



## DINNER

### Appetizers

**Soft-shell Crab**  
fried golden brown, served with creamy remoulade sauce

**Shrimp Cocktail**  
traditional or spiced up Mexican style

**Maryland Crab Cake**  
classically paired with tartar sauce

**Ceviche\***  
traditional citrus-cured or spicy ceviche ají amarillo

**Drunken Mussels**  
in a savory white wine garlic sauce or marinara

**Half-dozen Oysters\***  
select or combine market-fresh oysters on the half shell:

served raw with horseradish, Tabasco® and fresh lemon

served baked with spicy hollandaise:  
Rockefeller  
leeks and white wine  
brie and champagne

### Soup & Salad

**Clam & Crab Chowder**  
tender clams and lump crab meat elevate this New England favorite

**Fresh Hand-tossed Salad**  
with grilled chicken or shrimp, dressed in a lemon-mustard vinaigrette

### Main Courses

**Alaskan Salmon\***  
prepared to order with buttered seasonal vegetables and lemon

**Moules-frites**  
steamed mussels in a garlic white wine or tomato sauce, served with crispy Cajun fries

**Royal Seafood Platter**  
lightly battered, deep-fried cod, soft-shell crab, tiger prawns, scallops and black mussels, served with creamy remoulade and Cajun fries

**Surf & Turf\***  
the best of land and sea—tender steak and lobster tail grilled to order, served with baby vegetables and melted butter  
*ask about our "Turf & Turf" option*

### Main Catches

*served with choice of side*

**Whole Maine Lobster** 2 lb.  
stuffed with crab, topped with creamy béchamel sauce and grated Gruyere, then baked until golden brown

**The Captain's Platter**  
4 oz. lobster tail, fresh fish filet and shrimp all grilled to perfection, served with warm melted butter

**Maine Lobster Roll**  
sweet, melt-in-your-mouth lobster meat served in the traditional style on a grilled bun

**Messy Fish Sandwich**  
a fish sandwich with personality—golden fried cod topped with crisp coleslaw and homemade tartar sauce on a toasted brioche bun  
*chicken sandwich option is also available*

### Sides

French Fries

Coleslaw

Corn on the Cob  
grilled until tender

Lobster Mac & Cheese  
tender lobster meat updates this popular comfort food

Seasonal Vegetables  
prepared to order

### Desserts

Coconut Cream Pie  
rich coconut custard topped with whipped cream and toasted coconut

Cherry Pie  
sweet and tart—the classic all-American recipe!

Lemon Tart  
tangy lemon custard in a flaky, buttery crust

Chocolate Decadence  
Brownie  
served with chocolate fudge, salted caramel sauce and vanilla ice cream

\*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments.

**SAMPLE MENU FOR REFERENCE ONLY AND SUBJECT TO CHANGE**