poached shrimp,
steamed mussels, snow crab claws, middle neck clams*

GRAND PLATEAU* \$70
*whole maine lobster, east coast & west coast oysters, crawfish,
poached shrimp, middle neck clams, steamed mussels, snow crab claws,
alaskan king crab legs*

FROM THE GRILL

AGED TOMAHAWK STEAK* [32 OZ.] \$65

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

*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.*



M.08.04.21 O.04.05.21

DINNER

MAINS

CRISPY POLENTA (vv) (gf)
slow roasted bell pepper, arrowleaf spinach, crème fraîche

SHRIMP & GRITS (gf)
smoked bacon, caper tomato sauce, aleppo pepper

PAN ROASTED ORA KING SALMON* (gf)
roasted beets, grilled holland leeks, lemon yogurt sauce, caviar

SALT-CRUSTED DORADE
caper lemon butter sauce

FROM THE GRILL

HERB ROASTED CHICKEN

HANGER STEAK* [6 OZ.]

FILET MIGNON* [7 OZ.]

NEW YORK STRIP* [12 OZ.]

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



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