



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, 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.