



Allergen Guide

DINNER



STARTERS

Jumbo Shrimp Cocktail

served with fresh lemon and classic horseradish cocktail sauce

Maryland Crab Cake

succulent lump crab and seasoning 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

MAIN CATCHES

Today's Catch

broiled, grilled or Cajun 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 & 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 a 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*

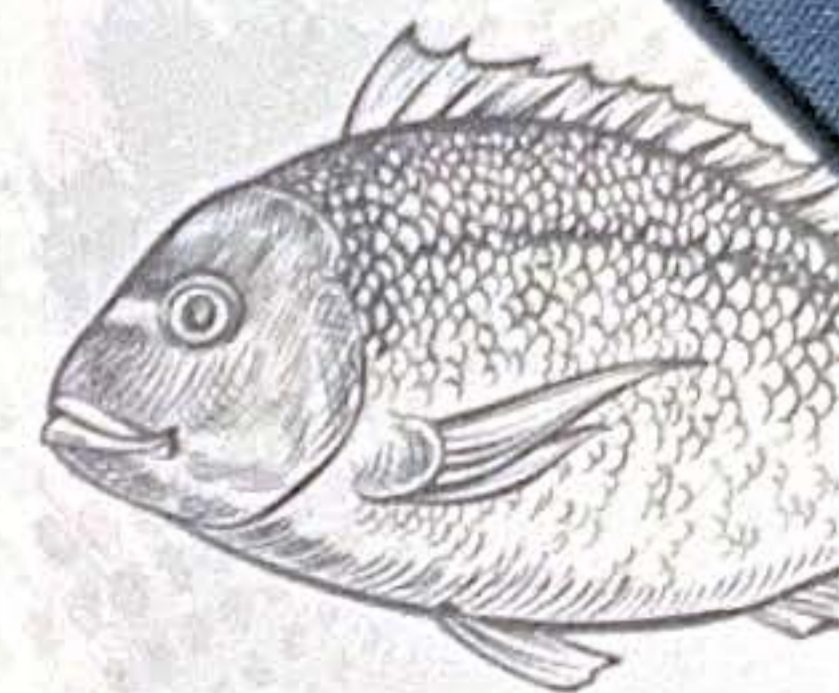
tender 6 oz filet paired with
a seasoned cold water Maine lobster tail,
served with seasonal vegetables and melted butter

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 fish fillet and shrimp all grilled to perfection, served with melted butter and choice of side



Steak Fries

regular or seasoned with Old Bay

Coleslaw

our creamy house made recipe

Corn on the Cob

grilled until tender

Lobster Mac & 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

*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 for our allergen guide.

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