HOOKED
SEAFOOD

SIGNATURE COCKTAIL

SAINT PETER'S SPRITZER
St-Germain Elderflower Liqueur, Aperol, fresh lemon juice, topped with prosecco
14

OYSTER SHOOTERS

SET OF 2 $7 SET OF 4 $10
Select one of the styles below

TRADITIONAL*
Tito's Handmade Vodka and horseradish cocktail sauce garnished with an oyster

G&T*
Bombay Sapphire gin, fresh lemon juice, and a splash of tonic garnished with an oyster

WINE

	SPARKLING, WHITE & ROSE	gl	btl
223	**CHANDON, BRUT, "CLASSIC"** California, USA	12	58
295	**BERINGER, WHITE ZINFANDEL** California, USA	8	29
150	**CHATEAU STE. MICHELLE, ROSÉ** Washington, USA	13	51
891	**PACO & LOLA, ALBARIÑO** Baixas, Spain	13	49
248	**DANZANTE, PINOT GRIGIO** delle Venezie, Italy	10	40
862	**YEALANDS, SAUVIGNON BLANC** Marlborough, New Zealand	13	49
298	**MER SOLEIL, CHARDONNAY, "RESERVE"** Santa Lucia Highlands, California, USA	15	58
	RED		
547	**JOSH CELLARS, PINOT NOIR** Central Coast, California, USA	12	47
495	**WOLF BLASS, MERLOT, "YELLOW LABEL"** South Australia	11	42
881	**JEAN-LUC COLOMBO, CÔTES DU RHÔNE ROUGE, "LES ABEILLES"** Rhône Valley, France	13	49
676	**TORRES, RIBERA DEL DUERO, "CELESTE", CRIANZA** Castilla y León, Spain	11	42

BEER

BUD LIGHT	7.49	PERONI	7.99
CORONA	7.99	STELLA ARTOIS	7.99
LEFFE BLONDE	7.99	STONE IPA	7.99

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sail safely. Please drink responsibly.

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

DINNER

HOOKED
SEAFOOD



STARTERS

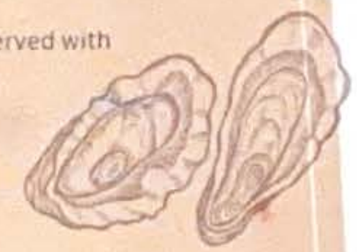
Jumbo Shrimp Cocktail
served with fresh lemon and classic horseradish cocktail sauce

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 aïoli or cocktail sauce

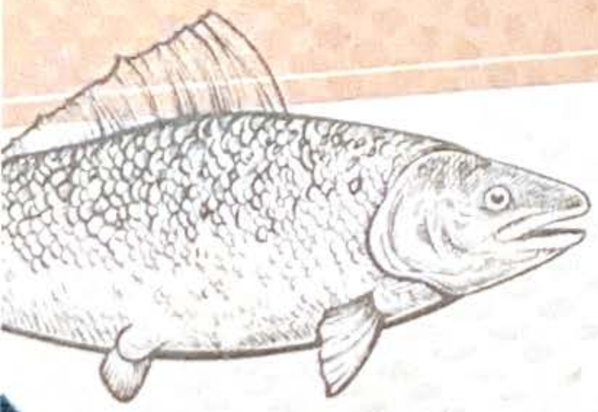
Fresh-shucked Oysters*
half dozen oysters, mignonette, cocktail sauce and lemon - select from our market-fresh options

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 creamy dressing with your choice of grilled chicken or shrimp

TO HOOK YOUR TASTEBUDS

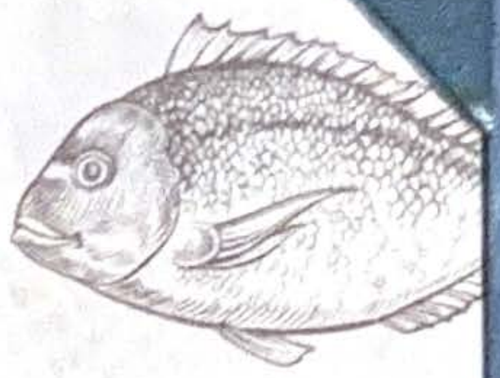
Royal Seafood Platter
crispy cod, calamari and coconut shrimp fried until golden
and served with crispy steak fries

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

Allergen Guide



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

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