

DINNER

Starters

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

Fresh-shucked Oysters*

half dozen oysters with a duo of mignonettes—select from our market-fresh options

Baked Oysters

broiled oysters on the half shell served with fresh lemon, two of each style:

Rockefeller
leeks and white wine
brie and Champagne

Clam & Crab Chowder *J*

tender clams and lump crab meat elevate this New England favorite

Fresh Hand-tossed Salad

mesclun greens, tomatoes, onions, orange segments and strawberries dressed in a lemon-mustard vinaigrette
add grilled chicken or shrimp

Main Catches

Alaskan Salmon*

prepared to order with buttered seasonal vegetables and lemon

Drunken Mussels

steamed mussels in a garlic white wine or tomato sauce, served with crispy Cajun fries and aioli
also available as an appetizer portion

Messy Fish Sandwich *J*

a fish sandwich with personality—golden fried cod topped with coleslaw and homemade tartar sauce on a toasted brioche bun served with fries or choice of side

Royal Seafood Platter *J*

lightly battered deep-fried cod, soft-shell crab, tiger prawns, scallops and black mussels, served with creamy remoulade and Cajun fries
selection based on market availability, ask your waiter

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

Whole Maine Lobster 2 lb.

stuffed with crab, topped with creamy béchamel sauce and grated Gruyere, then baked until golden brown served with choice of side

The Captain's Platter

4 oz. lobster tail, fresh fish filet and shrimp all grilled to perfection, served with warm melted butter and choice of side
ask your server about today's market-fresh options

Maine Lobster Roll

sweet, melt-in-your-mouth lobster meat salad served in the traditional style on a grilled bun with fries or choice of side

Sides

French Fries

regular or Cajun

Coleslaw

Corn on the Cob

grilled until tender

Lobster Mac & Cheese

tender lobster meat, gooey cheddar and gratinated Parmesan

Seasonal Vegetables

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 *J*

tangy lemon custard in a flaky, buttery crust

Decadent Chocolate Brownie

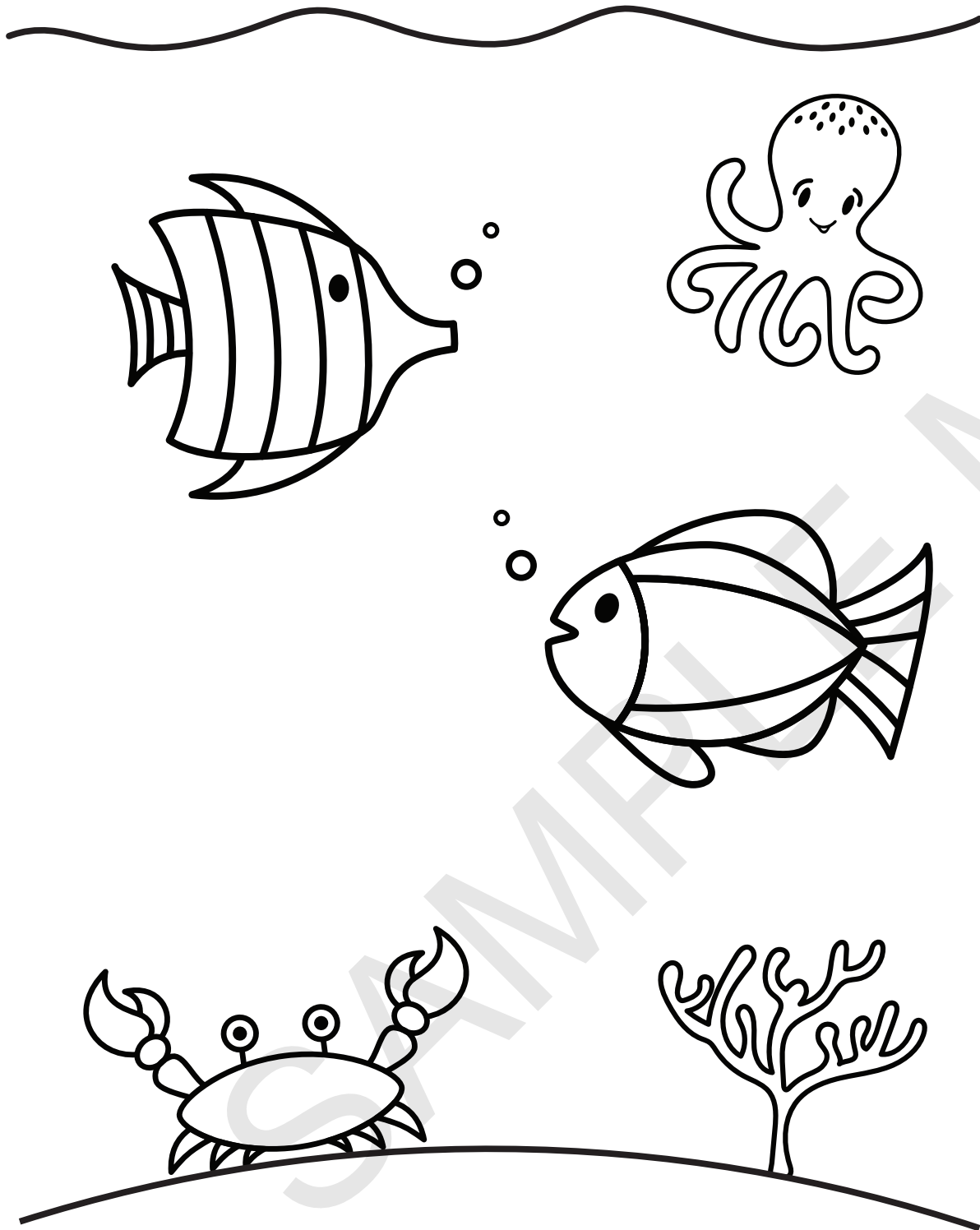
served with chocolate fudge, salted caramel sauce and vanilla ice cream



**Captain
Recommends!**

*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, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter.

An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.



APPETIZERS

Traditional Shrimp Cocktail

Fresh Tossed Salad

with choice of grilled chicken or shrimp, dressed in a lemon-mustard vinaigrette

Maryland Crab Cake

classically paired with tartar sauce

ENTRÉES

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

Kids' Steak*

beef tenderloin grilled to order, seasonal vegetables and a side of creamy mac & cheese

Coconut Shrimp

crispy coconut shrimp skewer served with french fries and seasonal vegetables

DESSERTS

Cherry Pie

sweet and tart—the classic all-American recipe!

Lemon Tart

tangy lemon custard in a flaky, buttery crust

Chocolate Decadence Brownie

served warm with vanilla ice cream

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