



## STARTERS

### Jumbo Shrimp Cocktail

served with fresh lemon and classic horseradish cocktail sauce

### Crispy Calamari

lightly fried until crispy, served with remoulade and 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



Allergen Guide

LUNCH



## 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

### Steak and Lobster\*

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

## SANDWICHES

served with choice of chips or crispy steak fries

### Messy Fish Sandwich

a fish sandwich with personality - golden fried cod topped with  
coleslaw and house made tartar sauce on a toasted brioche bun

### Maine Lobster Roll

sweet, melt-in-your-mouth lobster salad served  
in the traditional style

### Crispy Chicken Sandwich

with spicy mayo, lettuce, pickles and onions on  
a toasted brioche bun

### Hooked Classic Cheeseburger

our charbroiled burger and melted Monterey Jack cheese on a  
toasted brioche bun with mayo, lettuce, tomato, onion and pickles



## SIDES

### Steak Fries

regular or seasoned with Old Bay

### Coleslaw

our creamy house made recipe

### 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.