



## MAIN CATCHES

## Today's Catch

broiled, grilled or Cajan served with choice of side  
ask your server about today's fish selection

## Garlic Mussels

steamed mussels in a garlic white wine sauce, served with crispy steak fries  
also available as an appetizer

## Fish &amp; Chips @

hand-battered and fried until golden, served with coleslaw, crispy steak fries and tartar sauce

## Coconut Shrimp Platter

six shrimp fried until golden served with coleslaw, crispy steak fries and a sweet chili-ginger dipping sauce

## Classic Caesar Salad

crisp romaine, garlic croutons, parmesan cheese and creamy dressing  
with your choice of grilled chicken or shrimp

## TO HOOK YOUR TASTEBUDS

## Royal Seafood Platter @

crispy cod, calamari and coconut shrimp fried until golden and served with crispy steak fries

## Steak and Lobster\*

tender 6 oz filet paired with a seasoned cold water Maine lobster tail,  
served with seasonal vegetables and melted butter

## Twin Lobster Tail Dinner

two premium cold water Maine lobster tails lightly seasoned and roasted to perfection,  
served with melted butter and choice of side

## The Captain's Platter @

Maine lobster tail, fresh fillet and shrimp all grilled to perfection,  
served with melted butter and choice of side



\*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's patios are not food allergy free environments.  
For further allergen information, please ask your waiter.

An 18% gratuity will be added for certain parts of itineraries. VAT may apply for certain parts of itineraries.

## STARTERS

## Jumbo Shrimp Cocktail

served with fresh lemon and classic horseradish  
cocktail sauce

## Maryland Crab Cake

succulent lump crab and seasonings pan-fried until golden, paired  
with creamy tartar sauce

## Crispy Calamari

lightly fried until crispy, served with garlic aioli or cocktail sauce

## Fresh-shucked Oysters\*

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

## Baked Oysters

broiled oysters on the half shell served with  
fresh lemon, pick two styles:

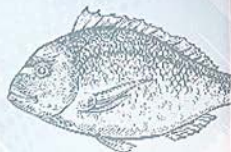
Rockefeller  
leeks and white wine  
brie and Champagne

## Coconut Shrimp

fried until golden and served with a sweet chili-ginger dipping sauce

## New England Clam Chowder @

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



## SIDES

## Steak Fries

regular or seasoned with Old Bay®

## Coleslaw

our creamy house made recipe

## Corn on the Cob

grilled until tender

## Lobster Mac &amp; Cheese

served gratinated with a parmesan crumble

## Seasonal Vegetables

our chef's selection

## Caesar Salad

crisp romaine, garlic croutons,  
parmesan cheese and creamy dressing

## 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

## Lemon Tart

tangy lemon custard in a flaky, buttery crust

## Decadent Chocolate Brownie

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