

LUNCH



STARTERS

Fresh-Shucked Oysters*

half dozen oysters, mignonette, cocktail sauce and lemon—select from our market-fresh options

Crispy Calamari

lightly fried until crispy, served with remoulade and cocktail sauce

Signature Crab Cake

succulent lump crab and seasonings pan-fried until golden with creamy remoulade

Shrimp Cocktail

jumbos served with fresh lemon and classic horseradish cocktail sauce

Spicy Tuna Crudo*

ahi tuna with sriracha mayo, crisp cucumbers and fried capers

Lobster Mac & Cheese

al dente pasta tossed with tender lobster meat, gooey white cheddar and a gratinated Parmesan crumble

Spinach Artichoke Flatbread

thin crust topped with a creamy blend of spinach, artichoke hearts and melted cheeses

New England Clam Chowder

creamy and hearty with tender clams, potatoes and onions topped with house made oyster crackers

MAIN CATCHES

Lobster Grilled Cheese

whole claw and knuckle meat pressed with four cheeses on buttery sourdough served with creamy tomato bisque

Crispy Chicken Sandwich

marinated chicken breast and deep fried till golden with crisp lettuce, sour pickles and spicy mayo on toasted brioche

New England Lobster Roll

creamy, chilled lobster and chives, served warm on a top cut brioche bun

Fish & Chips

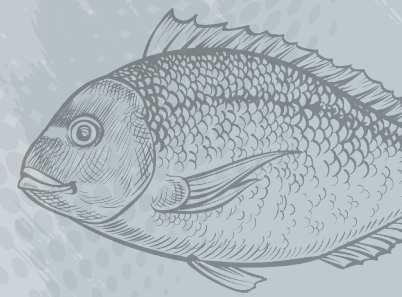
beer-battered and fried until golden, served with coleslaw and crispy steak fries

Lobster Cobb Salad

buttery lobster served over a bed of hearty romaine, blue cheese crumbles, egg, crispy bacon, creamy avocado and a red wine vinaigrette

Grilled Shrimp & Scallops

sizzling shrimp and seared sea scallops with lemony aioli, served with roasted fingerlings, sweet corn and charred kale



FEATURED CATCHES

Fish of the Day

roasted fish served with your choice of two sides - coleslaw, fries, lobster mac & cheese, crab fried rice or Caesar salad

Sesame Crusted Tuna*

seared Ahi served rare over crab fried rice, sautéed bok choy, and a sweet ginger soy sauce

DESSERTS

Coconut Cream Pie

rich coconut custard topped with whipped cream and toasted coconut

Cherry Pie

sweet cherry filling in a buttery crust dusted with powdered sugar and topped with caramelized walnuts

Boston Cream Pie

the rich, creamy classic: layers of moist cake and vanilla custard topped with chocolate glaze

Decadent Chocolate Brownie

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



Allergen Guide

*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 galley are not food-allergen-free environments. For further allergen information, please ask your waiter for our allergen guide.

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